

BRUNCH COCKTAILS

TOMATILLO BLOODY MARY

Marz Green Chile vodka, jalapeño, cucumber,
bell pepper, celery, bacon garnish 14

CAFÉ ZACAPA

Zacapa rum, Kahlua, Carpano Antica in an iced latte 13

SPANISH GIN TONIC

Hendricks gin, Fever~Tree Mediterranean tonic,
juniper berries, strawberry, blackberry, lime peel,
rosemary 15

LEMON LAVENDER MULE

Tru lemon vodka, Domaine de Canton ginger liqueur,
lime, lavender bitters, soda 15

PEACH ROSÉ COOLER

Ketel One peach & orange blossom, Rosé, lemon, peach
purée, apple garnish 15

GUAVA MAI TAI

Diplomático Reserva Exclusiva rum, Cointreau, guava
purée, orgeat, lime 15

BRUNCH ROSÉ

Gruet Sparkling Rosé Brut 12
Copain Rosé 8

INDIVIDUAL MIMOSAS

Choice of Mango, Guava, Orange or Pineapple
Wycliff Brut 10

Le Colture Cruner Prosecco 12
Domaine Chandon Blanc de Noirs 14

TABLESIDE MIMOSA BAR

Includes Carafes of Juice
Mango, Guava, Orange & pineapple

Includes Bowls of Berries
Strawberry, Blueberry, Raspberry

Wycliff Brut, Btl 30
Le Colture Cruner Prosecco, Btl 45
Domaine Chandon Blanc de Noirs, Btl 55

SALADS AND SOUP

CLAM CHOWDER Cup 7 Bowl 9

BLACKENED SHRIMP WEDGE Iceberg, tomato, blue cheese, Applewood lardon, blue cheese dressing 22

CHICKEN CAESAR Garlic croutons, Romano, Parmesan 18 Anchovies upon request

COBB Romaine, tomato, egg, bacon, avocado, blue cheese dressing 17 With Chicken 20 With Shrimp 24

BRUNCH

LUMP CRAB OMELET Mushrooms, tomato, spinach, fresh mozzarella, country potatoes 21

DENVER OMELET Canadian ham, bell pepper, onion, cheese, country potatoes 17

OSCAR EGG BENEDICT Canadian ham, lump crab, asparagus, hollandaise, sous vide eggs, country potatoes,
English muffin 21

EGG BENEDICT Canadian ham, hollandaise, sous vide eggs, country potatoes, English muffin 17

BISCUITS AND GRAVY Fried egg, chicken apple sausage, mushroom gravy 18

STEAK BREAKFAST BOWL Certified Angus Beef New York, rainbow potatoes, fried egg, Cholula aioli 26

ALL AMERICAN BREAKFAST Chicken apple sausage, bacon, eggs, country potatoes, English muffin 17

SCRAMBLE Chicken apple sausage, mushrooms, bell pepper, spinach, cheese, country potatoes 17

SALMON TOAST Avocado, tomato, fried egg, rainbow potatoes 17

BELGIAN WAFFLE Banana, walnut, whipped cream, brandy maple syrup 15

SANDWICHES

HOUSE-GROUND BEEF BURGER & FRIES 15 Add Bacon 3 Add Mushrooms, Avocado or Cheese 2
Blackened spice, blue cheese 3

CHICKEN BLT Bacon, lettuce, tomato, onion, Swiss cheese herb aioli, fries 17

SMOKED SALMON-CRAB MELT Tomato, onion, fresh mozzarella, basil aioli, fries 19

KIDS

For our Guests 12 & Under

WAFFLE Fruit, maple syrup, whipped cream 7 With bacon 11

CHEESE OMELET Served with fruit 7 With bacon 11

CHICKEN STRIPS Breaded chicken breast, fries, ranch 9

TO SHARE

BACON OR CHICKEN APPLE SAUSAGE 8

MIXED BERRIES 13

Executive Chef - Julie Jones

Asst. Sous Chef - Andres Garcia

Asst. Sous Chef - Mary Le

The price is not inclusive of tax and gratuity. Not available with any discount or promotion including Passport. On parties of 8 or more, 18% service charge will be added. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.