

BRUNCH COCKTAILS

- EVERLY MIMOSA 12**
Raspberry/ Carpano Bianco Vermouth
Orange/ Prosecco
- THE PETUNIA 11**
Elderflower/ St. George Bruto Americano
Grapefruit/ Prosecco
- CLASSIC MIMOSA [OR N/A FAUXMOSA] 11**
Orange/ Prosecco *[Make it an N/A Fauxmosa with Codorníu Zero Brut Cava]*
- BRUTO BEERMOSA 12.5**
3 Sheeps Brewing Fresh Coast Pale Ale
St. George Bruto Americano/ Grapefruit
- MIMOSA KIT [OR N/A FAUXMOSA KIT] 34**
Prosecco [bottle]
Choose Two: Orange, Cranberry, Grapefruit
*[Upgrade to Everly Mimosa +5 or The Petunia +5]
[Make it an N/A Fauxmosa Kit with Codorníu Zero Brut Cava]*
- CLASSIC BLOODY MARY 12**
Tito's Vodka/ House-Made Classic Bloody Mary Mix/ Cucumber/ Olive/ Fresno Chili
Pickled Carrot/ Gherkin/ Lemon
Make it spicy with Fresno Chili-Infused Tito's Vodka
- BLOODY MARIA 12.5**
Nosotros Blanco Tequila/ House-Made Classic Bloody Mary Mix/ Cucumber
Olive/ Fresno Chili/ Pickled Carrot
Gherkin/ Lemon/ Harissa Rim
- CORPSE REVIVER NO. 2 12.5**
St. George Terroir Gin/ Lillet Blanc
Blood Orange Liqueur/ Absinthe Spritz
Lemon/ Cherry/ Up
- JAVA JIVE 13**
Stoli Vanilla Vodka/ St. George NOLA Coffee Liqueur/ Baileys/ Maple Syrup
Cold Brew Coffee/ Rocks
- BELLISSIMA ALBA 11**
McKenzie's Black Cherry Hard Cider
Aperol/ Orange/ Rocks

EGGS + CLASSICS

- AVOCADO + CURED SALMON TOAST* VG GS 16**
Crushed Avocado/ Cured Salmon*/ Fresno Chilis
Red Onions/ Herb-Smashed Fingerlings/ or Kale Salad
[Add Sunny Egg +2]*
- EVERLY BENEDICT*V 17**
Applewood-Smoked Ham/ Poached Eggs
Hollandaise Salsa/ Pickled Sweet Peppers
Avocado/ Frisée/ English Muffin
Herb-Smashed Fingerlings or Kale Salad
- VEGGIE SCRAMBLE VG GS 14**
Seasonal Vegetables/ Four Cheeses/ Herb-Smashed Fingerlings or Kale Salad/ Wheat Toast
*[Vegan Prep With Tofu Scramble Upon Request +1
Add Bacon +3.5 / Add Ham +2.5]*
- THE STANDARD GS 14**
Two Eggs*/ Sausage, Bacon, or Ham
Herb-Smashed Fingerlings/ Wheat Toast

SWEETS

- EVERLY BLUEBERRY MUFFINS VGS 8**
Gluten-Free Blueberry Muffins
Streusel Crunch Topping/ Maple Glaze
- CHALLAH FRENCH TOAST V 14**
Espresso Custard/ Cinnamon Crème Fraîche
Espresso Honey
- LEMON RICOTTA PANCAKES V 17**
Blueberry Compote/ Lemon Curd
Fresh Whipped Cream/ Mint
- AÇAÍ BOWL VG GS 15**
Açaí/ Bananas/ Strawberries/ Blueberries
Blackberries/ Granola/ Coconut
[Add Honey +1]

EVERLY

*[Substitute Gluten-Free Bread +2]
[20% gratuity may be added to parties of 6 or more.]*

HOUSE SPECIALTIES

- EVERLY CHICKEN + WAFFLE GS 15**
Fried Chicken Thigh/ Buttermilk Waffle
Sunny Egg*/ Hot Sauce/ Honey
- BRUNCH FRIED RICE VG GS 16**
Shrimp/ Bacon/ Scallions/ Tomato
Kimchi/ Togarashi Crisp/ Poached Egg*
Black Vinegar/ Fresno Chilis
- SIRLOIN STEAK HASH* GS 19**
Sweet Potatoes/ Mushrooms
Caramelized Onions/ Red Chimichurri
Melting Cheese/ Sunny Egg*/ Wheat Toast
- TUSCAN BREAKFAST SANDWICH GS 16**
Sausage Patty/ Scrambled Egg/ Mozzarella/ Tomato
Pesto/ Parmesan/ Lemon Aioli/ Multigrain Bread
Herb-Smashed Fingerlings or Kale Salad
- VEGAN BREAKFAST BURRITO VG 16**
Chunk Brand Vegan Barbacoa/ Sofrito Lentils
Cilantro-Lime Rice/ Grilled Corn/ Jalapeño
Red Slaw/ Morita Salsa/ Pico de Gallo
Side of Vegan Queso *[contains cashews]*
Herb-Smashed Fingerlings or Kale Salad
- BARBACOA BREAKFAST BURRITO 18**
Braised Marinated Beef/ Black Beans/ White Rice
Scrambled Eggs/ Pico de Gallo/ Chipotle Salsa/ Crema

