



— KITCHEN & BAR —

BRUNCH SPECIALS

AVAILABLE SUNDAY FROM 11AM TO 3PM.

STEAK & EGGS

25

BISTRO CUT STEAK, POACHED EGGS
POTATO HASH, CITRUS HOLLANDAISE
RED WINE AU JUS.

STUFFED FRENCH TOAST

17

HOUSE MADE BRIOCHE
MAPLE CREAM CHEESE STUFFING
CINNAMON CUSTARD
MAPLE BRANDY GLAZE.

MONTE CRISTO

16

ARTISAN BREAD, BLACK FOREST HAM
VERMONT CHEDDAR, CINNAMON
VANILLA CUSTARD.

CROQUE MADAME

16

ARTISAN BREAD, THINLY SLICED TURKEY
BREAST, GRUYERE CHEESE
FRIED EGG, PARMESAN CRUST.

LOBSTER OMELETE

21

BUTTER POACHED MAINE LOBSTER
CITRUS HOLLANDAISE SAUCE
BRIE CHEESE, POTATO CRISP.

BANANA FOSTERS CREPES

17

COCO INFUSED CREPES, VANILLA CREAM
CHEESE, BRANDY/BROWN SUGAR
CARAMELIZED BANANAS, CHANTILLY CREAM.

SHORT RIB EGGS BENEDICT

19

SLOW BRAISED BEEF SHORT RIBS
PAN FRIED POTATO CAKE, POACHED EGG
RED WINE DEMI, CITRUS HOLLANDAISE.

GRAVLAX

16

HOUSE CURED SALMON, TOASTED RYE, LEMON
SCENTED HERB CREAM CHEESE, TOMATOES
FRIED CAPERS, PICKLED ONIONS, FRESH DILL.

SPANISH TORTILLA

17

EGG SOUFFLE, BELL PEPPERS
SHALLOT POTATO HASH, ARUGULA
SHAVED CURED SALMON, CRÈME FRAICHE.

COCKTAILS

THE LOADED POST BLOODY MARY

15

Stoli Vodka, Zing Zang Bloody Mary Mix
Tajin Rim, Bacon, Shrimp Cocktail, Olive
Pickled Green Bean, Celery, Lemon.

WHITE PEACH BELLINI-TINI

12

Ketel One Vodka Muddled with Peaches
Peach Bitters, Elderflower Liquor
Lemon Juice, Zardetto Sparkling Rose.

STRAWBERRY APEROL SPRITZ

12

Strawberry Infused Aperol, Lemon Juice
Zardetto Prosecco, Soda Water.

**BOTTOMLESS MIMOSA
& BLOODY MARY**

18

Classic Bloody Mary with Absolute Vodka
or Mimosa with Grandial Champagne Brut.
With purchase of entrée.

ROSE 75

12

Mirabeau Rose Gin, Lemon Juice
Elderflower Liquor, Zardetto Sparkling Rose.

TEQUILA UPRISE

13

Jalapeno Infused El Jimador Tequilla
400 Conejos Mezcal, Orange, Pineapple
and Lime Juice, Grenadine.