

BRUNCH MENU

PICK ME UP'S

BLOODY MARY 10 MIMOSA 11 KIR ROYAL 11

FOR THE TABLE

BREAKFAST CHILAQUILES 11 add Chicken Verde +4
 EVERYTHING SPICED PRETZEL Pimento Cheese 12 add Chacuterie +4
 BROWN BUTTER CAYENNE POPCORN 4
 BLACK BEAN HUMMUS PLATE Avocado, Veggies, Chips 12 v
 BUFFALO CAULIFLOWER Yogurt Blue Cheese Dip 11
 MAGIC SAUCE BBQ CHICKEN WINGS 11
 TRUFFLE FRIES Parmesan, Aioli 14

TACOS & BOWLS

TACOS SERVED ON LOCALLY MADE ORGANIC CORN TORTILLAS GF
 BOWLS INCLUDE ANCIENT GRAINS, BLACK BEANS GF
 EGG & HOUSE CHORIZO Salsa 5/15
 EGG & CHEESE Salsa 5/15
 CHARRED HABANERO BEEF Tequila, Crema, Grilled Mango Cactus Salsa 6/18
 BLACK CHILI SWEET POTATO Mushrooms, Chili Rajas, Jicama, Pineapple 6/18 v
 CITRUS BRAISED PORK Garlic Black Beans, Pico Slaw, Orange, Guajillo Crema 6/18
 CHIPOTLE GARLIC SHRIMP Grilled Corn, Chili Rajas, Slaw 7/19

PLATES

EGGS BENEDICT Canadian Bacon / Smoked Salmon 15
 BUTTERMILK PANCAKES Banana Compote, Maple Syrup 14
 HUEVOS RANCHEROS Chorizo, Pinto Beans with Bacon, Salsa Roja 16
 SCRAMBLED EGGS Brie, Spinach Homefries 14.5
 BREAKFAST FLATBREAD Egg, Mozzarella, Cheddar, Bacon, Potato, Jalapenos 16.5
 BLACKENED CHICKEN ENCHILADA Sunny Side Eggs, Salsa Verde, Queso, Rice, Beans 17
 BIG BRUNCH SALAD add Chicken 16 Falafel 16 Salmon 18
 GREEN CHILE CHEESEBURGER Special Sauce, The Works 17
 add bacon \$2 fried egg \$1.5 avocado \$3 **GET IT LOADED! 22**

SWEETS

COCONUT CREAM PIE JAR 7 CHOCOLATE CAKE Vanilla Ice Cream, Caramel Sauce 9

GF- Gluten Friendly v- Vegan VG- Vegetarian



COCKTAILS

BARREL AGED NEGRONI 13 ON DRAFT
 Tom Cat Gin barrel Aged, Campari, Anitca Formula
 BITTER WATERMELON MARGARITA 13
 Milagro Silver Tequila, Aperol, Lime, Agave
 MEXICALI MULE 13
 Del Maguey Mezcal, Pomegranate, Lime, Chili Simple Syrup
 CAIPIRINHA 12 ON DRAFT
 Muddled Lime, Leblon Cachaca
 KENTUCKY SMASH 12
 Bourbon, Casis, Blackberries
 BANANA REPUBLICAN 12
 Banana Smash, Brandy
 PELICAN WEST 12
 Overholt Bonded, Pineapple, Triple Sec
 GARDEN HOSE 12
 Cucumber Vodka, Green Chartreuse, Lime
 CARIBBEAN SURFER 13
 Plantation Rum, Strawberry Basil Puree, Lemon, Lime Soda
 FROZEN RICKY BOGGY 11
 Cranberry Infused vodka, Strawberry, Lime
 FROZEN TROPIC THUNDER 12
 Milagro Silver Tequila, Orange, Pineapple, Banana



PARTY BOWL SHAREABLE & NECTAROUS

PUBLIC PARK PUNCH
 Fruit, Rum, Pimms, Pineapple, Coconut

\$28 TWO

\$48 FOUR

WINE ON TAP

		GLASS / 1/2 CARAFE
W1	BUBBLY Archer Roose, Prosecco, Veneto, Italy	12 / 26
W2	WHITE RHONE STYLE Owen Roe "Coop White" 2015, Yakima Valley, WA	11 / 24
W3	CHARDONNAY Archer Roose "Chardonnay" 2017, Provence, France	11 / 24
W4	PINOT GRIGIO Estancia "Pinot Grigio" 2012, CA	11.5 / 26
W5	ROSE Archer Rosse "Rosè of Provence" 2018, Provence, France	11 / 24
W6	SAUVIGNON BLANC Archer Rosse "The Blanc" 2018, Casablanca Valley, Chile	11 / 24
R2	PRIMITIVO Via Ottimisto, Italy	12 / 26
R3	MALBEC Archer Roose "Côt" 2016, Mendoza, Argentina	11 / 24
R4	PINOT NOIR Rickshaw "Pinot Noir" 2012, CA	13 / 28
R5	ZINFANDEL Dante Dusi, "Pasa Robles" 2016, San Luis, CA	14 / 30
R6	CABERNET SAUVIGNON Archer Roose "Cabernet Sauvignon" 2015, Maipo, Chile	11 / 24