SIDES

- BACON [3 STRIPS] GS 6.5**
- SAUSAGE [3 LINKS] GS 5**
- HAM [1 SLICE] GS 6**
- HERB-SMASHED FINGERLINGS VG GS 4**
- LOADED SMASHED FINGERLINGS VGS 7.5**
Garlic-Scallion Aioli/ Ham/ Cheese
- TRUFFLE FRIES VG GS 9**
Parm/ Chives/ Truffle Aioli
- WHEAT TOAST [2 PIECES] VGS 3**
Strawberry Jam *[Sub Gluten-Free Toast +2]*

LUNCH

- SESAME CHICKEN SALAD VG GS 18**
Sliced Crispy Chicken Cutlet/ Savoy Cabbage
Radicchio/ Carrots/ Radish/ Cucumber/ Scallion
Edamame/ Sesame Ginger Dressing
[Sub Grilled Chicken or Lightly Fried Tofu Upon Request]
- HOUSE BURGER* VG GS 16**
Sharp Cheddar/ Pickles/ Red Onions/ Arugula
Garlic Aioli/ Wheat Brioche/ Fries or Kale Salad
*[Sub Black Bean Quinoa Burger No Charge
Add Bacon +3.5 / Add Sunny Egg* +2
Add Avocado +2.5]*
- FRIED CHICKEN SANDWICH GS 16**
Crispy Chicken Breast/ Kewpie Mayo
Iceberg Lettuce/ Pickles/ Brioche Bun
[Add Bacon +3.5]
- SO-CAL GRAIN BOWL VG GS 16**
Quinoa/ Brown Rice/ Lentils/ Marinated Kale
Roasted Carrots/ House-Pickled Veg/ Cashews
Sunflower Seeds/ Harissa Aioli/ Chimichurri/ Sunny Egg*
[Add Grilled Chicken, Crispy Chicken Cutlet, or Lightly Fried Tofu +4 / Add Salmon Filet +8]*
- BUTTERNUT SQUASH + FORBIDDEN RICE CURRY VG GS 16**
Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis
*[Add Grilled Chicken or Lightly Fried Tofu +4
Add Salmon Filet* +8]*
- MISO SALMON BOWL GS 19**
Miso-Glazed Grilled Salmon/ Sushi Rice/ Cucumber
Avocado/ Radish/ Pickled Ginger/ Sesame Seeds
Pea Shoots/ Spicy Aioli
- Our fryers are dedicated to gluten-free products.
Please notify us of any allergies.*
- V:** Menu item is, or with modifications, can be prepared vegetarian.
Ask your server.
- VG:** Menu item is, or with modifications, can be prepared vegan.
Ask your server.
- GS:** Menu item is, or with modifications, can be prepared without gluten. *Ask your server.*
- *Consuming undercooked eggs and meats increases the risk of food-borne illness and will be served only upon customer request.*

SIGNATURE COCKTAILS

BUBBLES & STUFF 12.5

Tito's Vodka/ Strawberry
Lemon/ Mint/ Prosecco/ Up

MEZCAL MULE 12.5

Nosotros Mezcal/ Cucumber/ Lime/ Passionfruit
Ginger Beer/ Tajín Rim/ Copper Mug

HALEY’S COMET 12

State Line Gin/ Fig/ Lemon/ Rosemary/ Rocks

CALL HER DADDY 12.5

Vodka/ Elderflower/ Lemon/ Grapefruit
Prosecco/ Up/ Grapefruit Sugar Rim

HONEYCOMB HIDEOUT 12

St. George Green Chile Vodka
Citrus Shrub/ Honey/ Lime/ Rocks

MIDDAY MANHATTAN 13.5

Four Roses Bourbon/ Strawberry-Balsamic Syrup
Maraschino Liqueur/ Vanilla Cherry Bark Bitters
Ice Ball

HOLA FROM THE OTHER SIDE 12.5

Milagro Silver Tequila/ Blood Orange
Hibiscus/ Agave/ Lime/ Rocks

PINK PONY CLUB 12

Rum/ Raspberry/ Lime/ Mint/ Soda/ Collins

GENEROUS POUR

Each month we feature a special house cocktail and donate to a local cause or charity that’s near and dear to our staff. Ask your server for details.

