

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

Tito's Bloody Mary \$13 - *top it with two heart shaped grilled cheese sliders!* \$3

- Espresso Martini \$15
- Mexican Coffee or Irish Coffee \$15
- Aperol Spritz \$13

Mimosas

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

Choose your juice!

- OJ
- Pineapple
- Pomegranate
- PassionFruit
- Blushing (OJ, Pineapple, Grenadine)

Grandma Mosa \$13

OJ, Sparkling Wine, Grand Marnier

NON-ALCOHOLIC SPARKLING!

PRIMA PAVE ROSÉ BRUT (200ML) NON-ALCOHOLIC SPARKLING \$14

NORTHERN ITALY
Montepulciano d'Abruzzo, Pinot Grigio, Sauvignon Blanc, Gewürztraminer

Tangy, fruity, Crisp. Red Currant, Raspberry, Lychee, Tangerine, Nectarine.

BOOZE FREE FUN

SODA \$2

Diet Coke, Coke, Sprite

CRAFT SODA by SPRECHER \$4

Ginger Ale, Grape Soda, Root Beer, Cherry Cola

JUICE & SPARKLING WATER \$3

Lemonade*, OJ*, Cranberry*, Sparkling Water*

COFFEE

Coffee \$3.50, French Press Coffee \$5
Latte \$5
Cappuccino \$4.50
Espresso \$3, Double Espresso \$5

ICED TEA \$3.50

Black Currant Iced Tea, Raspberry Iced Tea*

HOT TEA by HARNEY & SONS \$5.50

Served in a Travette Tea Maker (2-3 servings)

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

(*Caffeine Free)

Bubbles Up \$25

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

Sapidu Catarratto Frizzante '23

Terre Siciliane IGP, Sicily, Italy
Catarratto
\$17 / \$66

Lopez Morenas Gran Buque Cava '21

Penedes, Catalonia Spain
Macabeo, Parellada, Malvasia
\$12 / \$46

Argyle Vintage Brut '22

Willamette Valley
Chardonnay, Pinot Noir, Pinot Meunier
\$16 / \$62

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

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 on a toasted everything-seasoned cro'gel - croissant dough shaped like a bagel. 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.

NEW! Mary's Mile High Veggie Quiche \$14

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

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 avocado, chipotle aioli, crispy applewood smoked bacon, and an over easy egg. Served with chipotle aioli for dipping & 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

Roasted 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