

## GOOD MORNING SUNSHINE!

### Frozen Cocktails

Frozen - Classic Margarita \$15

Frozen - Espresso Martini \$16

**NEW**- Frozen - Strawberry Frosé \$14

**NEW**- Frozen - Hugo Spritz \$15

### Brunch Cocktails

\$14 Hugo Spritz

\$13 Aperol Spritz

\$15 Espresso Martini

\$15 Mexican Coffee or Irish Coffee

\$15 Tito's Bloody Mary topped w/grilled  
cheese

\$15 Pomegranate Margarita

\$13 Tanqueray & Tonic

\$16 Classic Martini

### 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**

### **Bubbles Up \$25**

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

**Shabo Primo Secco Brut 'NV**

Odesa, Ukraine

Telti-Kuruk

\$13 / \$51

**Sust Vintage Brut Nature 21**

Rivera, Uruguay

Chardonnay, Pinot Noir

\$15 / \$58

**Domaine De La Rouletière Vouvray Brut**  
'NV

Vouvray, Loire Valley, France

Chenin Blanc

\$15 / \$58

**Graham Beck Brut Rosé 'NV**

Western Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$54



## 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**

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. Add sliced avocado \$3 or side of hot honey \$1

**NEW! Cool as a Cucumber Cro'gel \$12.50**

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

**Nutella & Banana French Toast \$12**

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**

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

**Avocado Toast \$11.50**

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

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. Add side of hot honey \$1

**NEW! Hey Y'all Pimento Cheese Croissantwich \$14**

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

**NEW! Brunch Melt Croissantwich \$14**

Warm turkey and melty gruyere, fried egg, sliced avocado, and house-made thousand island dressing on a buttery croissant. Served with side of thousand island dressing for dipping, and choice of side.

**Huevos Rancheros \$15**

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**

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

**South of the Border Breakfast Tacos \$14**

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