

Brunch

SATURDAYS & SUNDAYS 11 AM - 4 PM

BOTTOMLESS DRINKS | 90 MINS - \$45 PER PERSON
(MIMOSAS , BELLINIS, SANGRIAS)

“EGG IN HOLE” CROQUE MADAME | 21

Organic Brown Eggs, Sourdough, Ham, Gruyere Bechamel, Chives

SMOKED SALMON BOARD | 23

Tomato, Cucumber, Red Onions, Capers, Cream Cheese, Mini Bagels

AVOCADO TOAST | 18

Sourdough, Pomegranate

CHEESE TOAST | 18

Ricotta, Edamame, Honey, Lemon Zest

SHAKSHUKA | 18

Two Poached Eggs, Feta Cheese, Tomato Sauce, Cumin, Paprika, Garlic, Peppers, Baguette

HUEVOS RANCHEROS | 21

Black Beans, Tortilla, Fried Eggs, Salsa, Queso Fresco, Pico de Gallo

SLIDERS | 22

Brioche, Swiss Cheese, Pickle

BELGIUM WAFFLE | 21

Berries, Local Maple Syrup, Whipped Cream

FRUIT SALAD | 21

Mixed berries, melon, mint

COFFEE 4 | TEA 4 | ESPRESSO 5/8 | JUICES 6

Food

CHEESE PLATE | 23

Purple haze goat cheese, St Andre cheese, Great Hill Blue Cheese, Robiola Bosina

GUACAMOLE TRADICIONAL | 23

Avocado, jalapenos, cilantro, lime and organic corn tortilla chips

RED PEPPER HUMMUS | 18

Sundried tomato, crudites, grilled pita

MARGHERITA FLATBREAD | 23

Fresh mozzarella, San Marzano tomatoes, sweet basil

Add pepperoni 4

FOREST MUSHROOM FLATBREAD | 23

With truffles

BIANCA FLATBREAD | 18

Ricotta, Garlic, Mozzarella, Parmigiano, Arugula, Oil, S&P
Add Pepperoni 4

BURRATA | 21

Heirloom tomatoes and herbs oil

THAI CHICKEN KABOBS (6) | 20

Peppadews, avocado green sauce, pickles

TRUFFLED GRILLED CHEESE | 21

3 yr aged cheddar, gruyere, black truffle, sourdough bread

SLIDER BURGERS (3) | 22

Cheddar cheese, secret sauce, caramelized onion or choice of tomato and lettuce

AHI TUNA POKE-TACO | 18

Seaweed, Jalapeno aioli, ponzu

IMPOSSIBLE BURGER | 23

Vegan cheddar cheese, arugula, onions, pretzel buns, secret sauce - Salad sticks cucumber and jicama

SALMON TARTARE | 22

TIRAMISU | 15

Espresso glazed ladyfingers, fresh marscapone cream, dark chocolate drizzle

MOLTEN CHOCOLATE LAVA CAKE | 14

Fresh-whipped cream, seasonal berries

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Cocktails

\$19

ELSIE DE WOLFE

Ketel One Cucumber and Mint, lemon, Rose Water, Chandon sparkling rosé

VERSAILLES

Angel's Envy, Rosemary, Canton Ginger, Agave

THE PUMPKIN BREW

Ketel One, Mr Black, Frangelico, Pumpkin Infused Syrup, Espresso

THE SUNSET

Empress 1908 Gin, House-Made Strawberry Lemonade, Soda

SMOKED OLD FASHION (\$26)

