



# brunch

*good for your health, our communities and our planet*

Entrée \$15

## nourishment

### THE BENEDICT

toasted english muffin, poached eggs,  
hollandaise sauce, hash browns  
choose:  
Traditional, Crab or Pork Belly

### SMOKED SALMON TOAST

two poached eggs, avocado, tomato  
relish arugula, seven-grain bread

### FARMERS MARKET OMELET

asparagus, tomato, spinach,  
onion, bell peppers, smoked cheddar,  
seasonal fruit and berries

### WEST COAST OMELET

avocado, asparagus, tomato,  
boursin cheese, jalapeno, hash browns

### HUEVOS RANCHEROS

two fried eggs, corn tortillas,  
refried beans, salsa, queso fresco,  
avocado, cilantro

### CHICKEN AND WAFFLES

crispy buttermilk fried chicken breast,  
cinnamon waffle, jalapeno maple syrup,  
frisse pickle vegetable salad

### CHORIZO BREAKFAST BOWL

potato hash, bell peppers, onions, black  
beans, chihuahua cheese, fried tortillas,  
avocado, fried egg

## lunch-fare

### GRILLED SALMON

cous-cous, crispy capers, arugula,  
asparagus, blood orange vinaigrette,  
frisse grapefruit salad

### STEAK & FRITES

seared skirt steak, sunny-side up egg,  
herb butter, truffle & parmesan fries

### STRAWBERRY & BROCCOLI

baby kale, marcona almonds, pickle  
blueberries, grapes, honey yogurt  
dressing

### CAESAR

romaine hearts, shaved parmesan,  
asiago crisp, white anchovies, radish,  
cucumber

### GRASS FED ANGUS BURGER

aged white cheddar, bibb lettuce,  
tomato, onion, house pickle, burger  
sauce, pork belly, fried egg, brioche bun,  
french fries

### CRISPY CHICKEN SANDWICH

## confection

### CHALLAH FRENCH TOAST

blueberries, pecans, whipped cream

### STRAWBERRY & CHOCOLATE CREPES

raspberries, dulce de leche, mascarpone  
whipped cream

## cocktails

### ALL COCKTAILS \$10

### LEVEL TWO BLOODY MARY

our signature bloody mary recipe  
garnished with a celery salt rim and a  
beer chaser

### MICHELADA

5 Rabbit Cervecería, cayenne salt rim,  
signature bloody mary mix, lime

### "GRANDMA'S" MIMOSA

freshly squeezed orange juice, a touch of  
gran marnier with bubbles

### PEACH BELLINI

peaches and bubbles

### TEE TIME

Tito's vodka, earl grey tea, lemon,  
grapefruit bitters

### FASTIDIOUS AND THE FURIOUS

Aperol, Carpano Bianco vermouth, peach  
bitters, sparkling wine

### THE NADINE

Brugal Anejo rum, Pama, hibiscus tea,  
blood orange, lime, egg white

we only serve cage-free eggs, hormone-free milk & naturally cured bacon

*Please notify your server if you have food allergies  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*