

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
- Açaí Bowl** **V, GF** Açaí Purée, Orange Juice, Greek Yogurt, Berries, Seasonal Fruits 13
- Barley Bowl*** **V** Red Peppers, Asparagus, Onions, Cauliflower, Greens, Hard Boiled Egg, Croutons, Sherry Vinaigrette 15
- Portobello Benedict** **V, GF** Grilled Portobello Mushroom, Sautéed Spinach, Two Poached Eggs, Miso Hollandaise Sauce, Gluten-Free Multigrain Toast 17
- Sweet Potato Skillet*** **GF** Diced Sweet Potato, Brussels Sprouts, Vegan Sausage, Red Onion, Chimichurri, Sunny-Side Up Egg 18
- Veggie Skillet* V, GF** Baked Skillet, Egg Whites, Vegetables, Whipped Herb Crème Fraîche 16

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** 19
- Chilaquiles*** **GF** Chorizo, Scrambled Eggs, Yellow Corn Chips, Roasted Tomato Salsa, Refried Beans 18
- Brunch Fried Rice** Bacon, Scrambled Eggs, Green Onions, Garlic, Mushrooms, Bean Sprouts, Chili Oil, Sunny-Side Up Egg 18
- Steak & Eggs*** 6oz Hanger Steak, Chimichurri, Eggs any style, choice of Tots or Breakfast Potatoes 34
- Egg White Burrito*** **V** Egg Whites, Arugula, Caramelized Onions, Provolone in a Spinach Tortilla served with Fruit 18

*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* Crab Cake or Steak, Two Poached Eggs, Miso Hollandaise Sauce	22
Brunch Bao Buns Scrambled Eggs, Roasted Pork Belly, American Cheese, Steamed Bao Buns	18
French Toast v Brioche Encrusted with House-Made Granola & Maple Bourbon Butter ADD STRAWBERRIES OR BANANAS + \$3	15
Wagyu Beef Sliders* Bacon Jam, Blue Cheese, Fries	22
Salmon Flatbread* Raw Smoked Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil, Caviar	20
Brunch Pizza* Poached Egg, Andouille Sausage, Mozzarella, Bell Pepper, Red Onion	24
Turkey Club Lettuce, Tomato, Onion, Bacon, Mayonnaise, Fries	16
B.L.T.A Bacon, Lettuce, Tomato, Avocado, Basil Aioli, Fries ADD SALMON \$8 CHICKEN \$6 OVER EASY EGG \$5	13
Lamb Lollichops* GF Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes	36
Beignets v Fluffy, Pillowy Fried Pastries Covered in Powdered Sugar & Drizzled In Chocolate	14

SIDES

Bacon GF	8
Vegan Sausage VG, GF	9
Sausage GF	8
Breakfast Potatoes v	9
Tater Tots v	8
Extra Egg GF Any Style Egg Whites + \$3	6
Toast v White, Wheat or Multigrain	5
Gluten Free Multigrain Toast v, GF	6

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GROUP SIPS

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 UPGRADE TO GREY GOOSE 1L + \$350	75
Aperol Spritz Pitcher Aperol, Valdo Prosecco, Club Soda, Orange	72
B.Y.O.P. (Build Your Own Palomas!) 4 Mini Bottles of Patron El Alto Reposado, Fresh Lime Juice, Q Sparkling Grapefruit	125

BRUNCH COCKTAILS

Frosé All Day Ketel One Botanical Grapefruit & Rose, Dry Rosé, Strawberry Lemonade	17
Frozen Hugo Spritz A Frozen Mix of St. Germain Elderflower Liqueur, Valdo Prosecco & Mint	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, Chocolate & Fresh Espresso	22
Iced Mocha Latté Mt Gay Black Barrel, 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	10
NÜTRL Vodka Seltzer Watermelon	10
	GLASS PITCHER
Chef's Margarita Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habanero Salt Air Foam	20 76
Peary Refreshing Grey Goose La Poire, St-Germain, Hibiscus Tea, Mint, Lemon	18 68

MOCKTAILS

Phony Negroni By St. Agrestis	15
Cucumber Agua Fresca English Cucumber, Fresh Ginger, Mint	14
Mint To Be Choice of Peach, Strawberry, Raspberry, Lavender or Cucumber, Muddled Mint, Fresh Lime, Lemon, Topo Chico	14
Peach Out Blueberry, Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda, Chia Seeds	14
Non-Alcoholic Italian Spritz By Crodino	14

NON-ALCOHOLIC BEVERAGES

Assorted Hot Or Iced Teas Quality Teas & Herbs Brewed to Perfection	4
Juice Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato	4
Coffee Freshly Brewed Dakota ☀️ Blend Coffee	4
La Colombe Cold Brew Coffee 9 Oz	8
Americano	4
Macchiato	5
Espresso Double Shot \$8	4
Cappuccino	5
Latté	5
Chai Latté	6
Vanilla Latté	6
Red Bull Regular, Sugar Free, Watermelon, Sugar Free Watermelon, and Winter Edition	6
Bottled Water Fiji (Still) or Topo Chico (Sparkling)	5