

# Brunch

Saturdays & Sundays | 11 am - 3 pm  
Bottomless | 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

## CLASSIC SHRIMP COCKTAIL | 28

heirloom tomatoes, herb oil

## HAMACHI CRUDO | 25

yellowtail, charred blood orange, jalapeño, cilantro

## GUACAMOLE TRADICIONAL | 23

avocado, jalapeño, cilantro, lime and organic corn tortilla chips

## SUMMER SALAD | 24

watermelon, heirloom tomatoes, cucumber, watermelon radish, red onion, kalamata olives, feta cheese

## RED PEPPER HUMMUS | 18

sundried tomato, crudités, grilled pita

## BURRATA | 21

heirloom tomatoes, herb oil

## CHEESE PLATE | 23

purple haze goat cheese, st andre cheese, great hill blue cheese, robiola bosina

## MARGHERITA FLATBREAD | 23

fresh mozzarella, san marzano tomatoes, sweet basil  
add pepperoni 4

## MUSHROOM FLATBREAD | 23

forest mushrooms, truffle

## BIANCA FLATBREAD | 18

ricotta, garlic, mozzarella, parmigiano, arugula  
add pepperoni 4

## SPICY BEEF MEATBALLS | 23

parmesan, spicy marinara

## TRUFFLED GRILLED CHEESE | 21

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

## BEEF SLIDERS (3) | 25

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

## IMPOSSIBLE BURGER | 23

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

## COLD POACHED LOBSTER ROLL | 35

maine lobster (claw + tail), old bay

## AHI TUNA POKE-TACO | 23

seaweed, jalapeño, aioli, ponzu

## SALMON TARTARE | 22

red onion, pickles, capers, lime, chipotle aioli side of avocado & plantain chips

## THAI CHICKEN KABOBS (6) | 22

peppadews, avocado green sauce, pickles

## 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

## CHAMPAGNE

Veuve Clicquot Cuvée, Reims, France | 31

Veuve Clicquot Cuvée Rosé, Reims, France | 34

Moët Chandon Imperial, Reims, France | 30

## ROSÉ

Whispering Angel Rosé | 18/120

Quinn Rosé | 18/120

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## 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

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## BEER | 9

Corona

Peroni

Heineken

Blue Moon

Amstel Light

Pilsner Urquell

Heineken Light

Voodoo Ranger IPA

# 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

## 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