

GOOD MORNING SUNSHINE!

Frozen Cocktails

New- Frozen Classic Margarita \$15
Frozen Espresso Martini \$16

Brunch Cocktails

\$13 Aperol Spritz
\$15 Espresso Martini
\$15 Mexican Coffee or Irish Coffee
\$15 Tito's Bloody Mary topped w/grilled
cheese
\$15 Pomegranate Margarita
\$14 Titos & Soda with Lime
\$13 Tanqueray & Tonic
\$16 Classic Martini

Fuz Fizz:

Sera Luce Venetian Spritz Can
(Similar to Aperol Spritz) **(9%) \$10**

Mimosas

\$7 Glass (\$1 Refills)
\$25 Carafe (\$5 Refills)

Choose your juice!

O.J.
Pineapple
Pomegranate
PassionFruit
Blushing (Orange, Pineapple,
Grenadine)

Grandma Mosa

OJ, Sparkling Wine, Grand Marnier **\$13**

BOOZE FREE FUN

Coffee, Latte,
Cappuccino, Espresso,
Black Currant Iced Tea,
Raspberry Iced Tea,
Diet Coke, Coke, Sprite
Lemonade, OJ, Sparkling Water

HOT TEA - BY HARNEY & SONS

Earl Grey
Tropical Green
Scottish Morn,
Pumpkin Spice,
English Breakfast,
Orange Passion Fruit*,
Chamomile-Lavender*,
Peppermint*

**decaffeinated*

NON-ALCOHOLIC SPARKLINGS!

PRIMA PAVE ROSÉ BRUT (200ML)
NON-ALCOHOLIC SPARKLING WINE -
NORTHERN ITALY
Montepulciano d'Abruzzo, Pinot Grigio, Sauvignon
Blanc, Gewürztraminer

*Tangy, fruity, Crisp. Red Currant,
Raspberry, Lychee, Tangerine, Nectarine.*
\$14.00

She Was effervescent \$25

*(\$10 off Flight price of \$35 during
brunch)*

Jam Cellars Toast Brut Sparkling 'NV
Healdsburg, California

Chardonnay
\$12 / \$46

**Zaha Calcaire Cuvee Reserve Blanc de
Blancs 'NV**

Mendoza, Argentina
Chardonnay

\$13 / \$54

Casteller Cava Brut 'NV

Penedes, Catalonia, Spain
Macabeo, Xarel-Lo, Parellada

\$12 / \$46

Diva Prosecco Rosé '24

Prosecco DOC, Veneto, Italy
Glera, Pinot Nero

\$11 / \$42



Order from this menu, or our all-day food menu for brunch.

Life is better with Bacon! Add a side of crispy bacon - \$3

NEW! Cro'gel Breakfast Sandwich \$14.00

Croissant dough in a bagel shape, topped with everything seasoning! Scrambled eggs, melty provolone cheese, crispy applewood smoked bacon, fresh arugula, and chipotle aioli. Served with chipotle aioli for dipping, and choice of side.

NEW! Herbed Cream Cheese & Cucumber Cro'gel \$11.00

Whipped cream cheese blended with fresh dill, chives, and lemon zest, topped with crisp cucumber slices and dill on a toasted cro'gel - croissant dough shaped like a bagel, topped with everything seasoning! Served with choice of side.

Nutella & Banana French Toast \$12.00

Thick Challah bread topped with fresh sliced bananas, a nutella drizzle, and whipped cream. Served with crispy bacon and a side of maple syrup.

Marta's Pancakes \$12.00

Three delicious pancakes topped with fresh sliced strawberries, bananas, and whipped cream. Served with crispy bacon and a side of maple syrup.

Avocado Toast \$13.50

Thick toasted multigrain harvest bread topped with refreshing avocado smash, sliced tomatoes, and cilantro. Served with choice of side. *Add side of eggs \$2*

The Weekend \$14.50*

Toasted ciabatta topped with smashed ripe avocado, chipotle aioli, crispy apple wood smoked bacon, and an over easy egg. Served with chipotle aioli for dipping, and choice of side.

Scrambled Eggs & Bacon \$13.00

Two eggs scrambled plus a side of crispy bacon, fruit, and toasted sourdough. *Substitute egg whites for \$1.50*

Bacon Egg & Brie \$14.50

Crispy applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with choice of side.

NEW! Hey Y'all Croissantwich \$14.00

Scrambled eggs, crispy bacon, creamy house-made pimento cheese spread, a drizzle of hot honey, and fresh arugula on a buttery croissant. Served with extra hot honey for dipping, and choice of side.

Huevos Rancheros \$15.00

Choose: Pulled Pork OR Chicken Birria 🌶️ Tostada, house made black bean puree, fried eggs, guacamole, salsa, cilantro, and a drizzle of cilantro crema.

El Grande Breakfast Burrito \$15.00

Choose: Chorizo OR Avocado A "grande" burrito filled with scrambled eggs, chopped bacon, sautéed onions & peppers, cheddar cheese, monterey jack cheese, pickled jalapenos, and house made black bean puree. Served with salsa and a side of fruit.

Substitute egg whites for \$1.50

Mary's Mile High Veggie Quiche \$14.00

A fluffy, veggie-packed quiche layered with onion, garlic, cherry tomatoes, red pepper, cheddar cheese, and fresh basil. Served with choice of side.

South of the Border Breakfast Tacos \$14.00

Choose: Chorizo OR Bacon Two warm flour tortillas filled with scrambled eggs, sliced avocado, onions, cheddar cheese, and fresh cilantro. Served with side of salsa, cilantro crema, and fresh fruit.

Optional: Pressed quesadilla-style for extra crispiness!

Substitute egg whites for \$1.50

SOUP \$5.50 PER CUP

Tomato Bisque or Soup of the Day

SIDE CHOICES: soup, side salad, kettle chips, or fruit