



BRUNCH MENU

Bananas Foster French Toast | \$18

Thick-Cut Brioche, Mascarpone, Powdered Sugar

Breakfast Burrito | \$20

House Chorizo, Homefries, Scrambled Eggs, Chihuahua
Cheese, Salsa Verde, Lime Crema, Cilantro

Acai Bowl | \$18

Mixed Berries, Chia Seeds, Sun Butter, Banana, Granola, Honey

Corned Beef Hash | \$18

Roasted Potatoes, Caramelized Onion, Sunny-Side-Up Eggs,
Grilled Sourdough

Crab Benedict | \$28

Grilled English Muffin, Poached Eggs, Local Crab,
Hollandaise, Herbs

Smoked Salmon Plate | \$24

Toasted Everything Bagel, Local Smoked Salmon, Capers,
Heirloom Tomato, Red Onion, Scallion Cream Cheese,
Dill, Lemon

Greek Omelette | \$18

Feta, Sundried Tomato, Kalamata Olives, Red Onion,
Grilled Sourdough



BRUNCH MENU

Paloma

Tequila, Grapefruit, Lime, Agave

Signature Bloody Mary

Riparian Gin or Clock Farm Vodka, The Works Bloody Mix,
Pickle Juice

Hugo Spritz

St Germain or St Elder, Prosecco, Club Soda, Mint

Swipe Right

Spicy Vodka, Olive Brine, Pinch of Salt,
Grilled Sourdough

Bitter but Stylish

Rum, Cold Brew, Kahulua,
Simple Syrup