All menu items are subject to change according to seasonality and availability.

20% gratuity will be added to parties of six or more. We are happy to accept up to three credit cards per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**BRUNCH COCKTAILS**

**BUBBLES AND JUICE**

**FRENCH 75**
- gin, lemon, sparkling brut wine
- 14

**MIMOSA**
- OJ, sparkling wine
- 12

**BELLINI**
- peach fruit puree, sparkling wine
- 12

**KIR 8606**
- Crème de Mûre, sparkling brut wine
- 12

**SUNDAY’S BEST BET**

**MIMOSAS FOR THE TABLE**
- bottle of Belle Jardin sparkling wine and an assortment of juices
- 30

**PITCHER THIS!**

**SANGRIA**
- seasonal stone fruits and berries, brandy, wine
- Ask your server for today’s mix.

**GLASS 9.5 / CARAFE (serves 8) 42**

**TURN UP THE HEAT**

**OYSTER SHOOTER**
- vodka, fresh shucked oyster, cocktail sauce, tabasco
- 7

**MAKE YOUR OWN BLOODY MARY**
- You know the way you like it.
- RIM CHOICES
- tajin, old bay, citrus salt, cracked pepper spice
- 12

**MICHELADA**
- spiced tomato, lime, Modelo Especial
- 7

**GET CAFFEINATED**

**LONDON FOG**
- Bulleit bourbon, earl grey tea, lemon juice, honey, whipped cream
- 14

**THE FLATLINER**
- Ketel One vodka, Frangelico, Bailey’s Irish Cream, fresh pressed espresso
- 18

**GOOD MORNING!**
- gin, coffee, Campari, Antica sweet vermouth
- 13

**NON-ALCOHOLIC COFFEE**

**ESPRESSO**
- regular/ decaf
- 4.5

**CAPPUCINO**
- regular/ decaf
- 6

**AMERICANO**
- regular/ decaf
- 4

**COFFEE**
- regular/ decaf
- 4