

» BRUNCH COCKTAILS «

BATTLE BORN BLOODY MARY \$12

Tahoe Blue Vodka, Battle Born Bloody Mary Mix and rim, lime, pickled veggies

CARNE BLOODY MARY \$14

Tahoe Blue Vodka, Battle Born Bloody Mary Mix and rim, loaded meat skewer (bacon, salami, prosciutto) pickled veggies

SPICY BLOODY MARIA \$12

Corralejo Reposado Tequila, Battle Born Bloody Mary Mix, hot sauce, Tajin Rim, pickled veggies

MICHELADA \$14

Modelo Especial, Battle Born Michelada Mix, Tajin rim, lime - Make it a schooner +\$2 (contains clam juice)

» SIGNATURE MIMOSAS «

THE HAWAIIAN \$12

Champagne, Malibu Rum, pineapple juice, grenadine

CHILI MANGO \$12

Champagne, Cazadores Tequila, mango syrup, OJ, Tajin rim

PEACHY KEEN \$12

Champagne, Peach Schnapps, peach syrup, pineapple juice

TROPIC THUNDER \$12

Champagne, Banana Rum, passion fruit, honey, blackberry

MIMOSA \$10

Champagne, your choice of OJ, pineapple, or cranberry

BOTTOMLESS MIMOSAS \$30

Classic mimosas with orange, pineapple or cranberry juice

MIMOSA TOWER \$60

3 bottles of Champagne - Substitute cranberry or pineapple +5

» SOMETHING SWEET «

STRAWBERRY FRENCH TOAST \$18

Pan-seared sourdough baguette with cinnamon, nutmeg | Fresh strawberries, strawberry coulis, maple syrup and whipped cream

CLASSIC FRENCH TOAST \$16

Pan-seared sourdough baguette with cinnamon, nutmeg | Maple syrup and whipped cream

CLASSIC BELGIAN WAFFLE \$16

Whipped Cream, Maple Syrup

STRAWBERRY BELGIAN WAFFLE \$18

Whipped Cream, Maple Syrup

CHOCOLATE CHIP BELGIAN WAFFLE \$18

Whipped Cream, Maple Syrup

Bistro Brunch

» PLATES «

ITALIAN AVOCADO TOAST \$17

Sourdough, Avocado Puree, Arugula, Cherry Tomato, Red Onion, Balsamic

CHICKEN & WAFFLES \$24

Deep fried chicken thighs, honey, whipped cream, maple syrup, butter

STEAK & EGGS \$34

8 oz Certified Angus Beef Flat Iron, roasted garlic compound butter, 2 eggs, country potatoes

CHILAQUILES \$18

2 Eggs, Tortilla Chips, Refried Beans, Red Onion, Sour Cream, Feta Cheese (Choice of Salsa Roja or Verde)

BISTRO BREAKFAST PLATE \$16

2 Eggs Any Style, Country Potatoes, Choice of Meat, Choice of Bread

BAGEL BREAKFAST SANDWICH \$18

Egg, Ham or Bacon, Cheddar Cheese, Avocado Served with Country Potatoes

FRIED CHICKEN SANDWICH \$22

Brined Chicken Thigh, Mayo, Spicy Pickles, Rosemary Garlic Fries

BISTRO BURGER \$23

8 oz Sierra Beef Patty, Cheddar Cheese, Romaine, Tomato, Crispy Onion, Spicy Pickles, Bistro Sauce, Rosemary Garlic Fries

OYSTERS ON THE HALF SHELL MP

Raw specialty oysters served with mignonette, cocktail sauce, lemon and tabasco. Half dozen/Full dozen - *Weekends Only

Bistro Brunch

» EGGS BENEDICT «

CLASSIC \$18

Ham, 2 Poached Eggs, Hollandaise, English Muffin, Country Potatoes

BUTTER POACHED LOBSTER \$28

Lobster, 2 Poached Eggs, Hollandaise, English Muffin, Country Potatoes

» SALADS «

Grilled Chicken Breast 7 | Kvarøy Salmon 14 | 8oz Flat Iron Steak 14

BISTRO SALAD \$20

Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Almonds, Feta, Balsamic Dressing

ROASTED BEET SALAD \$22

Mixed Greens, Arugula, Roasted Beets, Fennel, Red Onion, Candied Walnuts, Goat Cheese, Green Goddess Dressing

CAESAR SALAD \$18

Romaine, Shaved Parmesan, Brioche Crouton, House Caesar

Bistro Brunch

» SIDES «

SAUSAGE PATTIES (2) \$6

BAGEL & CREAM CHEESE \$7

SMOKED BACON (2) \$5

SLICED HAM (2) \$5

FRUIT PLATE \$12

Cantaloupe, honeydew, pineapple, and mixed fruit

COUNTRY POTATOES \$4