

BRUNCH

BUBBLES

Brut | Veuve Clicquot | Reims NV 23
Brut | Bollinger Special Cuvée | Epernay NV 50
Brut Rosé | Domaine Chandon | California NV 10
Brut Rosé | Roederer Estate | Mendocino NV 25

COCKTAILS

French 75 18
hennessy vsop cognac | the botanist gin
fresh lemon | house-made grenadine
chandon rosé

It's a Vibe 18
roku gin | strawberry-infused campari
fresh ruby red grapefruit
fresh lemon | cane sugar

Bottomless Mimosa 30
tangerine | grapefruit | cranberry | orange

Bottomless Bloody Mary 30
tito's vodka | pines bloody mary mix

Aperol Spritz 18
aperol | prosecco | fresh lime | soda

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.