

BRUNCH MENU

MIMOSAS

Almost bottomless for \$19* (up to four)

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

*Price indicated is per person.

BRUNCH COCKTAILS

Tangled Roots Bloody Mary 13

Tito's Vodka, Kit Kupfer Amber Ale, bloody mary mix, celery salt rim, and a Tangled Roots' garnish.

Mimosa 8

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

Bellini 8

Peach syrup, lemon, and sparkling wine.

Paloma 11

Gran Centenario Silver Tequila and fresh lime. Topped with Fresca and a Tajin and kosher salt rim.

Aperol Spritz 9

Aperol Apertivo, soda, LaMarca Prosecco, orange twist.

Moscow Mule 10

New Amsterdam Vodka, lime, and ginger beer.

Espresso Martini 12

Ketel One Vodka, Mr. Black Cold Brew Liquor, and Demerara syrup.

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

Natural lemonade, hand-squeezed lime juice, & fresh mint

Juice 3

Orange, cranberry, grapefruit, and pomegranate.

Natural Lemonade 3

Lemon juice, cane sugar, & water

Fountain Sodas 3

Fresh Brewed Iced Tea 2.5

Sweet or unsweet (bottomless)

With raspberry, pomegranate, or peach +\$0.50

Fresh Ground Coffee - Regular or Decaffeinated 2.5

(bottomless)

SPARKLING WINE

LAMARCA

Processco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

11 | 35

11 | 35

BRUNCH SPECIALTIES

Korean BBQ Chicken & Waffles* 17

Korean BBQ, pickled green onion, carrots, spicy maple glaze, spicy siracha aioli, and belgian waffles. Served with a side of tater tots.

Avocado Toast* 16

Sourdough toast, pesto, avocado, everything spice, and scrambled eggs. Served with a side of tater tots.

Stuffed Brioche French Toast 13

French toast, berries, and maple cinnamon cream cheese.

Biscuits & Gravy* 13

Made entirely from scratch! House made biscuits, spiced sausage gravy, and two sunny side up eggs. Served with a side of tater tots.

Breakfast BLT* 15

Applewood smoked bacon, lettuce, tomato, onion, fried egg, and IPA frites aioli.

Brunch Burger* 18

IPA caramelized onions, arugula, tomato, chipotle aioli, bacon, and sunny side up egg.

Breakfast Burrito* 14

Applewood smoked bacon, cheddar, avocado, scrambled eggs, and pico de gallo. Served with a side of salsa roja and tater tots.

Eggs Your Way* 12

Choice of egg style, tater tots, applewood smoked bacon, and multigrain toast.

PACOS

Tacos for breakfast? No problem. Meet pancake taco, or as we like to call it: Paco.

Drunken* 13

Buttermilk pancakes, berries, applewood smoked bacon, spiced candied pecans, nutella, vanilla whipped cream, and maple syrup.

Buffalo Chicken* 15

Buttermilk pancakes, country fried chicken tenders, tossed in buffalo, scrambled eggs, applewood smoked bacon, cheddar, jalapeño maple glaze, and scallions.

Angry* 13

Buttermilk pancakes, scrambled eggs, chipotle aioli, applewood smoked bacon, siracha, cheddar cheese, and jalapeño maple glaze.

FRITTATAS

Southwest* 15

Chorizo, pepperjack, cheddar, avocado, chipotle aioli, pico de gallo, lime crema, cilantro, salsa roja, and tater tots.

Brewmaster* 15

Pulled pork, bacon, cheddar, onion string, tater tots, BBQ, lime crema, and green onion.

Veggie Tales* 14

Mushrooms, asparagus, goat cheese, roasted tomato, arugula, and lemon vinaigrette.

SIDES

Tater Tots 6 

Seasonal Fruit 6 


Bacon (3) 4

Multi Grain Toast 3 

TRY A FLIGHT

Try a flight of four 5oz beers of your choice!
Ask your server today.

** CONSUMER ADVISORY The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

 Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option