

# Plate 38

2361 E Colorado Blvd 91107-4263 · +16267937100 · Updated: Jan 14, 2026

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## SUNDAY & MONDAY FRIED CHICKEN DINNER 1

**Mary's Farm Buttermilk Fried Organic Chicken Dinner** **\$30.00**  
country potatoes, baby vegetables, jalapeño cheddar corn bread, grilled corn, chicken gravy

## SMALL PLATES 14

**Steamed Prince Edward Island Mussels** **\$23.00**  
wilted spinach, pernod, garlic parsley herb butter, baguette

**Charcuterie** **\$22.00**  
chef's selection of artisanal meats, black pepper pork pate, caperberries, grape seed mustard, grilled crostini

**Cheese Platter** **\$22.00**  
chef's selection of cheeses, quince paste, honeycomb, marcona almonds, grapes, cranberry nut bread

**Duck Confit Buffalo Chicken Wings** **\$17.00**  
apple celeriac slaw, blue cheese mousse

**Three Tuna Tartare\* Tacos** **\$20.00**  
crispy wonton shells, avocado, cilantro crème fraîche, micro shiso, chayote squash

**Crispy Calamari & Rock Shrimp** **\$22.00**  
arugula, bell pepper, sesame, pickled ginger, sriracha aioli, cilantro vinaigrette

**Roasted Tomato Soup** **AVAILABLE OPTIONS**  
parmesan, pesto, crostini **\$13.00**  
Add 4-Cheese Prosciutto Panini: **\$3.50**

**Oysters\*** **AVAILABLE OPTIONS**  
ask your server about today's selection  
6 Oysters: **\$22.00**  
12 Oysters: **\$44.00**

**Four Cheese Sexy Mac** **\$18.00**  
ham, leeks, gruyère, fontina, white cheddar, parmesan garlic breadcrumbs

**Garlic Herb Fries** **\$8.00**

**Gingered Sweet Potato Fries** **\$8.50**

**Potato Rösti with Smoked Salmon\*** **\$19.00**  
chive and cucumber crème fraîche, red onion, tomato, fried capers, egg, arugula salad

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Artichoke</b>                                                                               | <b>\$20.00</b> |
| garlic aioli, caper aioli, shaved parmesan, lemon vinaigrette                                          |                |
| <b>Roasted Bone Marrow</b>                                                                             | <b>\$22.00</b> |
| grain mustard, pickled onion, pickled watermelon radish, sea salt, shimeji mushrooms, grilled crostini |                |

SALADS 4

|                                                                                                                               |                |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Caesar Salad</b>                                                                                                           | <b>\$17.00</b> |
| romaine lettuce, pancetta, tomatoes, house-made croutons, white anchovies, parmesan reggiano caesar dressing                  |                |
| <b>Baby Gem Lettuce Salad</b>                                                                                                 | <b>\$16.00</b> |
| orange and grapefruit segments, avocado, toasted hazelnuts, caña de cabra cheese, pickled red onion, blood orange vinaigrette |                |
| <b>Organic Garden Vegetable Salad</b>                                                                                         | <b>\$14.00</b> |
| cherry tomatoes, watermelon radish, shaved beets, carrots, cucumber, red onion, croutons, balsamic vinaigrette                |                |
| <b>Roasted Baby Beet Salad</b>                                                                                                | <b>\$16.00</b> |
| baby arugula, humboldt fog goat cheese, pine nuts, orange segments, lemon vinaigrette, aged balsamic vinegar                  |                |

LARGE PLATES 3

|                                                             |                             |
|-------------------------------------------------------------|-----------------------------|
| <b>Pan-Roasted Herb Dijon Marinated Half Chicken</b>        | <b>\$30.00</b>              |
| truffle herb fries, mélange of baby vegetables, chicken jus |                             |
| <b>Garlic Marinated Skirt Steak*</b>                        | <b>\$32.00</b>              |
| grilled asparagus, garlic fries, brandy peppercorn sauce    |                             |
| <b>Angel Hair Pasta Pomodoro</b>                            | <b>AVAILABLE OPTIONS</b>    |
| tomato, garlic, burrata cheese, shaved parmesan, pesto      |                             |
|                                                             | \$24.00                     |
|                                                             | Add Grilled Chicken: \$6.00 |
|                                                             | Add Garlic Shrimp: \$7.00   |
|                                                             | Add Grilled Salmon: \$10.00 |

