

GOOD MORNING SUNSHINE!

Frozen Cocktails

NEW- Frozen - Limoncello Spritz \$15
Frozen - Espresso Martini \$16
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)*

Decoy Brut Cuvée NV

Sonoma, CA
Pinot Noir, Chardonnay, Pinot Meunier
\$13 / \$50

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