

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, mushrooms, 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, caramelized onion, provolone in a spinach tortilla served with fruit 16

*THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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	8
vegan sausage VG, GF	9
sausage GF	8
breakfast potatoes v	9
tater tots v	8
extra egg GF <i>any style</i> EGG WHITES + \$2	6
toast v <i>white, wheat or multigrain</i>	5
gluten free multigrain toast v, GF	6

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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 watermelon* 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 habanero salt air foam</i>	20	76

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

MOCKTAILS

phony negroni <i>by st. agrestis</i>	15
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
la colombe cold brew coffee <i>9 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 DOUBLE SHOT \$8</i>	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, watermelon, and sugar free watermelon</i>	6
bottled water <i>fiji (still) or topo chico (sparkling)</i>	5