BURGERS 4

|                                                                                                                            |                |
|----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Classic Burger*</b>                                                                                                     | <b>\$16.00</b> |
| lettuce, tomatoes, red onions, cheddar cheese, garlic aioli, brioche bun                                                   |                |
| <b>Barbeque Burger*</b>                                                                                                    | <b>\$19.00</b> |
| blue cheese crumbles, apple wood bacon, crispy red onion rings, butter lettuce, barbeque sauce, garlic aioli, brioche bun  |                |
| <b>Southwest Guacamole Burger*</b>                                                                                         | <b>\$19.00</b> |
| guacamole, roasted poblano pepper, crispy shallots, pepperjack cheese, butter lettuce, tomato, chipotle aioli, brioche bun |                |
| <b>Truffle Mushroom Burger*</b>                                                                                            | <b>\$21.00</b> |
| wild mushrooms, caramelized onions, truffle cheese, chive aioli, arugula, demi-glace, brioche bun                          |                |

OUR SIGNATURE DRINKS 7

**Peruvian Witchcraft**

pisco, strega, cucumber, lemon

**The Pink Parisian**

vanilla bean infused grey goose vodka, crème de cassis, pineapple, lemon

**El Joven**

el samaritano espadín mezcal, cucumber, honey, lime, mexican chili

**Blue and Green Martini**

green peppercorn infused titos vodka, blue cheese stuffed olives

**Paper Plane**

buffalo trace bourbon, aperol, amaro nonino, lemon

**Jalisco Sour**

el samaritano mezcal, lime, crème de ginger, egg white

**Scottish Straight Jacket**

gray whale gin, scotch, orgeat, amaro averna

**STIRRED & STRONG** 3

**Applewood Smoked Old Fashioned**

michter's bourbon, angostura bitters, sugar cube, natural smoke, luxardo maraschino cherry, orange peel

**The Riddler**

templeton rye, fernet branca, green chartreuse, crème de cassis, angostura bitters

**Modern Love**

tomcat barrel-aged gin, sugar cube, orange & angostura bitters, absinthe rinse

**CLASSICS & FAVORITES** 5

**Mules from Around the World: Moscow, Kentucky, London, Irish or Mexican**

well vodka, bourbon, gin, whisky, or tequila, lime, ginger beer

**Negroni**

gray whale gin, campari, carpano antica formula sweet vermouth

**Old Fashioned**

four roses whiskey, sugar cube, angostura bitters, orange peel

**Paloma**

mi campo tequila, fever-tree sparkling pink grapefruit soda, lime

**Our Perfect Manhattan**

redemption rye whiskey, dry vermouth, carpano antica formula sweet vermouth, angostura bitters, orange peel

**ROSÉ & SPARKLING WINE** 4

|                                                                                         |                   |
|-----------------------------------------------------------------------------------------|-------------------|
| Benvolio   Glera   Prosecco, Italy                                                      | AVAILABLE OPTIONS |
|                                                                                         | \$11.00           |
|                                                                                         | \$32.00           |
|                                                                                         |                   |
| La Tour de Gâtigne, 2021 Rosé   Cevennes, France                                        | AVAILABLE OPTIONS |
|                                                                                         | \$13.00           |
|                                                                                         | \$41.00           |
|                                                                                         |                   |
| Marcel Cabelier, Crémant de Jura   Sparkling Brut Rosé   Jura, France                   | AVAILABLE OPTIONS |
|                                                                                         | \$15.00           |
|                                                                                         | \$49.00           |
|                                                                                         |                   |
| Gérard Bertrand, Crémant de Limoux, 2020 Sparkling Brut   Languedoc, France             | AVAILABLE OPTIONS |
|                                                                                         | \$14.00           |
|                                                                                         | \$49.00           |
|                                                                                         |                   |
| WHITE WINE 11                                                                           |                   |
|                                                                                         |                   |
| Argiolas   Vermentino   Sardegna, Italy                                                 | AVAILABLE OPTIONS |
|                                                                                         | \$12.00           |
|                                                                                         | \$37.00           |
|                                                                                         |                   |
| Barone Fini   Pinot Grigio   Valdadige, Italy                                           | AVAILABLE OPTIONS |
|                                                                                         | \$12.00           |
|                                                                                         | \$38.00           |
|                                                                                         |                   |
| Carl Graf   Riesling, Kabinett   Mosel, Germany                                         | AVAILABLE OPTIONS |
|                                                                                         | \$13.00           |
|                                                                                         | \$40.00           |
|                                                                                         |                   |
| Domaine Guillemin, Mâcon Péron, 2021 Chardonnay   Burgundy, France                      | AVAILABLE OPTIONS |
|                                                                                         | \$16.00           |
|                                                                                         | \$51.00           |
|                                                                                         |                   |
| Mohua   Sauvignon Blanc   Marlborough, New Zealand                                      | AVAILABLE OPTIONS |
|                                                                                         | \$14.00           |
|                                                                                         | \$44.00           |
|                                                                                         |                   |
| Pflüger   Pinot Blanc   Pfalz Region, Germany                                           | AVAILABLE OPTIONS |
|                                                                                         | \$14.00           |
|                                                                                         | \$42.00           |
|                                                                                         |                   |
| Trefethen   Chardonnay   Oak Knoll, Napa, California                                    | AVAILABLE OPTIONS |
|                                                                                         | \$15.00           |
|                                                                                         | \$50.00           |
|                                                                                         |                   |
| Brewer-Clifton, 3d Vineyard   Chardonnay   Santa Rita Hills, California                 | \$94.00           |
|                                                                                         |                   |
| Epiphany Wine Co, Rodney's Vineyard   Grenache Blanc   Santa Barbara County, California | \$39.00           |
|                                                                                         |                   |
| Fess Parker, Ashley's Vineyard   Chardonnay   Santa Rita Hills, California              | \$58.00           |

