

BRUNCH

AVAILABLE FROM 11AM - 2:30PM

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS. GF = GLUTEN FREE / VEG = VEGETARIAN

Avocado Toast	\$18
Avocado Spread, Grilled Focaccia, Two Poached Eggs, Crispy Falafel, Spicy Aioli (VEG)	
Classic Breakfast	\$21
Two Eggs Any Style, Hash Browns, Bacon, Toast	
Eggs Florentine	\$18
English Muffin, Two Poached Eggs, Spinach, Canadian Bacon, Béarnaise Sauce, Hash Browns	
Steak & Eggs	\$23
Filet Medallions, Two Poached Eggs, Béarnaise Sauce, Hash Browns (GF)	
Buffalo Chicken Sandwich	\$17
Brioche Bun, Breaded Chicken Breast, Spicy Buffalo Sauce, Sriracha Aioli, Coleslaw, Pickles, Fries	
Bourbon Berry French Toast Soufflé	\$22
Raspberry Mascarpone Cheese, Blueberry Bourbon Sauce (VEG)	
Prime Double Burger	\$22
Brioche Bun, Lettuce, Red Onion, Tomato, Pickle, White Cheddar, BBQ Aioli, Fries Add One Egg Any Style +\$4	

SHAREABLES

Oysters on the Half Shell	\$3.50 ea \$26 dz
Habanero Mignonette, Cocktail Horseradish (GF)	
Caesar Salad	\$16
Romaine, Croutons, Parmesan, Caesar Dressing Add Chicken +\$6 Add Steak +\$8	
Smoked Salmon Board	\$28
Hard Boiled Eggs, Buttered Bagel, Chive Cream Cheese, Red Onion, Capers, Tomato Jam	
Chips & Dips	\$14
Tortilla Chips, White Queso, Pico de Gallo, Guacamole (VEG, GF)	
Spicy Tuna Sushi Roll	\$18
Avocado, Cucumber (GF)	
Shrimp Tempura Sushi Roll	\$18
Shrimp Tempura, Scallions, Hot Chilis, Tobiko	

PIZZAS

Margherita	\$18
Fresh Mozzarella, Basil, Tomato, Olive Oil	
Veggie	\$18
Fresh Mozzarella, Green Pepper, Mushroom, Onion, Black Olive, Roasted Broccoli, Tomato Sauce (VEG)	
Pepperoni	\$18
Fresh Mozzarella, Pepperoni, Tomato Sauce	

MAKE IT A 12" CAULIFLOWER CRUST +\$8

SOMETHING SWEET

Chocolate Mousse Cake \$12
Mixed Berries, Vanilla Whipped Cream

SIDES

Bacon (GF)	\$8	Wheat Toast (VEG)	\$6
Hash Browns (VEG, GF)	\$8	Bagels (VEG, GF)	\$6
Fries (VEG, GF)	\$6	English Muffin (VEG)	\$6
Fresh Fruit (VEG, GF) \$6			

PLEASE NOTE THAT AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED FOR CHECKS OF \$50 OR MORE

PLEASE NOTE: CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

DARK SIDE OF THE MOON – Jefferson’s Small Batch Bourbon, Black Walnut & Orange Bitters.....	\$16
SPARKLING SAPPHIRE - Bombay Sapphire Gin, Soho Lychee, Ginger, Cucumber, Lemon, Bubbles.....	\$16
COCO LOCO – Santa Teresa Rum, Giffard Cocoa, Liquid Alchemist Orgeat, Lime.....	\$16
MELONDRAMATIC – Casamigos Blanco Tequila, Twisted Alchemy Watermelon Juice, Lime, Agave.....	\$16
FIRESIDE CHAT – 400 Conjelos Mezcal, Pepper, Allspice Infused Tamarind, Pineapple, Lime.....	\$16
LEFT ON RED – Maestro Dobel Tequila, Spicy Pepper Hot Sauce, Ginger, Lemon.....	\$16
BAD & BOUJEE – D’Usse VSOP Cognac, Giffard Passionfruit, Twisted Alchemy Prickly Pear, Lemon.....	\$16
KIWI GO AGAIN – Woodford Reserve, Kiwi Puree, Giffard Banana, Lemon.....	\$16
NEVER A DILL MOMENT – Hendrick’s Gin, Champagne Vinegar, Dill, Pickle Spice.....	\$16
ROSÈ ALL DAY - Grey Goose Strawberry Lemongrass, Minuty M Rosè, Giffard Rhubarb, Lemon.....	\$16
AVION SUN - Avion Tequila, Falernum, OJ, Grapefruit, Lime, Cinnamon.....	\$16
DAQURI NO. 6 - SelvaRey Rum, Coconut, BitterSweet Chocolate, Lime	\$16

