

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

TIRAMISU PANCAKES | 23

Mascarpone, espresso cream

FRENCH TOAST | 23

Dark rum, vanilla whipped cream

LEMON MERINGUE PANCAKES | 23

Lemon curd, whipped meringue

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

CHEESE PLATE | 23

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

RED PEPPER HUMMUS | 18

sundried tomato, crudités, grilled pita

BURRATA | 21

heirloom tomatoes, herb oil

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

TRUFFLED GRILLED CHEESE | 21

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

IMPOSSIBLE BURGER | 23

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

BEEF SLIDERS (3) | 25

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

SALMON TARTARE | 22

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

AHI TUNA POKE-TACO | 23

seaweed, jalapeño, aioli, ponzu

THAI CHICKEN KABOBS (6) | 22

peppadews, avocado green sauce, pickles

SPICY BEEF MEATBALLS | 23

parmesan, spicy marinara

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 | 23

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

BOTANICAL DELIGHT | 23

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

SMOKED OLD FASHION | 23

Woodinville, Earl Grey Tea Infusion, Demerara Syrup, Bitters

DEN MULE | 28

The Macallan Double Cask 12 yr, Smoky Scotch, Honey, Lemon, Ginger Beer

SMOKY HEIRESS | 23

Gunpowder Gin, Lillet Blanc, Dragon Fruit, Agave, Lemon, Soda

BLOOMING HOUR | 23

Grey Goose Vodka, Lingonberry Jam, Dashes Lavender Bitters, Fresh Lemon Juice, Cointreau

VERSAILLES | 23

Makers Mark Bourbon, Rosemary, Canton Ginger, Agave

THE SECRET GARDEN | 23

Tanqueray Gin, Muddled Honey Dew, Sake' Yuzu Juice, Simple Syrup with Calamansi Soda, Honeydew Ball

THE SUNSET | 23

Empress 1908 Gin, House-Made Strawberry Lemonade, Soda

COLONY CLUB | 23

Illegal Mezcal, Pineapple, Infused Jalapeño Syrup, Lime

PEACH & PROPER | 23

Peach Preserves, Peach Oolong Tea, (dash) of Benedictine, Fresh Lemon, Mint Syrup, Spritz of Orange Blossom Water

DREAMSICLE PALOMA | 23

Patron Tequila, Cointreau, Lime, Ruby Red Grapefruit, Cream Soda

Cocktail Pitchers

130

MEZCALITA

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

WATERMELON HEATWAVE

Don Julio, Watermelon, Jalapeño, Vanilla Syrup, Sprite, Lime

VICTORIAN

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

BERRY BREEZE

Bombay Sapphire, Maraschino Liqueur, Seasonal Berries, Agave, Lemon

Sangria

Peach Rosé Sangria | 19

Whispering Angel, Juliette Peach Liqueur, White Peach

Mimosa Sangria | 19

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

Wines

PROSECCO

Bread & Butter, Veneto, Italy | 16/90

CHAMPAGNE

Veuve Clicquot Cuvée, Reims, France | 31

Veuve Clicquot Cuvée Rosé, Reims, France | 34

Moët Chandon Imperial, Reims, France | 30

SPARKLING

Chandon, Napa Valley, California | 19/90

Chandon Garden Spritz, Argentina | 19/90

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

ROSÉ

Whispering Angel Rosé | 18/120

Quinn Rosé | 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

Corona

Amstel Light Pilsner

Peroni

Urquell Heineken

Heineken

Light Voodoo

Blue Moon

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