Hartford Court, Four Hearts Vineyards | Chardonnay | Russian River, Sonoma, California

\$73.00

RED WINE 18

|                                                                                                  |                   |          |
|--------------------------------------------------------------------------------------------------|-------------------|----------|
| Bodegas Caro, 'Aruma'   Malbec   Mendoza, Argentina                                              | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$15.00  |
|                                                                                                  |                   | \$48.00  |
| House of Cards   Cabernet Sauvignon / Merlot / Zinfandel / Syrah   Napa Valley, California       | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$15.00  |
|                                                                                                  |                   | \$44.00  |
| Les Cadrans de Lassègue, Grand Cru   Merlot / Cabernet Franc   Saint-émilion, France             | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$17.00  |
|                                                                                                  |                   | \$53.00  |
| Lievland Vineyards   Cabernet Sauvignon   Coastal Region, South Africa                           | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$14.00  |
|                                                                                                  |                   | \$42.00  |
| Pali, 'Huntington'   Pinot Noir   Santa Barbara County, California                               | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$16.50  |
|                                                                                                  |                   | \$55.00  |
| Scattered Peaks   Cabernet Sauvignon   Napa Valley, California                                   | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$18.00  |
|                                                                                                  |                   | \$60.00  |
| Valle Reale   Montepulciano d'Abruzzo   Abruzzo, Italy                                           | AVAILABLE OPTIONS |          |
|                                                                                                  |                   | \$14.00  |
|                                                                                                  |                   | \$47.00  |
| Burgess, 'Contadina'   Cabernet Sauvignon   Napa Valley, California                              |                   | \$81.00  |
| Château Musar, 2008 Bordeaux Style Blend   Gaston Hochar, Bekaa Valley, Lebanon                  |                   | \$89.00  |
| Dame de Gaffelière, 1er Grand Cru Classé   Merlot   Saint-Émilion, France                        |                   | \$80.00  |
| Dry Creek   Cabernet Sauvignon   Sonoma County, California                                       |                   | \$52.00  |
| Famille Perrin, 'Les Sinards' Châteauneuf-du-Pape   Grenache / Syrah / Mourvèdre   Rhône, France |                   | \$78.00  |
| Freemark Abbey, Rutherford Vineyards   Cabernet Sauvignon   Rutherford, Napa Valley, California  |                   | \$95.00  |
| Hartford Court, Land's End Vineyards   Pinot Noir   Sonoma Coast, California                     |                   | \$81.00  |
| La Jota Vineyard Co   Merlot   Howell Mountain, Napa, California                                 |                   | \$125.00 |
| Peju   Cabernet Sauvignon   Napa Valley, California                                              |                   | \$86.00  |

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| Produttori del Barbaresco   Nebbiolo   Piedmont, Italy                   | \$83.00 |
| Tenuta di Ghizzano, 'Nambrot'   Merlot / Cabernet Franc   Tuscany, Italy | \$79.00 |

HARD KOMBUCHA 1

|                                                                                                |        |
|------------------------------------------------------------------------------------------------|--------|
| Juneshine, P.O.G.                                                                              | \$6.00 |
| blend of passion fruit, orange, guava, green tea, & jun kombucha, 6.0%   san diego, california |        |