 = SPICY | ADD CBD DROPS TO ANY COCKTAIL +\$5

BOTTOMLESS MIMOSAS
Bubbles + Choice of Juice | \$29 | Priced Per Person

SUNTORY HIGHBALL

Classic highball, made with your choice of spirit & extra carbonated soda water

Suntory Toki.....	\$14
Suntory Roku.....	\$14
Maker’s Mark.....	\$14
Jim Beam Black.....	\$14
Knob Creek.....	\$14
Basil Hayden.....	\$14

MOCKTAILS

CITRUS PEPPER	\$8
Spicy Pepper Hot Sauce, Ginger, Lemon	
TROPIC LIKE IT’S HOT	\$8
Kiwi Puree, Guava Puree, Lemon	
MAIN SQUEEZE	\$8
Orange Juice, Pineapple, Orgeat	
QUATREAU CBD SPARKLING WATER	\$10
Ask Your Server For Flavors	

BEER & SELTZER

DRAFT

Miller High Life.....	\$8
Sam Adams Summer Ale.....	\$9
Revolution Anti-Hero.....	\$9
Krombacher.....	\$9

BOTTLES & CANS

Miller Lite.....	\$7
Modelo.....	\$7
Founder’s All Day IPA.....	\$9
Guinness.....	\$9
Heineken.....	\$9
Bell’s Oberon.....	\$9
Angry Orchard.....	\$9
Michelob Ultra.....	\$10
High Noon Peach and Watermelon.....	\$12
Half Past Grapefruit Rosemary.....	\$12
NÜTRL Pineapple.....	\$12
White Claw.....	\$10
Truly Wild Berry.....	\$10

BRUNCH COCKTAILS

BRUCHARITA	\$16
Casamigos Blanco, Blood Orange Liqueur, Lime, Agave	
WHISKEY SMASH	\$16
Jameson Orange, St Germain Elderflower Liqueur, Lime, Mint	
PATIOCRUSHER	\$16
Grey Goose Strawberry Lemongrass Essences, St Germain Elderflower Liqueur, Q Hibiscus Ginger Beer	
BLOODY MARIA	\$16
Casamigos Reposado Tequila, Q Bloody Mary Mix	
SUNRISE	\$16
Angel’s Envy Bourbon, Orange Juice, Lemon, Giffard Grenadine	

WINE

(GLS) (BTL)

SPARKLING

Indigenous Prosecco, Italy	\$12	\$48
Moët & Chandon Brut, Champagne, France	\$24	\$92
Moët & Chandon Rosè, Champagne, France	\$28	\$120
Dom Perignon Brut, Champagne, France 2010		\$380

ROSE

M by Minuty, Rosè, Provence, France 2020	\$12	\$48
Hampton Water Rosè, Provence, France 2020	\$12	\$48
Dawn’s Dream, Pinot Noir Rosè, Santa Lucia, California 2019		\$75

WHITE

August Kessler Riesling, Germany	\$12	\$48
Due Torri, Pinot Grigio, Italy	\$12	\$48
Wairu, Sauvignon Blanc, New Zealand	\$12	\$48
Cakebread, Sauvignon Blanc, California		\$95
Justin, Sauvignon Blanc, California	\$14	\$56
Matchbook by Arsonist, Chardonnay	\$14	\$56
Dawn’s Dream Escolle, Chardonnay		\$70

RED

Locations, Red Blend, California	\$14	\$60
Dawn’s Dream Alyssa, Pinot Noir		\$90
Aruma, Malbec, Argentina	\$14	\$56
Galante Ace High, Malbec, California		\$75
Cromas, Cabernet Sauvignon, Chili	\$15	\$60
Galante, Cabernet Sauvignon, California		\$150