

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
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 I 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 Skirt 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 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 Salmon \$8 Chicken \$6 Over Easy Egg \$5	13
Lamb Lollichops* GF Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes	36
Belignets V Fluffy, Pillowry Fried Pastries Covered in Powdered Sugar & Drizzled In Chocolate	14

SIDES

Bacon GF	8
Pork Sausage GF	8
Chicken Sausage GF	8
Vegan Sausage VG, GF	9
Breakfast Potatoes V	9
Tater Tots V	8
Extra Egg, Any Style GF 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 or Ketel One, 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, 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

ALCOHOL FREE

Minosa Nouvie Sparkling White, Classic Orange, Strawberry or Acai	13
Bellino Nouvie Sparkling White, Peach Purée	13
Non-Alcoholic Italian Spritz Crodino	14
Mint To Be Choice of Peach, Strawberry, Raspberry, or Cucumber, Muddled Mint, Fresh Lime, Lemon, Topo Chico	14
Peach Out Blueberry Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda, Chia Seeds	14
Dry Heat Seedlip Notas de Agave, Blood Orange, Lime	14
Phony Negroni by St. Agrestis	15
It's Always Honey in Philadelphia Nouvie Sparkling White, Fresh Lemon, Honey Syrup	14

COFFEE & ESPRESSO

Freshly Brewed Coffee Dakota ☕ Blend Coffee	4
La Colombe Cold Brew Coffee 9 oz	8
Espresso Tonic Double Espresso and Tonic Water	8
Espresso Double Shot \$8	4
Americano	4
Macchiato	5
Cappuccino	5
Latté	5
Vanilla Latté	6
Chai Latté	6
Matcha Latté	6

TEA & JUICE

Assorted Hot or Iced Teas	4
Juice Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato	4

REFRESHMENTS

Red Bull Regular, Sugar Free, Watermelon or Peach Edition	6
Bottled Water Fiji (Still) or Topo Chico (Sparkling)	5