DRAFT BEER 4

|          |        |
|----------|--------|
| Amber    | \$8.00 |
| IPA      | \$8.50 |
| Pilsner  | \$7.00 |
| Hazy IPA |        |

IMPORTED BEER 10

|                                                                                     |         |
|-------------------------------------------------------------------------------------|---------|
| Ayinger, Lager Hell   Dortmunder Helles, 4.9%   Aying, Germany                      | \$9.00  |
| Bitburger, Drive   Pilsner, 0.0% (Non-Alcoholic)   Bitburg, Germany                 | \$7.00  |
| Delirium, Tremens   Belgian Pale Strong Ale, 8.5%   Melle, Belgium                  | \$11.00 |
| Einstök ölgerð, Icelandic White Ale   Witbier, 5.2%   Akureyri, Iceland             | \$7.50  |
| Estrella, Damm   Pale Lager, 5.4%   Barcelona, Spain                                | \$8.00  |
| Lindemans, Framboise (Raspberry)   Belgian Fruit Lambic, 2.5%   Vlezenbeek, Belgium | \$10.00 |
| Lindemans, Pêche (Peach)   Belgian Fruit Lambic, 2.5%   Vlezenbeek, Belgium         | \$10.00 |
| Rochefort, Trappistes 8   Belgian Dark Strong Ale, 9.2%   Rochefort, Belgium        | \$11.00 |
| St. Bernardus, Abt 12   Belgian Quadrupel, 10%   Watou, Belgium                     | \$12.00 |
| Weihenstephaner, Vitus   Weizenbock, 7.7%   Freising, Germany                       | \$12.00 |

DOMESTIC BEER 13

|                                                                                         |        |
|-----------------------------------------------------------------------------------------|--------|
| Abita, Light   Pale Lager, 4%   Abita Springs, Louisiana                                | \$6.50 |
| Allagash Brewing Company, White   Belgian-Style Wheat Beer, 5.2%   Portland, Maine      | \$9.00 |
| Anderson Valley, Boont Amber Ale   Amber Ale, 5.8%   Boonville, California              | \$7.50 |
| Brooklyn Brewery, Special Effects IPA   IPA, 0.5% (Non-Alcoholic)   Brooklyn, New Yorki | \$8.00 |
| Budweiser   Pale Lager, 5.0%   St. Louis, Missouri                                      | \$5.00 |

|                                                                                            |                |
|--------------------------------------------------------------------------------------------|----------------|
| <b>El Segundo Brewing Company, Citra   Pale Ale, 5.5%   El Segundo, California</b>         | <b>\$5.50</b>  |
| <b>Left Hand Brewery, Milk Stout Nitro   Stout, 6.0%   Longmont, Colorado</b>              | <b>\$8.00</b>  |
| <b>Maui Brewing Company, Pineapple Mana Wheat   Fruit Beer, 5.5%   Maui, Hawaii</b>        | <b>\$7.00</b>  |
| <b>North Coast Brewing Company, Pacific Magic IPA   IPA, 6.8%   Fort Bragg, California</b> | <b>\$7.50</b>  |
| <b>North Coast Brewing Company, Scrimshaw   Pilsner, 4.7%   Fort Bragg, California</b>     | <b>\$7.00</b>  |
| <b>Ogopogo Brewing, Sharlie   Hazy IPA, 6.9%   San Gabriel, California</b>                 | <b>\$10.00</b> |
| <b>Stone Brewing, Gluten Reduced Delicious IPA   IPA, 7.7%   Escondido, California</b>     | <b>\$8.00</b>  |
| <b>Stone Brewing, Pale Ale   British Style Ale, 5.4%   Escondido, California</b>           | <b>\$8.00</b>  |

