

D R I N K S

DRIP COFFEE lavazza, top class, 100% arabica, with hints of milk chocolate & hazelnut 3½

NITRO lavazza, smooth & aromatic, 100% columbian washed arabica 4½

COLD BREW lavazza, smooth & aromatic, 100% columbian washed arabica 4½

TEA ask your server for our tea selection 3½

FRESH SQUEEZED JUICE orange, grapefruit, pineapple orange 5

ROSEMARY GRAPEFRUIT TONIC fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, Q ginger beer 5

B R U N C H

SMOKED SALMON & AVOCADO BAGEL served open faced with fresh smashed avocado & soft boiled egg + fresh fruit 13

VEGETARIAN HUEVOS RANCHEROS 🍆 sunny-side eggs, cheese & refried beans filled tortillas, ancient grains, dos amigos salsa + avocado 15

HUEVOS RANCHEROS WITH SUNNYSIDE EGGS blackened chicken & cheese filled tortillas, dos amigos salsa + avocado 16

FRENCH TOAST 🍆 crown royal strawberries & syrup + whipped cream 15

VEGETARIAN EGG WHITE OMELET 🍆 spinach, mushrooms, tomatoes, onions, goat cheese, multi-grain toast + fresh fruit 14¼

SMOKED SALMON, GOAT CHEESE & EGG WHITE OMELET 400 calorie omelet + multi-grain toast & fresh berries 15

BACON & AGED WHITE CHEDDAR OMELET with sautéed onions, home fries + multi-grain toast 15

TEXAS SAUSAGE HASH poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 15

PANCETTA & AGED WHITE CHEDDAR BENEDICT pancetta bacon, hollandaise, home fries + fresh fruit 15

BRUNCH BURGER 100% cab® ground chuck patty, sunny-side egg, bacon, cheddar + home fries 15½

STEAK & EGGS three eggs, home fries + multi-grain toast 21

CLASSIC BREAKFAST three eggs, your choice of bacon or sausage with home fries + multi-grain toast 14

MIMOSAS

[FRESHLY SQUEEZED]

1 PICK YOUR
BUBBLES

CAVA, florinda brut, catalonia, spain 30

PROSECCO, ruffino, italy 35

CHAMPAGNE, perrier-jouët brut, france 60

CHAMPAGNE, veuve clicquot brut, france 85

CHAMPAGNE, bollinger special cuvée brut, france 99

2 PAIR WITH
JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two Natalie's fresh squeezed juices, each additional \$2.

served with fresh seasonal fruit.

BRUNCH
HAPPY HOUR

[HANDCRAFTED]

BLOODY MARY ketel one vodka, zing zang 8

RED SANGRIA red wine, ruby port, fresh fruit, citrus, fresh juices 8

ROSÉ SANGRIA sparkling rosé, deep eddy peach, cointreau, pressed orange 8

MIMOSA sparkling wine & orange juice 8

APEROL SPRITZ aperol, prosecco, soda 8

PALOMA altos reposado, fresh lemon & lime, jarritos grapefruit soda 10

COLD BREW MARTINI licor 43, amaretto, frangelico, lavazza cold brew, spiced cream 10

🍆 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SHARE

CALAMARI + tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15½

SUSHI CONES tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 13

SPICY TUNA ROLL sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

ASIAN GLAZED SALMON cucumber, fresh herb aioli + garlic crostinis 16

THAI CHILI CHICKEN
sweet chili sauce, spicy aioli, cucumbers, cashews 15

STEAK BITES marinated sirloin, horseradish aioli 18

FRESH SMASHED GUACAMOLE 🍃 corn chips & salsa fresca 11

KOREAN CAULIFLOWER 🍃 tempura battered & served with korean hot sauce + jalapeño lime sauce 13

POUTINE fresh cut fries, hot beef gravy, cheese curds, chives 11

1 LB CHEESE NACHOS 🍃 fresh pico de gallo & guacamole 16
add beef or blackened chicken 6½

SOUP + SALADS

FRENCH ONION SOUP 9

CAESAR SALAD house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 13
add grilled chicken 6½ add salmon 8½

KALE & QUINOA SALAD black kale, fresh market greens, roasted squash, panko, candied pecans & lemon vinaigrette 15
add grilled chicken 6½ add salmon 8½

FLAT IRON STEAK SALAD fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostinis 20½

SALMON & AVOCADO COBB SALAD crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 19½

SEARED GINGER TUNA SALAD sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 22

OUR SALMON IS SUSTAINABLY RAISED
SCOTTISH SALMON

HAND HELDS + BOWLS

served with fresh cut fries, unless otherwise indicated.

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BEYOND MEAT BURGER 🍃 plant based patty, aged white cheddar, pickled mustard seed mayo, red relish on a toasted buttered brioche bun + side fresh market salad 16

THE BURGER cheddar, red relish, pickled mustard seed mayo 15½
add bacon, avocado or sautéed mushrooms 1½ each

OUR BEEF
BURGERS ARE
100% CAB®
GROUND CHUCK

LETTUCE "BUN" BURGER cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 15½

LOADED BURGER aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18

BLACKENED SHRIMP TACOS cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with fresh white corn chips + guacamole 15½

FRENCH DIP roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 16

VEGETARIAN POWER BOWL 🍃 marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy aioli 15
add sushi grade ahi 8½ add chicken 6½

substitute sweet potato fries 2
substitute gluten-free bun - no charge

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