



SUNDAY BRUNCH MENU

served with a choice of smoked bacon, Yukon potatoes with peppers & onions or fruit

Belgian Waffle

freshly prepared waffle topped with berries, whipped cream, praline pecans and Vermont maple syrup
18

Breakfast Quesadilla

crispy chorizo with caramelized onions, tomatoes and scrambled eggs, gouda and cheddar jack and fresh avocado in a toasted garlic herb tortilla, with jalapeño aioli and signature salsa
18

Short Rib Hash

slow braised short rib with caramelized onions, roasted red peppers, crispy baby Yukon herb potatoes topped with two poached eggs, topped with salsa verde
18

Smoked Salmon Benedict

toasted English muffins with Scottish smoked salmon, poached eggs, tomato and red onion with tarragon hollandaise and fried capers
17

Stuffed French Toast

whipped mascarpone with mixed berries stuffed in egg battered bread cooked to a golden brown topped with a Grand Marnier and blackberry compote, whipped cream and maple syrup
16

Omelet of the Day

our Chef's fresh selections folded into a delicious three egg omelet
15

LIBATIONS

Bold Bloody Mary 10

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix

Cucumber Bloody Mary 10

Rain Organic Cucumber Vodka and Zing Zang Bloody Mary Mix

Peach Sangria 10

Deep Eddy Peach Vodka, Caposaldo Pinot Grigio, Fresh Peach Purée with a splash of Sierra Mist and Orange Juice

Frozé All Day 12

Hanger 1 Rosé Vodka, Cupcake Moscato D'asti with a touch of Strawberry Purée

Spiked Mimosa 10

Three Olives Mango Vodka, Cupcake Moscato D'asti, and Fresh Orange Juice

Gin Paloma 11

Brockmans Gin, Grapefruit Juice, Lime Juice, Organic Agave Nectar and Soda

Espressotini 11

Van Gogh Espresso Vodka, Dark Crème de Cocoa, and Fresh Espresso

Hot & Smokey Margarita 14

Jalapeño Infused Corazon Reposado, Los Vecinos Del Campo Mezcal, Fresh Lime Juice, Organic Agave Nectar, and Jalapeño Salt Rim