**SANDWICHES** 8

|                                                                                                                                           |                |
|-------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Prime Rib Dip*</b>                                                                                                                     | <b>\$22.00</b> |
| gruyère cheese, caramelized mushrooms, onions, rosemary demi-glace, horseradish aioli, french baguette                                    |                |
| <b>Herb Roasted Turkey Melt</b>                                                                                                           | <b>\$15.00</b> |
| roasted poblano peppers, bacon, tomatoes, muenster cheese, chipotle aioli, toasted sourdough                                              |                |
| <b>Slow Roasted Pork Sandwich</b>                                                                                                         | <b>\$15.00</b> |
| apple, jicama, coleslaw, caramelized onions, roasted poblano pepper, bourbon barbecue sauce, garlic herb aioli, brioche bun               |                |
| <b>Italian Cold Cut</b>                                                                                                                   | <b>\$16.00</b> |
| olympic provisions mortadella, genoa salami, prosciutto di parma, turkey, arugula, tomatoes, pepperoncini, roasted garlic aioli, baguette |                |
| <b>Braised BBQ Short Rib Sandwich</b>                                                                                                     | <b>\$20.00</b> |
| pepper jack cheese, crispy poblano chili, caramelized onions, roasted tomato, chipotle aioli, bbq sauce, ciabatta bread                   |                |
| <b>Grilled Chicken Pesto Sandwich</b>                                                                                                     | <b>\$17.00</b> |
| roasted red bell pepper, burrata cheese, arugula, pesto, heirloom tomato, olive & roasted garlic aioli, toasted baguette                  |                |
| <b>Crispy Chicken California Club</b>                                                                                                     | <b>\$19.00</b> |
| bacon, avocado, provolone cheese, butter lettuce, tomato, ranch dressing, toasted baguette                                                |                |
| <b>Grilled Salmon Sandwich</b>                                                                                                            | <b>\$23.00</b> |
| jicama, carrot, & cucumber slaw, heirloom tomatoes, arugula, cucumber aioli, brioche bun                                                  |                |

**BREAKFAST PLATES** 13

|                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------|----------------|
| <b>Avocado Smoked Trout Toast</b>                                                                        | <b>\$18.00</b> |
| two poached eggs, pickled onions, castelvetrano olives, red bell pepper coulis, dill, salad, fresh fruit |                |
| <b>Croissant Breakfast Sandwich</b>                                                                      | <b>\$17.00</b> |
| avocado, shaved ham, gruyère cheese, folded egg, tomatoes, garlic aioli, salad, fruit                    |                |
| <b>Wild Mushroom Omelette</b>                                                                            | <b>\$19.00</b> |
| truffle pecorino, leeks, spinach, chive crème fraiche, fruit, mixed greens                               |                |

|                                                                                                                       |                |
|-----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Classic Denver Omelette</b>                                                                                        | <b>\$17.00</b> |
| ham, red and green peppers, onions, pepperjack cheese, sour cream, salad, fruit                                       |                |
| <b>Brioche French Toast Nutella</b>                                                                                   | <b>\$16.00</b> |
| nutella, bananas brûlée, powdered sugar, toasted almonds, amaretto crème chantilly                                    |                |
| <b>Smoked Salmon &amp; Potato Rösti</b>                                                                               | <b>\$21.00</b> |
| shredded potato cake, sunny side up eggs, smoked salmon cucumber chive crème fraîche, heirloom tomatoes, mixed greens |                |
| <b>Breakfast Burrito</b>                                                                                              | <b>\$17.00</b> |
| eggs, choice of meat, potatoes, peppers, onions, cheddar cheese, guacamole, sour cream, salsa, fresh fruit            |                |
| <b>Southwest Steak &amp; Eggs*</b>                                                                                    | <b>\$28.00</b> |
| scrambled eggs, butternut squash, bacon, & manchego stuffed chili, peppercorn sauce, grilled brioche                  |                |
| <b>Croque Madame Sandwich</b>                                                                                         | <b>\$18.00</b> |
| ham, gruyère, béchamel, sunny-side -up eggs, mixed green salad. fruit                                                 |                |
| <b>Lox &amp; Bagels*</b>                                                                                              | <b>\$18.00</b> |
| shaved red onion, crispy capers, heirloom tomatoes, cucumber, arugula and fennel salad                                |                |
| <b>Eggs &amp; Bacon or Sausage</b>                                                                                    | <b>\$15.00</b> |
| rosemary roasted potatoes with onion and bell peppers, fruit, toast                                                   |                |
| <b>Three Meat Scramble</b>                                                                                            | <b>\$19.00</b> |
| bacon, chicken sausage, ham, onion, bell pepper, potatoes, cheddar cheese, toast                                      |                |
| <b>Steel-Cut Oatmeal</b>                                                                                              | <b>\$13.00</b> |
| cinnamon roasted apples, grapes, candied pecans                                                                       |                |

**MONDAY** 1

|                                                                                             |                |
|---------------------------------------------------------------------------------------------|----------------|
| <b>Mary's Farm Buttermilk Fried Organic Chicken Dinner</b>                                  | <b>\$30.00</b> |
| country potatoes, baby vegetables, jalapeño cheddar corn bread, grilled corn, chicken gravy |                |

