



## 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**

EATING RAW FOOD OR EGGS INCREASES THE RISK OF FOODBORNE ILLNESSES

*Please inform your server of any allergies.*



# COFFEE, TEA & JUICE

## SINGLE ORIGIN COFFEE

*FRENCH PRESS*

**House Coffee, La Soledad, Guatemala** 3.00

*La Soledad Farm | honey, pear, mandarin orange*

**Chelchele, Ethiopia** 4.50

*Chelchele Wet Mill | jasmine, lemon, blueberry*

**Concepcion Buena Vista, Guatemala** 4.50

*La Concepcion Buena Vista Farm | plum, nectarine, honeyed black tea*

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