



# BRUNCH

## FOOD MENU



**Fish Tacos \$12**

Fried cod, citrus slaw, salsa verde on corn tortillas

**Burger \$14**



Wholesome Meats burger patty, lettuce, tomato, onion & housemade aioli



**Spicy Chicken Sandwich \$12**

Fried spicy gluten-free chicken breast, pickled zucchini, red & green aioli

**Avocado Toast \$6**

Served with sea salt, lime & cumin

**Bacon, Egg & Cheese \$7**

Served on a roll with green aioli

**Turkey & Cheese Panini \$11**

Turkey, cheddar, arugula, cranberry relish

**Good Morning Burrito \$9**

Free-range local eggs, black beans, aged white cheddar, sweet potato, spinach, grilled corn, sour cream, salsa, guacamole



**Good Morning Bowl \$9**

Free-range local egg, black beans, aged white cheddar, sweet potato, spinach, grilled corn, sour cream, salsa, guacamole

**The Good Kind Breakfast Plate \$13**

Two slices of bacon, two eggs any style, roasted sweet potatoes, toast, sliced tomatoes

**Biscuits & Sage Black Pepper Gravy \$8**



**Sweet & Spicy Chicken & Waffles \$12**

Sweet potato waffle, Cholula whipped butter

**Frittata \$12**

Roasted red pepper, spinach, white cheddar. Served with sweet potatoes & toast

**Good Morning Glory Bread \$4**

A sweet seedy carrot nut bread served warm with salty date butter.

**French Toast \$12**

Bruleed banana, Nutella spread & fresh berries

### ADD-ONS

Bacon \$3 | Chorizo \$4 | Egg \$2 | Fruit \$4 | Avocado \$2

Guacamole \$3 | Tomato \$.50 | Spinach \$.50

White Cheddar \$2 | Sweet Potatoes \$4

Gluten Free Bread Available Upon Request +\$2

Side Biscuit with Butter & Jam +\$5

Sub Biscuit for Toast +\$3



### SMOOTHIES

*All-Natural. House-Blended. Pure & Botanical. \$9*

*Add On: Raw Cacao, Spinach, Vanilla Protein +\$1*

*Make it boozy with a shot of RumHaven Coconut Rum, made with pure sugar cane & coconut water. +\$4*

**Berry**

Strawberry, blueberry, banana, Greek yogurt, orange juice & coconut water

**Tropical Summer**

Pineapple, banana, mango, orange, coconut water

**Vanilla Coconut & Almond Butter**

Coconut milk, almond butter, dates, vanilla protein powder

**Kermit**

Greens, pineapple, papaya, banana, lime, coconut water

*We source local and organic products whenever possible with a focus on sustainability and the environment. We use the highest quality eco-friendly biodegradable packaging in existence, other than carrying your food away in your hands.*



# BRUNCH DRINK MENU

## COLD PRESSED BOTANICAL COCKTAILS \$14

### Immunity

Beet, grapefruit, orange, ginger, pineapple with Ketel One Grapefruit & Rose

### Recovery

Green apple, celery, kale, lemon with Ketel One Cucumber & mint

### Anti-Inflammatory

Pineapple, ginger, turmeric, lime, coconut water, Ketel One Peach & Orange Blossum

## HOUSE MADE COCKTAILS

### Bloody Mary \$11

Tito's Handmade Vodka infused with celery, house mix & drunk celery

### Bulleit Old Fashioned \$12

Bulleit Bourbon, apple blossom bitters, simple, dehydrated apple

### Aperol Spritz \$9

Aperol Aperitivo, orange & bubbles

### Margarita (Frozen or Rocks) \$12

Tequila, simple, fresh lime

### SouthClaw \$14

House frozen margarita with White Claw of your choice

### Hibiscus Lime Margarita \$14

Blanco tequila, hibiscus tea syrup, lime, simple, candied hibiscus

### TGK Paloma \$14

Don Julio Tequila, Depp Eddy Grapefruit, fresh lime & soda

### Garden Collins \$14

Smirnoff Tamarind, turmeric tonic, pineapple, soda

### Sangria \$9

White sangria, infused simple, fruit, soda

### Summertime Picnic \$14

Milam & Greene Bourbon, peach team simple, fruit, soda



## DRAFT & BOTTLED BEER

Beer Selection Available Upon Request

Make any beer a combo with a well shot for + \$3.

Add Michelada + \$2

## BUBBLES, WINE & MORE

### BUBBLES

Chandon Brut \$35

J.P. Chenet Rose \$26 | \$8

Chandon Aluminum Sparkling Rose

Single (187ml) \$9 -OR- 3 for \$24

Vueve Cliqout \$100



### WHITE

Confini Pinot Grigio \$26 | \$8

Sunday Funday Sauvignon Blanc \$26 | \$8

Novellum Chardonnay \$29 | \$9

### ROSE

Honora Vera \$20 | \$6

The Palm by Whispering Angel, Provence \$37

### ORANGE

Dr. Debina Respect Zisa \$38

### RED

Austin Hope Cabernet Sauvignon \$46

Austin Hope Winery, California

Merlot / Cabernet Sauvignon \$38

Chataeu La Pirouette, France

The Barry Brothers Red Blend \$30 | \$8

Jim Barry Wines, Australia

Pinot Noir \$28 | \$9

Carmel Road Winery, California

Cape Mentelle, Shiraz \$32

Margaret River, Australia



### MIMOSAS

Single Mimosa \$8

Chandon Brut Mimosa Kit \$38

**Juice Options:** Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice. Try with one of our house cold-pressed juices for +\$5

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