



— BRUNCH —

BOTTOMLESS SERVICE



BOTTOMLESS MIMOSAS

Bubbles, raspberry rosemary orange juice, lavender, seasonal fruits & berries

Per Person | 30

BOTTOMLESS BLOODY MARY BAR

Red or Green housemade bloody mix, Titos, Absolut, St George Green Chili or Corazon, selection of accoutrements

Per Person | 30

COCKTAILS

GIVE HER 24 KARATS | 16

Roku Gin, Peach & Orange Blossom Botanical Vodka, carrot shrub, ginger, lemon, cinnamon

FEEL LIKE SUMMER | 16

Pinnacle Vodka, Italicus Bergamot, Lemon, Soda

COGNAC QUEEN | 16

Hennessy VS, strawberry, lavender, rhubarb, lemon, sage

ESPRESSO MARTINI | 15

Grey Goose, Kahlua, Espresso

DEVIL WOMAN | 16

Volcan Blanco Tequila, aperol, cucumber, Ancho Reyes, lime, black pepper

NEGRONI SBAGLIATO | 16

Strawberry infused Aperol, Sweet Vermouth & Bubbles

THE MAPLE & ASH BLOODY | 15

Red or Green housemade bloody mix, accoutrements

BY THE GLASS

CHAMPAGNE | 30

Charles Heidsieck Brut Réserve NV

SPARKLING ROSÉ | 15

Pierre Sparr Cremant d'Alsace NV

SAUVIGNON BLANC | 18

Villa Russiz, Friuli, Italy 2015

PROSECCO | 15

Borgoluce Conegliano Valdobbiadene NV

ROSÉ | 12

My Essential Méditerranée 2018

CHARDONNAY | 40

Olivier Leflaive "Les Champlots" 1er Cru St.-Aubin, Burgundy 2016

COFFEE, TEA, & JUICE

COFFEE

| | |
|--------------------------------------|---|
| Americano | 4 |
| Macchiato | 4 |
| Cappuccino | 6 |
| Latte | 6 |
| Drip Coffee brazil, fazenda serrinha | 4 |

TEA

| | |
|-------------------------------|---|
| White Lion Chamomile Citrus | 6 |
| Classic English Breakfast Tea | 6 |
| Green Passion | 6 |
| Tuscan Garden | 6 |

JUICE

| | |
|------------|---|
| Orange | 5 |
| Grapefruit | 5 |



— BRUNCH —

Caviar 1 oz

warm blinis, potato chips, chives, egg, crème fraîche

SIBERIAN 60 KALUGA 130 OSSETRA 220

TO START

WAKE THE F*@K UP

WARM BEIGNETS

CHOICE OF

SOFT SCRAMBLE FARM EGGS

avocado, herbs,
chimichurri, crusty bread

HEARTH SMOKED SALMON PLATTER

cucumber, tomatoes, red onion, bibb lettuce,
dill, cream cheese, sourdough

HUEVOS RANCHEROS

green braised pork, salsa verde,
beans, crema & farm egg

ALASKAN KING CRAB EGGS BENEDICT

charred avocado, poached eggs,
crispy garlic, arugula & hollandaise

LOBSTER AVOCADO TOAST

basil, stracciatella, crispy quinoa, arugula

FARM EGG OMELETE

maple smoked ham & cheese
or
chanterelles, black truffle, spinach, goat cheese

BISCUITS & GRAVY

crispy fried chicken breast, sausage gravy

CLASSIC BREAKFAST SANDWICH

english muffin, bacon, egg, cheese, avocado &
arugula

CRISPY BREAKFAST BURRITO

chorizo, eggs, cheese, red chili, sciracha aioli

THE DILEMMA

FOR THE TABLE

CRISPY BREAKFAST POTATOES

MAPLE GLAZED BACON

FIRE ROASTED FILET MIGNON

beefed up bordelaise & creamy horseradish sauce

PANCAKES

cultured butter and maple syrup

CHANGES AND MODIFICATIONS ARE POLITELY DECLINED