

BRUNCH FRESH START

- greek yogurt smoothie** **V, GF** fresh squeezed orange juice, bananas, berries 9
- carrot-ginger smoothie** **V, GF** carrot, ginger, pineapple, mango, banana, chia seeds, orange juice 9
- greek yogurt parfait** **V, GF** seasonal fruit, house-made granola 9
- avocado toast*** sliced brioche, raw smoked salmon, cucumber, tomato relish, herbed cream cheese 18
- chopped salad** chicken, pepper jack cheese, honey dijon balsamic vinaigrette 18
- açai bowl** **V, GF** açai purée, orange juice, greek yogurt, berries, seasonal fruits 13
- barley bowl*** **V** red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons, sherry vinaigrette 13
- portobello benedict** **V, GF** grilled portobello mushroom, sauteed spinach, two poached eggs, miso hollandaise sauce, gluten-free multigrain toast 15
- sweet potato skillet*** **GF** diced sweet potato, brussels sprouts, vegan sausage, red onion, chimichurri, sunny-side up egg 17
- veggie skillet* V, GF** baked skillet, egg whites, vegetables, whipped herb crème fraîche 14

BRUNCH RECOVERY

- three egg omelet** choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese, served with tater tots **EGG WHITES + \$3** 18
- chilaquiles*** **GF** chorizo, scrambled eggs, yellow corn chips, roasted tomato salsa, refried beans 16
- brunch fried rice** bacon, scrambled eggs, green onions, garlic, bean sprouts, chili oil, sunny-side up egg 16
- steak & eggs*** 6oz hanger steak, chimichurri, eggs any style, choice of tots or breakfast potatoes 29
- egg white burrito*** **V** egg whites, arugula, carmelized onion, provolone in a spinach tortilla served with fruit 16

BRUNCH RECOVERY

eggs benedict* <i>crab cake or steak, two poached eggs, miso hollandaise sauce</i>	20
french toast v <i>brioche encrusted with house-made granola & maple bourbon butter</i> ADD STRAWBERRIES OR BANANAS + \$3	15
wagyu beef sliders* <i>bacon jam, blue cheese, fries</i>	22
salmon flatbread* <i>raw smoked salmon, toasted fennel, crème fraîche, garlic oil, caviar</i>	20
brunch pizza* <i>poached egg, andouille sausage, mozzarella, bell pepper, red onion</i>	23
turkey club <i>lettuce, tomato, onion, bacon, mayonnaise, fries</i>	16
b.l.t.a <i>bacon, lettuce, tomato, avocado, basil aioli, fries</i> ADD SALMON \$8 CHICKEN \$6 OVER EASY EGG \$3	13
lamb lollichops* GF <i>crusted with bourbon-smoked paprika, with orange-caramelized potatoes</i>	36
beignets v <i>fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate</i>	14

BRUNCH SIDES

bacon GF	6
vegan sausage VG, GF	7
sausage GF	6
breakfast potatoes v	8
tater tots v	8
extra egg GF <i>any style</i> EGG WHITES + \$1	5
toast v <i>white, wheat or multigrain</i>	4
gluten free multigrain toast v, GF	5

BRUNCH COCKTAILS

mimosa or bellini kit *bottle of valdo prosecco & choice of oj, peach purée or strawberry purée* 58

bloody mary kit *bottle of ketel one 375ml, longbottom + co. bloody mary mix, barcuterie skewers, celery, beef jerky, tajin* 75

UPGRADE TO EFFEN VODKA 1L + \$325

frosé all day *ketel one botanical grapefruit & rose, dry rosé, strawberry lemonade* 17

mango daiquiri *a frozen mix of bacardi mango chile, fresh lime, & mango* 18

mimosa *valdo prosecco, classic orange, strawberry or acai* 15

bellini *valdo prosecco, peach purée* 15

I|O bloody mary *effen cucumber, ancho reyes verde poblano, longbottom + co. bloody mary mix, fresh grated horseradish, garnished with celery, barcuterie skewer, beef jerky* 17

grapefruit spritz *ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon, grapefruit juice, finished with prosecco* 18

espresso martini *don julio reposado tequila or ketel one vodka and an invigorating brew of mr. black coffee liqueur, amaro montenegro, walnut & fresh espresso* 22

iced mocha latté *selva ray chocolate rum, espresso, almond milk, walnut* 18

basil collins *grey goose le citron, yuzu juice, basil syrup, topo chico* 17

el matador *don julio reposado, cointreau, fresh lime, red bull red edition* 20

something wilder *bombay sapphire gin, wild strawberry, fresh lemon, perrier-jouët grand brut* 22

ketel one botanical vodka spritz cans *grapefruit & rosé, cucumber & mint or peach & orange blossom* 9

	glass	pitcher
chef's margarita <i>gently blended fresh juices, don julio blanco, cointreau & cointreau noir with a signature habañero salt air foam</i>	20	76

peary refreshing *grey goose la poire, st-germain, hibiscus tea, mint, lemon* 18 68

MOCKTAILS

cucumber agua fresca <i>english cucumber, fresh ginger, mint</i>	10
mint to be <i>choice of peach, strawberry, raspberry açai, lavender or cucumber, muddled mint, fresh lime, lemon, topo chico</i>	10
peach out <i>blueberry, yucca peach tea, muddled agave, rosemary, club soda, chia seeds</i>	10

N/A BEVERAGES

assorted hot or iced teas <i>equality teas & herbs brewed to perfection</i>	4
juice <i>orange, grapefruit, pineapple, apple, cranberry or tomato</i>	4
coffee <i>freshly brewed dakota blend coffee</i>	4
stumptown cold brew coffee <i>10.5 oz</i>	8
americano <i>espresso & hot water</i>	4
macchiato <i>shot of espresso with perfectly steamed foam</i>	5
espresso <i>single shot of espresso roast</i> DOUBLE SHOT \$8	4
cappuccino <i>espresso, hot milk & steamed-milk foam</i>	5
latté <i>shot of espresso with fresh steamed milk</i>	5
chai latté	6
vanilla latté	6
red bull <i>regular, sugar free, tropical, watermelon</i>	6
bottled water <i>fiji (still) or topo chico (sparkling)</i>	5