

Brunch

SATURDAYS & SUNDAYS 11 AM - 3 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

ELSIE DE WOLFE | 21

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

VERSAILLES | 19

Angel's Envy, Rosemary, Canton Ginger, Agave

BOTANICAL DELIGHT | 26

Ketel Orange Vodka, Ume Liqueur, Crème Violet, St. Germain Bergamot, Tonic, Sparkling Wine, Floral Ice

THE SUNSET | 21

Empress 1908 Gin, House-Made Strawberry Lemonade, Soda

SMOKED OLD FASHION | 26

Woodinville, Earl Grey Tea Infusion, Demerara Syrup, Bitters

ROARING TEASE | 21

Bacardi, Peach, Mint Tea Infusion, Bergamot

MEZCALITA | 21

Codigo Reposado, Union Mezcal, Ancho Reyes, Blood Orange, Lime, Agave

VICTORIAN | 19

Grey Goose & Orange Blossom, Honey Syrup, Passion Fruit, Lemon, Soda

ROYAL PLANE | 21

Glendalough Rose Gin, Kiwi, Aperol, Amaro Noni, Bergamot, Soda

COLONY CLUB | 21

Illegal Mezcal, Pineapple, Infused Jalapeño Syrup, Lime

GARDEN FIESTA | 26

Belvedere, Triple Sec, Lyche Syrup, Lemon, Floral Ice

BUZZ BERRY | 21

Glendalough Rose Gin, St. Germain, Lemon, Honey, Egg White, Raspberries

Sangria

PEACH ROSÉ SANGRIA | 19

Whispering Angel Wine, Creme de Peche, white peach purée

MIMOSA SANGRIA | 19

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

WHITE SANGRIA | 19

Torre Rosazza Pinot Grigio and Stoneleigh Sauvignon Blanc and Coppola Diamond Prosecco (sparkling wine)

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

Glass of Moët - 30

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 | 75

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