

# BRUNCH SPECIALS

## DRINK SPECIALS \$12

### **Baba Yaga**

Klir Red, agave wine based “vodka”, michelada mix and spices with tajin rim

### **Mexican Lime Refresher**

Tequesta, agave wine based “tequila”, house sweet and sour, salt or tajin rim

## COFFEE BAR

*featuring Katz Coffee*

AMERICANO, LATTES, ESPRESSO, CAPPUCINO

ICED MATCHA LATTE *with oat milk*

ICED CHAI LATTE

ICED UBE-MATCHA LATTE *with oat milk*

HONEY ICED COFFEE *with oat milk*

NITRO COLD BREW

*new!* **FALL SPECIAL SOUP 4.5 / 8**

### **Vegan Broccoli Cheese**

garnished with vegan “bacon bits” chopped broccoli, scallions and olive oil

*soy*

*new!* **FALL SPECIAL SIDE**

### **Lemongrass Sesame Slaw**

garnished with toasted sesame seeds and edamame beans

*soy*

**10**

### **Spicy Guacamole**

tajin, corn, lime, cilantro, wheat tostada

*wheat*

**11**

### **Spicy Cauliflower Bites**

breaded cauliflower bites, fried and tossed in a ginger agrodolce

served with a side of ranch

*soy, sesame*

**17**

### **Breakfast Tacos**

steak & chorizo, scrambled eggs, poblano pepper & onions, pepper jack cheese, corn tortillas, cilantro, tomatillo sauce. choice of two sides or a cup of soup

*dairy*

**19**

### **LOCAL Eggs Benedict**

crispy hash browns, broccolini, red bell peppers, spinach, gold bar squash, hollandaise sauce, microgreens, aleppo, served with 2 sides or a cup of soup

*dairy, egg*

**16**

### **Veggie Omelette**

shiitake mushrooms, onions, tomato, spinach, pepper jack cheese, chimichurri sauce, served with a side fruit cup

*dairy*

**20**

### **Gulf Shrimp “Smashed” Pita**

naan, smashed shrimp burger, pickled green tomato & jalapeno, cabbage slaw, chile threads, pineapple crisp, coconut cream, fresh herbs

*wheat*