**WEDNESDAY** 1

|                                                                                                               |                |
|---------------------------------------------------------------------------------------------------------------|----------------|
| <b>Niçoise Salad*</b>                                                                                         | <b>\$26.00</b> |
| seared tuna, olives, haricot vert, butter lettuce, egg, avocado, cherry tomatoes, anchovies, creamer potatoes |                |

**THURSDAY** 1

|                                                              |                |
|--------------------------------------------------------------|----------------|
| <b>Veal Meatball Sub Sandwich</b>                            | <b>\$20.00</b> |
| mozzarella, parmesan, garden salad with balsamic vinaigrette |                |

**FRIDAY** 1

|                                                                                    |                |
|------------------------------------------------------------------------------------|----------------|
| <b>House-Made Linguine with Chef's Selection of Shellfish</b>                      | <b>\$30.00</b> |
| merguez sausage, tomatoes, fennel, wilted spinach, piquillo peppers, saffron broth |                |

**SAVORY PLATES** 11

|                                                                                                                           |                |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Breakfast Burrito</b>                                                                                                  | <b>\$17.00</b> |
| eggs, choice of meat, potatoes, peppers, onions, cheddar cheese, sour cream, roasted tomato salsa, guacamole, fresh fruit |                |
| <b>Wild Mushroom Omelette</b>                                                                                             | <b>\$19.00</b> |
| truffle pecorino, leeks spinach, chive crème fraîche, fresh fruit, mixed greens                                           |                |
| <b>Smoked Salmon &amp; Potato Rösti</b>                                                                                   | <b>\$21.00</b> |
| shredded potato cake, sunny side up eggs, smoked salmon, cucumber chive crème fraîche, heirloom tomatoes, mixed greens    |                |
| <b>Southwest Steak* &amp; Eggs</b>                                                                                        | <b>\$28.00</b> |
| scrambled eggs, butternut squash, bacon, & manchego stuffed chili, peppercorn sauce, grilled brioche                      |                |
| <b>Croque Madame Sandwich</b>                                                                                             | <b>\$18.00</b> |
| ham, gruyère, béchamel, sunny-side up-eggs, mixed green salad, fruit                                                      |                |
| <b>Pan Seared Salmon Benedict*</b>                                                                                        | <b>\$24.00</b> |
| poached eggs, sautéed spinach, toasted brioche, hollandaise sauce, fresh fruit, mixed greens                              |                |
| <b>Crab Cake Benedict*</b>                                                                                                | <b>\$24.00</b> |
| poached eggs, grilled asparagus, english muffin, hollandaise sauce, fresh fruit, mixed greens                             |                |
| <b>Lox &amp; Bagels*</b>                                                                                                  | <b>\$18.00</b> |
| shaved red onion, crispy capers, heirloom tomatoes, cucumber, arugula and fennel salad                                    |                |
| <b>Three Meat Egg Scramble</b>                                                                                            | <b>\$19.00</b> |
| bacon, chicken sausage, ham, onion, bell pepper, potatoes, cheddar cheese, toast                                          |                |
| <b>Chilaquiles</b>                                                                                                        | <b>\$19.00</b> |
| tortilla chips cooked with salsa verde, scrambled eggs, carnitas, with pico de gallo, queso fresco, & avocado             |                |
| <b>Eggs &amp; Bacon or Sausage</b>                                                                                        | <b>\$15.00</b> |
| rosemary roasted potatoes with onion and bell peppers, fruit, toast                                                       |                |

SWEET PLATES 4

|                                                                                    |                |
|------------------------------------------------------------------------------------|----------------|
| <b>Belgian Waffle</b>                                                              | <b>\$16.00</b> |
| mixed fresh berries, crème chantilly, maple syrup                                  |                |
| <b>Ricotta Lemon Blueberry Pancakes</b>                                            | <b>\$16.00</b> |
| lemon curd, mixed berries, blueberry syrup                                         |                |
| <b>Brioche French Toast</b>                                                        | <b>\$16.00</b> |
| nutella, bananas brûlée, powdered sugar, toasted almonds, amaretto crème chantilly |                |
| <b>Steel-Cut Oatmeal</b>                                                           | <b>\$13.00</b> |
| cinnamon roasted apples, grapes candied pecans                                     |                |

FROM THE BAR 4

|                      |                |
|----------------------|----------------|
| <b>Bloody Mary</b>   | <b>\$15.00</b> |
| <b>Peach Bellini</b> | <b>\$11.00</b> |

Mimosa (By the Glass)

