



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

Montecarlos Caturra, El Salvador 4.50

Montecarlos Estate | tangerine, chocolate, walnut

Gigesa, Ethiopia 4.50

Gigesa Farm | jasmine, lemon, lavender

ROASTERS: COUNTER CULTURE | GEORGE HOWELL

TEA & TISANE

FRENCH PRESS

Nan Mei Lincang, China 4 | Earl Grey, India 4

Oolong “Shan Lin Xi,” Taiwan 5 | Sencha Ashikubo, Japan 5

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