



BRUNCH COCKTAILS

Chandelier Flip 12

Ruby Port, Becherovka, Cognac, Whole Egg, Angostura Whipped Cream

Bellini 12

Cava, Peach Syrup

Mimosa 12

Cava, Freshly Squeezed Orange Juice

Maison Bloody Mary 12

Vodka, Tomato Juice, Mirepoix, Creole Spices

Maison Bloody Ceaser 14

Vodka, Tomato Juice, Mirepoix, Spices, Fish Stock

JUICE

Freshly Squeezed In-House

Grapefruit or Orange 4



COFFEE, TEA & JUICE

SINGLE ORIGIN COFFEE

FRENCH PRESS

House Coffee, San Jose de Pedregal, Colombia 3.00

San Jose de Pedregal Farm | apple, cherry, sweet caramel

Chelchele, Ethiopia 4.50

Chelchele Wet Mill | jasmine, lemon, blueberry

Matalapa, El Salvador 4.00

Matalapa Farm | almond, lime, clementine

Cold Brew 4.00

Chicory Blend Iced Coffee

ROASTERS: COUNTER CULTURE | GEORGE HOWELL

TEA & TISANE

FRENCH PRESS

Sencha Ashikubo, Japan 5 | Nan Mei Lincang, China 4 | Earl Grey, India 4

Oolong "Shan Lin Xi," Taiwan 5 | Chamomile, Egypt 4

Rooibos Blend "Zeste Éclair" 5 | Darjeeling 2nd Flush, Jungpana, India 4.50

Hong Xiang Luo, China 7

Iced Tea 4.00

Ceylan Uva Adawatte, Sri Lanka | *woody, slightly peppery*

IMPORTERS: CAMELLIA SINENSIS | UPTON TEA COMPANY