\$9.00

Bottomless Mimosas

\$28.00

until 2:30 pm, 90-minute limit

CHEESE 5

Prairie Breeze

\$5.00

aged cheddar style, cow, iowa

Kunik

\$6.50

soft goat/cow milk, new york

Petit Brie

\$6.50

creamy style, cow, france

L'Amuse 2-Year Gouda

\$5.50

firm, cow, amsterdam

Chiriboga

\$5.50

blue cheese, cow, georgia

CHARCUTERIE 5

Prosciutto di Parma

\$7.00

Lomo Spanish Pork Loin

\$7.00

Spanish Chorizo

\$6.00

Finocchiona Salami

\$6.00

Country Pork Pate

\$8.50

BREAD AND SWEETS 4

Crostini

\$4.00

Toasted Nut Bread

\$4.50

Quince Paste

\$2.50

Honeycomb

\$4.00

STIRRED & STRONG COCKTAILS 3

Martini

choice of well vodka or gin, splash of dry vermouth, lemon twist or olive garnish

Manhattan

redemption rye, carpano antica formula sweet vermouth, angostura bitters, luxardo maraschino cherry

Old Fashioned

four roses bourbon, sugar cube, angostura bitters, luxardo maraschino cherry & orange twist

CLASSIC COCKTAILS 6

Moscow Mule

silvergrin vodka, lime, ginger beer

Mojito

myers's white rum, lime, sugar, mint, fizz

South Side

gray whale gin, lemon, mint, fizz

French 75

gray whale gin, lemon, prosecco

Dark and Stormy

gosling's black seal dark rum, lime, ginger beer

Margarita

tequila mi campo reposado, lime, agave

SPARKLING WINE 1

Benvolio | Glera | Prosecco, Italy \$10.00

LUNCH & DINNER PLATES 7

Cup of Roasted Tomato Soup \$8.00

topped with shaved parmesan

Grilled Cheese Sandwich with French Fries AVAILABLE OPTIONS

\$9.00

Add Ham: \$2.50

Crispy Tempura Organic Chicken Fingers \$12.00

french fries and ranch dressing

Cheddar Cheese Quesadilla AVAILABLE OPTIONS

\$8.50

Add Chicken: \$4.00

Angel Hair Pasta \$11.00

butter and shaved parmesan

Mac & Cheese for Kids AVAILABLE OPTIONS

\$9.00

Add Chicken: \$4.00

|                                       |                |
|---------------------------------------|----------------|
| <b>Kid's Cheeseburger &amp; Fries</b> | <b>\$13.50</b> |
| cheddar cheese, ketchup, brioche bun  |                |

BRUNCH PLATES 3

|                                                        |                          |
|--------------------------------------------------------|--------------------------|
| <b>Scrambled Egg with Cheddar Cheese</b>               | <b>AVAILABLE OPTIONS</b> |
| toast, fruit, and ketchup                              | \$7.00                   |
|                                                        | Add Ham: \$2.50          |
| <b>Cinnamon French Toast</b>                           | <b>\$8.00</b>            |
| powdered suar and syrup                                |                          |
| <b>Two Banana Chocolate &amp; Marshmallow Pancakes</b> | <b>\$9.00</b>            |
| peanut butter anglaise and syrup (weekends only)       |                          |

COCKTAILS 5

|                                                                                                      |                |
|------------------------------------------------------------------------------------------------------|----------------|
| <b>Brandy &amp; Bénédictine</b>                                                                      | <b>\$13.00</b> |
| b&b liquor, france                                                                                   |                |
| <b>Carajillo</b>                                                                                     | <b>\$16.00</b> |
| licor 43, bailey's irish cream, shot of espresso, brûléed marshmallow, served neat in a rocks glass  |                |
| <b>Espresso Martini</b>                                                                              | <b>\$16.00</b> |
| tito's vodka, mr black coffee liqueur, kahlua coffee liqueur, bailey's irish cream, shot of espresso |                |
| <b>Irish Coffee</b>                                                                                  | <b>\$16.00</b> |
| coffee, jameson irish whiskey, bailey's irish cream                                                  |                |
| <b>Brunch Fizz</b>                                                                                   | <b>\$15.00</b> |
| grey whale gin, prosecco, licor 43, egg white, lemon, lime, & orange juices                          |                |

