

No. 007

BRUNCH COCKTAILS

| | |
|---|-----------|
| Enter the Dragon | 11 |
| dragon fruit hibiscus infused gluten & grain free vodka, lime, ginger infused simple syrup, sparkling water | |
| Origin White Russian | 11 |
| gluten/grain free vodka, cultivar espresso, half & half*, agave *if you have dairy allergy we can sub almond milk | |
| Speed Ball Martini | 11 |
| gluten & grain free vodka, cultivar espresso, half & half*, agave, allspice liqueur, cinnamon dusting *if you have dairy allergy we can sub almond milk | |
| Origin Bloody Mary | 10 |
| gluten/grain free vodka, house bloody mary mix | |
| Origin Michelada | 9 |
| house bloody mary mix, lemon/lime, valentina, maggi jugo, tajin, beer | |
| Sunrise @ Origin | 11 |
| el jimador blanco tequila, orange juice, strawberry puree | |
| Margarita with Gold Rims | 14 |
| mb roland kentucky azul reposado 110 proof, grand marnier liqueur, lime juice, agave, tequila worm chili salt rim | |
| Marriage in Mexico | 11 |
| for the brave...substitute Jalapeno Infused el Jimador Tequila el jimador blanco tequila, rayu mezcal, lime, curacao, agave | |
| MIMOSAS | |
| Standard Mimos | 8 |
| flute of sparkling wine & simply orange juice | |
| Deluxe Mimosa | 22 |
| bottle of sparkling wine* & 8 oz of simply orange juice** *each additional bottle \$10 **each additional 8 oz simply orange juice \$2 | |
| Premium Mimosa | 27 |
| bottle of sparkling wine* & 8 oz of each juice: cranberry, pineapple, grapefruit, orange** *each additional bottle \$10 **each additional 8 oz of juice \$2 | |

CULTIVAR COFFEE

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|---|-----|
| Espresso | 2.5 |
| Macchiato | 3 |
| Cappuccino | 3.5 |
| Latte | 4.5 |
| Americano | 3 |
| Café Au Lait | 3.5 |
| Bottomless Drip | 3 |
| Origin Cold Brew Coffee | 4 |
| Bulletproof Coffee (sub grass fed ghee \$1) | 5.5 |
| Chai Tea Latte | 5 |
| Ujido Japanese Matcha Green Tea Latte | 6 |
| Bulletproof Hot Chocolate (coconut oil, honey & vanilla) | 4 |
| Homemade Flavored Syrups | .5 |
| *Add a Shot of MCT Oil | 2 |
| **Add a Scoop of Grass Fed Collagen Hydrolysate | 2 |
| ***Milk Options: Whole, Fat Free, Half & Half, Oat (add \$1) | |
| Homemade Sugarfree Almond (add \$2) or Almond Breeze (add \$1) | |

BEER

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|--|-----|
| Manhattan Project Necessary Evil Pilsner (5.3%) – DRAFT | 7 |
| Turning Point Riwaka Flocka NEDIPA (8.2%) - DRAFT | 10 |
| B52 Fruit Tart Black Currant & Pomegranate Sour (6.2%) - DRAFT | 9 |
| Manhattan Project Double Half-Life NEIPA (8%) – DRAFT | 8.5 |
| Great Raft Commotion Pale Ale (5.5%) – DRAFT | 7 |
| Legal Draft Free & Clear Gluten Free Lager (4.9%) – DRAFT | 7 |
| Peticolas The Duke Barley Wine (12%) – DRAFT | 8 |
| Moontucky Cold Snacks Lager (4.1%) – 16 OZ CAN | 5 |
| Michelob Ultra ORGANIC Light Beer (3.8%) – BOTTLE | 5 |

RANDOM THINGS

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|-------------------------------------|-----------------|
| Topo Chico 4 (16.9 oz Glass Bottle) | Holy Kombucha 5 |
| Hot Tea Pot 4 | Iced Tea 3 |
| Flavored Iced Tea 3.5 | |

WINE

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|---|-------|
| Napa Valley Sangria | |
| napa valley red wine, american brandy, curacao, lemon/lime, agave, fresh fruit, sparkling water | |
| Sparkling | |
| Philippe Fourrier, Champagne, Blanc de Noirs – Brut N.V. | 16/64 |
| Stephane Sérol, Côte Roannaise, Sparkling Rose N.V. | 13/52 |
| Rose | |
| Miraval, Provence, Rose 2019 | 14/56 |
| White | |
| San Pietro, Italy, D.O.C. Pinot Grigio 2018 | 12/48 |
| Ant Moore, Marlborough, Sauvignon Blanc 2019 | 12/48 |
| Lamelle, Tuscany, Chardonnay 2020 (Unoaked/Organic) | 15/60 |
| Poseidon, Napa Valley, Chardonnay 2018 (Oaked) | 15/60 |
| Red | |
| Alexandre Burgaud, Beaujolais-Villages Lantignie 2018 | 13/52 |
| Beckmen “Cuvee Le Bec”, Santa Ynez V., Syrah Blend 2018 | 15/60 |
| Birichino, Central Coast, Pinot Noir, 2019 | 16/64 |
| Zuccardi Q, Mendoza, Malbec 2018 | 13/52 |
| Chappellet, Napa County, Mountain Cuvee Mertiage 2019 | 17/68 |
| Bella Novello, Napa Valley, Cabernet, 2015 | 16/64 |

DESSERTS

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| Gluten Free Chocolate Chip Cookies A La Mode | 12 |
| 3 cookies (corn, rice & potato flour), cane sugar, butter, eggs; served with either dairy/non-dairy ice cream | |
| Paleo Chocolate Mousse | 12 |
| sprouted raw cashews, raw cacao, coconut (oil, water & milk), honey, vanilla, chia seeds, pecans, berries | |
| Gluten Free Italian Wedding Cake | 10 |
| cream cheese, rice, arrowroot & tapioca flours, gelatin, coconut, heavy cream, vanilla, sugar, eggs, butter, pecans, caramel | |
| Gluten Free Apple Pie | 10 |
| red apples, tapioca/rice flour, potato starch, brown sugar, cinnamon, butter, caramel; served with either dairy/non-dairy ice cream | |

