

DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS 13
honeysuckle vodka, cucumber, mint, agave, lemon

GARDEN PARTY 13
ford's gin, pear, yuzu, prickly pear tea

SOLAR FLARE 14
altos blanco tequila, mango, lime, agave, tajin rim

HELLO DARKNESS MY OLD FRIEND 13
four roses bourbon, blackberry shrub, ginger beer, lime

BIRDS & BEES 14
barr hill gin, honey, pineapple, ginger, lime

VALLEY GIRL 15
suntori japanese whiskey, matcha, white chocolate, pistachio, blackberry cold foam

SUIT & TAI 15
four roses bourbon, dry curacao, st. germain, orgeat, lemon, basil

MIMOSA 9
prosecco + fresh oj

TBT BLOODY MARY 12
cathead vodka, house bloody mix, celery, pickled veg

REDS

SCENIC VALLEY FARMS g. 14 b. 53
pinot noir // willamette valley, oregon

CANNONBALL g. 13 b. 49
cabernet // california

THE VICE g. 16 b. 70
cabernet // nappa valley, california

ALMARADA g. 12 b. 45
malbec // argentina

PIZZA&PASTA g. 11 b. 42
montepulciano // abruzzo, italy

VILLA PUCCINI g. 12 b. 45
super tuscan // italy

EL JEFE g. 12 b. 45
tempranillo // la meseta, spain

WHITES

JEANNE MARIE g. 12 b. 45
chardonnay // california

YALUMBA g. 13 b. 49
chardonnay // australia

PURATO g. 12 b. 45
pinot grigio // terre siciliane, italy

AQUAMARINE g. 14 b. 53
sauvignon blanc // marlborough, new zealand

NIVARIUS g. 13 b. 49
tempranillo blanco // rioja, spain

LEIU DIT BLANC DE MER g. 15 b. 57
chenin blanc // santa barbara county

VINOS MARINOS g. 14 b. 53
albarino // rias baixas, spain

BROADBENT g. 12 b. 45
vinho verde // portugal

BUBBLES&ROSÉ

CLOS HIRISSOU SPARKLING ROSE g. 15 b. 57
petit syrah, mauzac//languedoc-roussillon, france

PASQUA 11 MINUTES ROSE g. 15 b. 57
corvina, trebbiano, syrah // italy

ODDBIRD N/A SPARKLING ROSE g. 13 b. 45
syrah // languedoc-roussillon, france

ODDBIRD N/A BLANC DE BLANCS g. 13 b. 45
chardonnay, colombar // languedoc-roussillon, france

BEER + SHOT COMBOS

TATOOED UNCLE 10
PBR 16 oz can + shot of fernet

TWO AMIGOS 10
tecate 16 oz can + shot of blanco tequila

DICKLE WITH A PICKLE 10
monday night 404 lager + shot of george dickel
whiskey + tiny pickle

MAYRETTA 10
coors light 16 oz can + shot of fireball

N/A PAIRINGS

AWAKE 13
shot of dromme n/a elixer awake + 12oz can
rythm sativa

CALM 11
shot of dromme n/a elixer calm + 12oz can
cycling frog

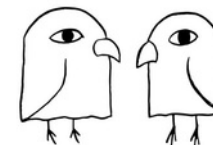
SODAS

ask your server about our craft
sodas/ sparkling waters/ teas

EAT



• kitchen open sundays till 4 •



SNACK & SHARE

DEVILED EGGS 7
chives, salt, pepper, paprika, b&b pickles, candied bacon

TAPHOUSE PRETZEL 9
bavarian pretzel, local lager beer cheese, spicy brown mustard

JALAPENO POPPER CORNBREAD 9
topped with bacon, served with chili honey butter

CROISSANT BEIGNETS 10
topped with powdered sugar

RICOTTA DONUT HOLES 8
dark chocolate ganache, dulce de leche

SWEET TREATS 16
assortment of our jalapeno popper cornbread, croissant beignets and ricotta donut holes



SALADS & EGGS

SUMMER HARVEST SALAD 15
arugula, farro, buratta, fresh strawberries and peaches, crispy prsciutto, garden herb dressing
ADD GRILLED CHICKEN \$6

FLORENTINE OMELETTE 16
open-faced omelette with cherry tomatoes, spinach, mushrooms, mozz, choice of breakfast potatoes, grits or fruit

CARNIVORE OMELETTE 16
open-faced omelette with bacon, sausage, pepperoni, cheddar cheese, choice of breakfast potatoes, grits or fruit

THE GOLDBLOCKS BOWL 13
2 scrambled eggs over stone ground grits, bacon, cheddar cheese, chives, chili crunch

A LA CARTE

BACON 4

PORK SAUSAGE 4

GRITS 4

FRUIT 4

BREAKFAST POTATOES 4

2 EGGS YOUR WAY 4

BELGIAN WAFFLE 6

BRIOCHE TOAST & JAM 3

BRUNCH ENTREES

CHICKEN & WAFFLE 18
belgian waffle, fried chicken breast, peach+bacon nashville sauce, choice of breakfast potatoes, grits, or fruit

SEASONAL FRENCH TOAST 20
3 big layers of thick brioche bread, seasonal fruit, whipped mascarpone, house preserves, cereal crunch

CLASSIC PARFAIT 14
greek yogurt, local seasonal fruit, house granola, honey

THE UPPER WEST SIDE 19
thick cut bread, smoked salmon, dill labneh, capers, pickled red onion, everything bagel seasoning, your choice of breakfast potatoes, grits or fruit



BREAKFAST BURGER 18
2 certified angus smash patties, american cheese, bacon, over easy egg, jalapeno poblano aioli, served with choice of breakfast potatoes, grits or fruit

FOR THE BIRDS 25
4 eggs your way, bacon, pork sausage, jalapeno cornbread, fruit, and your choice of breakfast potatoes or grits
ENOUGH FOR 2 PEOPLE!

*these foods are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or allergies.

the following major food allergens are used in our kitchen as ingredients: milk, egg, peanuts, tree nuts, soybeans, wheat, fish, crustacean shellfish, and sesame. Please request more info about these ingredients from a staff member