



TRIED & TRUE BRUNCH

3 COURSES | \$29

Saturday 10:30a-2:30p

SPICY BLOODY MARIA 18

gran centenario reposado, ancho reyes verde, tajin

AMALFI SPRITZ | 12

giffard grapefruit & gentian, zonin cuvee zero *NA

FIRST COURSE - CHOOSE ONE

WOOD GRILLED GLOBE ARTICHOKEs

herbs, parmesan, charred lemon aioli

CRUSHED AVOCADO TOSTADA

shaved green cabbage, serranos, charred carrots, parmesan

WHIPPED FETA

black currants, tomato confit, mint, toasted focaccia

BRAISED RIBEYE CIGAR WRAPS

vietnamese chimichurri

Rotating Rosé
Rotating Sauvignon Blanc

SECOND COURSE - CHOOSE ONE

SMOKED PORK SCRAMBLE

grilled focaccia, chili crunch

AVOCADO CHILAQUILES

tomatillos, crema, black bean puree, fried egg

HOT HONEY CHICKEN & WAFFLES

house buttermilk ranch, pickled red onions, cilantro

Rotating Chardonnay
Rotating Cabernet Sauvignon

THIRD COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING

salted caramel ice cream, chocolate, toffee

DARK CHOCOLATE MOUSSE

orange zest, olive oil, sea salt

Rotating Port
Rotating Sparkling

WINE PAIRING 35 (OPTIONAL)