



Let's Brunch

10am to 2pm Sundays

Drinks

- Bottle of Mimosa** Choice of 3 Juices: Mango-Pineapple, Blood Orange, Grapefruit, Berry Rosemary or OJ 20.00
- Double Bloody** House Crafted Bloody Mix, Vodka, Bacon, Queen Olives, Pickles & Tajin Rim 14.00
- Peppered Bloody Margaret** Bacon Uncle Val's Pepper Gin 12.00
- Daily Sangria** Red Wine, Triple Sec, Lime, Lemon, Orange Juice, House Made Grenadine 10.00
- Sassy Sangrita** Arette Tequila, House Made Sangrita Mix, Cointreau Noir 11.00
- Michelada** Worcestershire, Lime & Lemon Juice, Clamato, Barrio Lager, Tajin Rim 10.00
- Cazuela** Arette Tequila, Triple Sec, Jalapeño Simple Syrup, Lime & Grapefruit Juice 11.00
- Mezcal Bloody** Los Javis Mezcal 12.00

Salads

- King Cobb** Endive, Butter Lettuce, Bacon, Bleu Cheese, Avocado, Egg, Cherry Tomatoes, Chicken & Red Wine Vinaigrette 13.50
- Caesar** Romaine, White Anchovy, Croutons, Pecorino & Caesar Dressing 12.50
- Shrimp Louie Louie** Butter Lettuce, Tomatoes, Peppadew Peppers, Capers, Scallions, Green Beans, Cucumber & House Dressing 14.75
- Roasted Baby Beet** Arugula, Marcona Almonds, Feta, Apple, Farro & Sherry Vinaigrette 12.50
- Add Protein to Any Salad Chicken 5.00 Shrimp 6.00 Salmon 8.00 Steak 6.00

Brunch

- Acai Acre Parfait** House Granola, Greek Yogurt, Berries, Caramelized Banana & Bee Pollen 9.50
- Seasonal Fruit Platter** Fresh sliced Fruit 9.25
- Kids Waffle** Whipped Cream & Fresh Berries 9.50
- Ricotta-Yogurt Souffle Pancake** Blueberry Compote & Powdered Sugar 9.50
- Breakfast Sandwich** Pork Sausage, Gouda, Sunny-Up Egg & Herb Oil 12.75
- Breakfast Pizza** Asparagus, Spring Onion, Bacon, Gruyere & Sunny-Up Eggs 14.00
- The Farmer's Breakfast** (2) Farm Eggs any Style, Bacon or Sausage, Breakfast Potatoes & Toast 12.50
- Chilaquiles** Braised Chicken, Fried Tortillas, Crema, Cotija Cheese, Red Onion & Sunny-Up Eggs 14.50
- Avocado Toast** on Sourdough with Tomato, Basil, Sunflower Sprouts & Serrano White Balsamic Vinaigrette 14.75
- Crab Cake Toast** on Sourdough with Roasted Peppers, Orange, Tarragon, Hollandaise, Arugula & Poached Eggs 18.25
- Smoked Salmon Toast** on Sourdough with Whipped Goat Cheese, Red Onion, Thai Vinaigrette, Herbs & Crispy Shallots 15.75
- Steak & Eggs** Potato, Turnip, Broccoli Rabe, English Pea Chimichurri & Sunny-Up Eggs 17.00
- Grass Fed Burger** on a Brioche Bun with Aged White Cheddar, Balsamic Onions, Butter Lettuce, Heirloom Tomatoes & Aioli 14.50
- Lobster Roll** Heirloom Cherry Tomatoes, Bacon, Butter Lettuce, Tarragon & Whole Grain Mustard Aioli 22.00