

NIBBLES & LIBATIONS

SERVED AFTER 11AM

NIBBLES

SOFT PRETZELS **\$8.00**

2 Soft & Salty Pretzels Served with a Side of Dipping Mustard

CHICKEN STRIPS **\$11.00**

5 Chicken Breast Strips Served with Ranch & Ketchup

CHEESE PLATTER **\$16.50**

Assorted gourmet cheeses, dried meats, olives, nuts and crackers

HUMMUS PLATE **\$14.00**

Creamy Hummus Served with a Side of Warmed Pita Bread, Sun Dried Tomatoes & Feta

CHIPS & SALSA **\$8.00**

Organic Corn Chips Served with Mango Salsa

TAQUITOS **\$8.00**

6 Beef Taquitos Served with Sour Cream & Guac

LIBATIONS

WINE BY THE GLASS **\$7.00**

Table Red, House White, Rosé, Champagne

DRAFT BEER **\$5.00**

Rotating Handles — 16oz

BEER BY THE CAN **\$5.00 - \$7.00**

Pacifico®, Bud light®, Ghost Rider, Ferda, Guinness®, or Hard Seltzer — Ask Barista for Seasonal Selection

MIMOSA **\$7.00**

Choice of Orange, Pineapple, Guava, Grapefruit or Cranberry Juice Topped with Champagne

TONY'S BLOODY MARY **\$9.00**

House-Made Zesty Tomato Mix, Gin & Garnish

BETH'S BUZZ **\$7.00**

Raspberry Lemonade, Lemon Liquor & Vodka on Ice

ABBY'S GINGER TODDY **\$8.00**

Lemon Juice, Simple Syrup, Fresh Ginger & Whiskey
Served Iced or Hot

THE CUPLA-TINI **\$9.00**

Espresso, Vodka, Chocolate Liquor, Simple Syrup & Cream

PEACHIE MULE **\$9.00**

Ginger Beer, Peach Vodka, Peach Liquor, Simple Syrup & Lime

LUCK OF THE IRISH **\$9.00**

Coffee, Baileys, Whiskey, Simple Syrup, Topped with Whipped Cream

COFFEE CONNOISSEUR **\$9.00**

Cold Brew, Liquor 41, Rum, Cream, Dash of Pineapple Juice, Whipped Cream & Nutmeg
Served Iced Or Hot

EVERGREEN **\$10.00**

Gin, Port, Lemon Juice, Rosemary Simple Syrup, Egg White & a Dash of Lemon Bitters

BRUNCH & GRAB 'N GO

BRUNCH

BAGEL & CREAM CHEESE \$4.50

Choice of Bagel: Plain, Asiago, Everything, or Cinnamon Raisin Served with Plain Cream Cheese

EGG & CHEESE CROISSANT \$9.50

Toasted Croissant, a Goopy Fried Egg, Melty Cheddar Cheese & House-Made Chipotle Aioli

BREAKFAST BURRITO \$13.00

Flour Tortilla Stuffed with Seasoned Hash Browns, Pork Sausage, Scrambled Egg & Cheddar Cheese Served with a Side of Salsa

HOT OATS \$8.50

Oatmeal Topped with Berry Compote, Granola, Steamed Whole Milk & Dusted with Cinnamon

CHICKEN SALAD SANDWICH \$14.50

Toasted White French Bread, Zesty Chicken Salad, Pickled Onions, Sliced Tomato & Mixed Greens

LOX SANDWICH \$14.00

Toasted Everything Bagel, Cream Cheese, Smoked Salmon, Capers, Pickled Onions, Mixed Greens & Lemon Zest

THE CALI TOAST \$9.00

Toasted French White Bread, Mashed Avocado, Mixed Greens, Sliced Tomato, Salt, Pepper & Red Pepper

MEAT, EGG & CHEESE BAGEL \$11.50

Toasted Plain Bagel, Choice of Crumbled Bacon or Sausage, a Goopy Fried Egg, Cheddar Cheese & House-Made Chipotle Aioli

HAM & CHEESE \$10.00

Toasted Croissant, Sliced Ham & Melty Cheese

BISCUITS & GRAVY \$10.00

2 Flaky Biscuits Smothered in Pepper Gravy

SOUP & ROLL \$10.00

14oz of Our Soup du Jour Served with a Soft House-Baked White Roll

FRENCH TOAST \$13.50

6 Triangles of French Toast, Topped with Whipped Cream & Served with a Side of Butter & House-Made Maple Syrup

GF option \$3 charge

GRAB 'N GO

CHIA CUP \$7.00

Chia Pudding made with Coconut Milk & Sweetened with Splenda®, Served with Dried Tropical Fruits

FRUIT CUP \$6.50

Seasonal

QUINOA BOWL \$11.00

Quinoa, Hummus, Olives, Feta, Sun Dried Tomatoes, Pickled Onions & Vinaigrette

OVERNIGHT OATS CUP \$7.50

Oats Soaked in Yogurt & Milk, Topped with Peanut Butter & Granola

YOGURT PARFAIT \$6.50

Plain Yogurt, Mixed Berry Compote & Granola

NUTS & FRUIT SALAD \$11.00

Mixed Greens, Seasonal Fruit & Nut Muesli Served with a Side of Poppyseed Dressing

FRITTATA \$6.00

Rotating Flavor of Crustless Baked Egg Pie Served with a Side of Salsa

ADD ONS : GF BREAD \$2 | A FRIED EGG \$1.50 | EXTRA MEAT \$2.50 | MASHED AVOCADO \$2