

BRUNCH



- * **MIMOSA FLIGHT** 16
A CHAMPAGNE FLIGHT OF
FOUR ROTATING SEASONAL FLAVORS
- * **SUN GODDESS** 12
TROPICAL WHITE SANGRIA. PASSION.
PEACH. PINEAPPLE. PINOT GRIGIO
- * **RUBY ROMANCE** 12
FRUITY RED SANGRIA. POMEGRANATE.
BLACK CHERRY. FRESH JUICES.
BRANDY & RUM. RED WINE BLEND
- * **THE MAIN SQUEEZE** 13
BLANCO TEQUILA. HOUSE MADE
GRAPEFRUIT CORDIAL .
LIME. SODA.
- * **MIMOSAS**
GLASS 10
BOTTOMLESS 22

- * **RESURRECTION MARY** 14
PURITY VODKA. GREEN TOMATILLO.
CELERY JUICE. KEY LIME. AHI AMARILLO.
FRESNO CHILE. “FRESH PRESSED”
- * **SANTORINI SPRITZ** 12
PEAR. WILD ELDERFLOWER.
MEDITERRANEAN TONIC. PROSECCO.
- * **AN IRISH SPANKING** 15
IRISH WHISKEY. KAHLUA. SHANKYS IRISH
WHIP. FIVE FARMS CREAM
- * **MELON-CHOLY** 15
VODKA. WATERMELON. LIME.
CUCUMBER. SODA.
- * **BLOODY MARY** 10
HOUSE VODKA. BLOODY MARY BLEND

WAKE UP CALL

- * SELF-SERVE BOTTOMLESS
COFFEE 5
- * ICED COLD BREW 6
- * ICED TEA 4
- * SIGNATURE CORTADO 9
ESPRESSO. SWEET CREAM.
CINNAMON.
- * COCO LA LIMÓN 9
COCONUT CREAM. LIME. MINT. ICED
- * THE NEXT DREW BERRY 10
BLACKBERRY. LAVENDER. LEMON. TONIC

POWERED BY
AMPED
COFFEE

TUTTI FRUTTI 5

- * APPLE
- * ORANGE
- * CRANBERRY
- * PINEAPPLE
- * GRAPEFRUIT

LIGHTER FARE

* **BREAKFAST BLOOM** 14
CREAMY GREEK YOGURT. SEASONAL
FRUIT. COCONUT CRUNCH GRANOLA.
HONEY DRIZZLE. EDIBLE FLOWER PETALS

* **GOLDEN BEET** 17
MIXED GREENS. BEETS. GRAPEFRUIT
SEGMENTS. GOAT CHEESE. PISTACHIOS.
POMEGRANATE VINAIGRETTE.
BALSAMIC GLAZE DRIZZLE
ADD PROTEIN
CHICKEN \$6
***SALMON** \$8

* **AVOCADO TOAST**
RUSTIC BREAD. AVOCADO. LEMON. CHILI FLAKES. ARUGULA. PICKLED
RED ONION. SHAVED PARMIGIANO. BALSAMIC DRIZZLE | 15
ADD-ONS:
EGG (FRIED OR POACHED)* | +3 PROSCIUTTO | +5

SIGNATURE MAINS

* **BACON BENNY***
THICK CUT BACON. POACHED EGG.
HOLLANDAISE. BUTTERED ENGLISH
MUFFIN | 18

* **THE CLASSIC**
TWO EGGS COOKED YOUR WAY |
BREAKFAST POTATOES | RUSTIC TOAST |
BACON | SEASONAL FRUIT | 17

* **BISCUIT BENNY***
POACHED EGGS. PEPPERED COUNTRY
GRAVY. BUTTERMILK BISCUITS | 16

* **APPLE PANCAKES**
FLUFFY STACK. SPICED APPLE COMPOTE.
MAPLE SYRUP. WHIPPED CREAM | 16

UPGRADE TO SAUSAGE GRAVY +2

* **BREAKFAST FLATBREAD**
BOURSIN. MOZZARELLA. BREAKFAST
SAUSAGE. SMOKED BACON. CRISPY
POTATOES. SHAVED PARMIGIANO.
CHIVES. CALABRIAN CHILI DRIZZLE | 20

* **COUNTRY FRIED STEAK &
EGGS**
CRISPY FRIED STEAK CUTLETS.
PEPPERED COUNTRY GRAVY. TWO EGGS
YOUR WAY. DICED POTATOES | 24

* **CHICKEN & WAFFLES**
CRISPY BREADED COWBOY RUB
BONELESS CHICKEN TENDERS.
WAFFLES. BOURBON GLAZE. | 18

* **CHILI VERDE SKILLET**
SLOW-BRAISED BEEF. ROASTED GREEN
CHILI SAUCE. CRISPY BREAKFAST
POTATOES. TWO EGGS ANY STYLE. COTIJA
CHEESE. CREMA. CILANTRO. PICKLED RED
ONIONS | 23

* SIDES & ADD-ONS

TWO BISCUITS WITH GRAVY | 10
SAUSAGE GRAVY +2
THICK-CUT BACON | 5
SIDE OF RUSTIC TOAST | 3

BREAKFAST POTATOES | 5
TWO EGGS* | 6
SEASONAL FRUIT | 9

THE IN BETWEEN

* **STEALTH DIPPERS**
HOUSE CUT FRIES. BBQ RUB.
AIOLI & SPICY KETCHUP | 12

* **ARTISINAL BREAD**
RUSTIC COUNTRY BREAD. ROASTED
GARLIC BUTTER. AGED BALSAMIC.
COLD-PRESSED OLIVE OIL. SHAVED
PARMIGIANO | 12

* **CLASSIC MEATBALLS**
PORK AND BEEF MEATBALLS. POMODORO
SAUCE. AGED PARMIGIANO-REGGIANO.
CHIVES. NUT-FREE PESTO | 15

* **B.L.T.A 2.0**
THICK CUT APPLEWOOD BACON. LETTUCE.
TOMATO. AVOCADO. GARLIC AIOLI.
TOASTED COUNTRY LOAF | 19

* CHARCUTERIE BOARD

CURED MEATS. AGED CHEESES. SEASONAL ACCOMPANIMENTS.
HOUSE-MADE PRESERVES
SMALL (1-2) | 20 MEDIUM (3-4) | 40