

BRUNCH

BUBBLES

by the glass

*Brut Rosé | Domaine Chandon
California NV 17*

*Brut | G.H. Mumm Grand Cordon
Reims, France NV 28*

half bottles

*Brut | Henriot Souverain
Reims, France NV 30*

*Brut | Delamotte
Le Mesnil-sur-Oger, France NV 30*

COCKTAILS

French 75 18

*hennessy vsop cognac | the botanist gin
fresh lemon | house-made grenadine
chandon rosé*

Bottomless Mimosa 30

tangerine | grapefruit | cranberry | orange

Aperol Spritz 18

aperol | prosecco | fresh lime | soda

It's a Vibe 18

*roku gin | strawberry-infused campari
fresh ruby red grapefruit
fresh lemon | cane sugar*

Bottomless Bloody Mary 30

tito's vodka | pines bloody mary mix

Always Sunny 18

*herradura reposado tequila | fresh tangerine
fresh lemon | blood orange | crème de mûre*

ENTRÉES

84 per person

includes brunch buffet featuring prime beef, seafood, seasonal charcuterie & desserts

Fruit Parfait

greek yogurt | house-made granola | roasted nuts | seasonal fruit of the month

Beet Cured Salmon

*dill cream cheese | cucumber | red onion | tomato
caper berries | everything bagel*

Tempura Lobster & Waffles

sautéed spinach | pickled shallots | tarragon vanilla infused maple syrup

Bison Benedict

wood fire charred sourdough | smashed avocado | smoked paprika hollandaise

Sweet Potato Hash

imported spanish chorizo | spinach | fried egg

King Crab Knuckle & Grits

rich crab tomato broth

Omelets Your Way

*choice of: egg whites or fresh eggs, ham, bacon, pork sausage, spinach, mushrooms,
bell peppers, fresh jalapeños, white cheddar, truffle gouda, comté cheese*

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.