HAPPY HOUR

Offered Monday - Friday // 3 - 6 PM
[holidays and special events excluded]

\$4 SELECT BEER

\$6 SPRITZES

\$10 SHAREABLE APPS

SPRITZES

APEROL SPRITZ 12

Aperol/ Prosecco/ Soda/ Orange

STRAWBERRY SPRITZ 12

Strawberry/ Lillet Blanc/ Prosecco/ Soda

LIMONCELLO SPRITZ 11.5

Limoncello/ Prosecco/ Soda

ELDERFLOWER SPRITZ 12

Elderflower/ Cucumber/ Lime/ Prosecco/ Soda

ZERO SPRITZ TO GIVE (N/A) 11

Grapefruit/ Orange
Balaton Cherry/ Codorníu Zero

N/A COCKTAILS

HOLA FROM THE N/A SIDE 12.5

Lyre’s NA Tequila/ Orange
Hibiscus/ Agave/ Lime

THYME & TONIC 9

Blackberry Shrub/ Thyme/ Lemon/ Tonic

FRENCH 86 11

Fluère Raspberry Blend
Codorníu Zero Brut Cava/ Lemon

MAI NO TAI 9

Pineapple/ Orgeat/ Falernum/ Lime

BRAD BEHAVIOR 9

Strawberry/ Elderflower/ Lemon/ Cran/ Soda

BEER + CIDER

Montucky Cold Snacks AMERICAN LAGER abv 4.1% 12 oz can Bozeman, MT 6.5

New Glarus Brewing Company SPOTTED COW FARMHOUSE ALE abv 5.1% 12 oz can New Glarus, WI 6.5

Delta Beer Lab AMBER ALE abv 5.6% 16 oz can Madison, WI 10

Door County Brewing Co. LITTLE SISTER BELGIAN WITBIER abv 5.4% 12 oz can Door County, WI 7

Toppling Goliath Brewing Co. PSEUDO SUE AMERICAN PALE ALE abv 5.8% 12 oz can Decorah, IA 8.5

3 Sheeps Brewing FRESH COAST PALE ALE abv 4.8% 12 oz can Sheboygan, WI 6.5

Hillsboro Brewing Company SNAPPY IPA abv 7.0% 12 oz can Hillsboro, WI 6.5

St. Bernardus ABT 12 ABBEY ALE abv 10.0% 11.2 oz bottle Watou, Belgium 12

Hillsboro Brewing Company BADGER SWEAT VANILLA BEAN MILK STOUT abv 5.7% 12 oz can Hillsboro, WI 7.5

Odell Brewing Co. SIPPIN’ PRETTY FRUITED SOUR abv 4.5% 12 oz can Fort Collins, CO 6.5

Young Blood Beer Company ROTATING SOUR 16 oz can Madison, WI 9.5

McKenzie’s BLACK CHERRY HARD CIDER abv 5.0% 12 oz can Utica, NY 6.5

Cider Farms BELGIAN SAISON abv 6.2% 9oz glass Mineral Point, WI 9

Lakefront Brewery NEW GRIST GLUTEN FREE IPA abv 5.7% 12 oz can Milwaukee, WI 7

Athletic Brewing Co. UPSIDE-DAWN NON-ALCOHOLIC abv <.5% 12 oz can Stratford, CT 6.5

WINE

SPARKLING + ROSÉ

Rack & Riddle 'Brut' SPARKLING WINE NV North Coast, CA 13.5 / 54

Rubus 'Brut Rosé' SPARKLING WINE NV France 12 / 48

Codorníu Zero 'Brut Cava' DEALCOHOLIZED SPARKLING WINE NV Spain 8 / 32

Wagner CABERNET FRANC ROSÉ 2022 Lodi, NY 10 / 40

WHITE

Husch SAUVIGNON BLANC 2023 Mendocino, CA 13.5 / 54

Ovum 'Big Salt [Organic, Vegan]' RIESLING + GEWÜRZTRAMINER + MUSCAT 2024 Oregon 13 / 52

Iris Vineyards PINOT GRIS 2023 Willamette Valley, OR 10 / 40

Montinore '[Organic]' CHARDONNAY 2023 Oregon 14 / 56

RED

Iris Vineyards PINOT NOIR 2022 Willamette Valley, OR 13 / 52

Tinto Rey TEMPRANILLO 2022 Dunnigan Hills, CA 11 / 44

Ovum 'EZY TGR [Organic]' CABERNET SAUVIGNON + FIELD BLEND 2021 Columbia Gorge, OR 13 / 52

Cline Family Cellars 'Eight Spur' ZINFANDEL 2022 Sonoma, CA 14 / 56

First Sight '[Organic]' CABERNET SAUVIGNON 2022 Paso Robles, CA 13 / 52