FAVORITES & CLASSICS 6

|                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------|
| <b>Mules from Around the World</b>                                                                                        |
| Moscow, kentucky, london, irish, or mexican. Choose from well vodka, bourbon, gin, whiskey, Or tequila, ginger beer, lime |
| <b>Blue and Green Martini</b>                                                                                             |
| green peppercorn infused titos vodka, blue cheese stuffed olives                                                          |
| <b>Negroni</b>                                                                                                            |
| gray whale gin, campari, carpano antica formula sweet vermouth                                                            |
| <b>Old Fashioned</b>                                                                                                      |
| four roses bourbon, sugar cube, angostura bitters, luxardo maraschino cherry, orange peel                                 |
| <b>Paloma</b>                                                                                                             |
| mi campo tequila, fever tree sparkling grapefruit soda, lime                                                              |
| <b>Our Perfect Manhattan</b>                                                                                              |
| redemption rye whiskey, dry vermouth, carpano antica formula sweet vermouth, angostura bitters, orange peel               |

SPIRITFREES 3

| Behave Yourself José                                                                                    | AVAILABLE OPTIONS             |
|---------------------------------------------------------------------------------------------------------|-------------------------------|
| fresh lemon and cucumber juices, pineapple juice, fresh basil, agave nectar                             | \$11.00                       |
|                                                                                                         | Add Well Gin or Vodka: \$6.00 |
| Maui Creamsicle                                                                                         | AVAILABLE OPTIONS             |
| pineapple juice, vanilla syrup, cream, egg white, served on the rocks or up                             | \$11.00                       |
|                                                                                                         | Add Well Rum: \$6.00          |
| Virgin Mojito                                                                                           | AVAILABLE OPTIONS             |
| select from classic, strawberry, cucumber, or jalapeño, with lime juice, muddled mint leaves, club soda | \$11.00                       |
|                                                                                                         | Add Well Vodka: \$6.00        |

CUPS 9

| Espresso                                                                   | \$5.50                                |
|----------------------------------------------------------------------------|---------------------------------------|
| Double Espresso                                                            | \$9.00                                |
| Cappuccino                                                                 | \$6.00                                |
| Latte                                                                      | \$6.00                                |
| Americano                                                                  | \$5.50                                |
| Caffè Mocha                                                                | \$7.00                                |
| house-made 64% noel dark chocolate syrup                                   |                                       |
| Cortadito                                                                  | \$5.00                                |
| Brewed Trinidad Coffee                                                     | AVAILABLE OPTIONS                     |
| Regular or decaf. Cold or steamed fat-free milk   half & half   whole milk | \$4.00                                |
|                                                                            | Add Almond, Oat, or Soy Milk: \$2.00  |
|                                                                            | Add Vanilla or Hazelnut Syrup: \$1.00 |
| Revolution Teas                                                            | AVAILABLE OPTIONS                     |
| chamomile   english breakfast   organic green                              | \$4.50                                |
|                                                                            | Add Honey: \$1.00                     |

GLASSES 7

| Fresh Lemonade      | AVAILABLE OPTIONS                                              |
|---------------------|----------------------------------------------------------------|
|                     | \$5.50                                                         |
|                     | Add House-Made Verbena, Grenadine, or Strawberry Syrup: \$1.00 |
| Brewed Iced Tea     | \$4.00                                                         |
| harney & sons       |                                                                |
| Arnold Palmer       | \$5.00                                                         |
| iced tea & lemonade |                                                                |
| Apple Juice         | \$5.00                                                         |

|                  |        |
|------------------|--------|
| Grapefruit Juice | \$6.00 |
| Orange Juice     | \$6.00 |
| Cranberry Juice  | \$5.00 |

BOTTLES 5

|                                                                                                                                    |                                                                 |
|------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| Acqua Panna Natural Spring Water                                                                                                   | \$7.00                                                          |
| Pellegrino Sparkling Mineral Water                                                                                                 | \$7.00                                                          |
| Fever Tree Products                                                                                                                | AVAILABLE OPTIONS                                               |
| club soda   ginger beer   blood orange ginger beer   premium tonic water   sparkling pink grapefruit   sparkling sicilian lemonade | 6.8oz: \$6.00<br>When Adding to Your Favorite Spirit:<br>\$4.00 |
| Abita Root Beer                                                                                                                    | \$7.00                                                          |
| Mexican Coca-Cola                                                                                                                  | \$7.00                                                          |

CANS 3

|                                                                              |        |
|------------------------------------------------------------------------------|--------|
| Mela                                                                         | \$6.00 |
| watermelon water   premium coconut water                                     |        |
| Fremont Hoppy Spritz Water                                                   | \$6.00 |
| Sodas                                                                        | \$4.00 |
| coca-cola   diet coke   sprite   seagram's ginger ale   canada dry club soda |        |