Sagamore Rye, Earl Grey Tea Infusion, Demerara Syrup, Bitters

BROADWAY BLUES

Tanqueray, St. Germain, Cotton Candy Infused Syrup, Lemon, Rock Candy Glitter

MATCHA-TINI

Bacardi, Coconut Liqueur, Matcha-Coco Lopez Infused Syrup, Egg Whites

VICTORIAN

Ketel One Peach & Orange Blossom, Honey Syrup, Passion Fruit, Lemon, Soda

SCARLET LETTER

Codigo Blanco, Hibiscus Syrup, Prickly Pear, Domain Canton, Dry Curaco

COLONY CLUB

Illegal Mezcal, Pineapple, Infused Jalapeño Syrup, Lime

Sangria

PEACH ROSÉ SANGRIA

Bodvar Rose' Wine, Creme de Peche, white peach purée

RED ROOM SANGRIA

Diora Pinot Noir, Bulleit Bourbon, Hennessy VSOP, orange, pomegranate, honey

MARGARITA SANGRIA

Baron Herzog Sauvignon Blanc, Codigo 1530 Blanco, agave, pineapple, lime

MIMOSA SANGRIA

Paul de Coste Blanc de Blanc Brut, Chambord, orange, pineapple

Wines

PROSECCO

Bread & Butter, Veneto, Italy - 16/90

SPARKLING

Chandon, Napa Valley, California - 19/90

Chandon Garden Spritz, Argentina - 19/90

Veuve du Vernay Brut Rose', France - 19/90

CHAMPAGNE

Veuve Clicquot Cuvée, Reims, France - 31

Veuve Clicquot Cuvée Rosé, Reims, France - 34

ROSÉ

Bodvar Rosé - 16/90

Quinn Rosé - 18/120

Whispering Angel - 18/120

RED

Angeline Pinot Noir 2019, Mendocino, California - 18/85

Crocus L'Atelier Malbec 2014, Cahors, France - 19/90

Medoc Chateau La Tour de By, Bordeaux, France - 21/100

Newton Red Blend Cabernet Sauvignon 2018 - 18/80

WHITE

Giesen Sauvignon Blanc, Marlborough, NZ - 17/90

Altavia Pinot Grigio, Trentino Alto-Adige, Italy - 16/75

Sonoma Cutrer Chardonnay - 19/95

BEER \$9

Amstel Light

Heineken

Heineken Light

Pilsner Urquell

Voodoo Ranger IPA Blue

Moon Corona Peroni

Bottle Service

VODKA

Titos \$550

Grey Goose \$575

Grey Goose 1.5L \$975

Ketel One \$550

Ketel One Botanicals \$450

Belvedere \$575

Belvedere 1.5L \$975

TEQUILA & MEZCAL

Casamigos Blanco - \$575

Casamigos Reposado - \$650

Casamigos Anejo - \$650

Casamigos Mezcal - \$650

Don Julio Blanco - \$550

Don Julio Repo - \$575

Don Julio Anejo - \$575

Don Julio 1942 - \$1150

Montelobos - \$550

Código 1530 Blanco - \$550

Código 1530 Rosa - \$550

Patrón Silver - \$575

Gran Patrón Platinum - \$1,150

Gran Patrón Platinum Magnum - \$2,350

Don Julio 1942 Magnum - \$2,350

Herradura Ultra - \$875

Bottle Service

GIN

Tanqueray 10 - \$475

Hendricks - \$475

Fords - 475

SCOTCH & WHISKEY

Angel's Envy - \$575

Bulleit Bourbon - \$475

Bulleit Rye - \$475

Johnnie Walker Black - \$575

Johnnie Walker Blue - \$1150

Glenmorangie 10 - \$475

Glenmorangie 18 - \$1450

Macallan Rare Cask - \$1450

COGNAC

Hennessy VS - \$575

Hennessy XO - \$875

Remy Martin Louis XIII - \$4,500

Champagne

Moët & Chandon Impérial - \$375

Veuve Clicquot Yellow Label - \$495

Perrier-Jouët Grand Brut - \$500

Perrier-Jouët Belle Epoque - \$800

Dom Pérignon - \$950

Louis Roederer Cristal - \$1,100

Armand de Brignac Ace of Spades - \$1,200

Krug Grande Cuvée - \$1,250

Dom Pérignon Oenothèque - \$1,500

MAGNUM 1.5L

Moët & Chandon Impérial - \$1,000

Veuve Clicquot Yellow Label - \$1,050

Moët & Chandon Rosé - \$1,100

Perrier-Jouët Belle Epoque - \$1,550

Dom Pérignon - \$1,750

Perrier-Jouët Belle Epoque Rosé - \$2,450

Louis Roederer Cristal - \$2,500

Krug Grande Cuvée - \$2,650

Dom Pérignon Rosé - \$3,200

Louis Roederer Cristal Rosé - \$3,500

Krug Rosé - \$3,650

ROSÉ

Moët & Chandon Rosé - \$600

Veuve Clicquot Rosé - \$600

Perrier-Jouët Belle Epoque Rosé - \$1,450

Dom Pérignon Rosé - \$1,150

Louis Roederer Cristal Rosé - \$1,600

Armand de Brignac Ace of Spades Rosé - \$1,650

Krug Rosé - \$1,700