



# BRUNCH

## FOOD MENU



**Fish Tacos \$12**

Fried cod, citrus slaw, salsa verde on corn tortillas

**Burger \$16**



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

**Spicy Chicken Sandwich \$14**

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

**Avocado Toast \$6**

Served with sea salt, lime & cumin

**Bacon, Egg & Cheese \$8**

Served on a roll with green aioli

**Turkey & Cheddar Panini \$14**

Turkey, cheddar, arugula, cranberry relish

**Good Morning Burrito \$12**

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



**Good Morning Bowl \$11**

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 \$14**

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

## ZERO PROOF MOCKTAILS

**Hibiscus Lime Margarita \$5**  
Housemade Hibiscus Syrup,  
fresh lime juice, soda

**Mojito \$5**  
**Bloody Mary \$5**

**Mimosa \$4**  
**Shirley Temple \$4**

## HOUSE MADE COCKTAILS

**TGK Margarita \$12**  
Tequila Blanco, fresh lime juice, fresh oj, simple syrup, soda  
Choice of flavors (peach, mango, strawberry, cherry-lime, hibiscus,  
lavender, pomegranate, blood orange, jalapeno ) + \$1.00

**Hibiscus Lime Margarita \$14**  
Lalo Tequila Blanco, Housemade Hibiscus Syrup, triple sec, fresh  
lime juice, soda

**Oh, My Garden \$14**  
Citadelle Gin Jardin D’ete, muddled cucumber & mint, fresh lime  
juice, housemade mint simple, ginger beer

**La Dulce Vida \$14**  
Dulce Vida Pineapple Jalapeno tequila, pineapple juice,  
fresh lime, salted honey, bitters

**Palomita \$14**  
Sauza Hornitos Tequila, fresh lime juice, grapefruit juice,  
grapefruit soda

**The Smoky & Spicy Paloma \$14**  
Vida Mezcal, fresh lime juice, grapefruit juice, simple syrup,  
bitters, jalapeno slices, grapefruit sparkling water

**Salty Dog \$14**  
Citadelle Gin, fresh lime juice, grapefruit juice, soda

**Everything is Peachy \$14**  
Milam & Greene Whiskey, house made lemonade, peach simple  
syrup, soda

**Bonfire Tales \$14**  
Contradiction Bourbon, vanilla simple syrup, aromatic bitters,  
chocolate bitters

**Ole Scotty \$14**  
Contradiction Bourbon, vanilla syrup, splash of water, apple,  
angostura bitters

**Tim's Drink \$14**  
Lalo Tequila Blanco, fresh lime juice, topo chico

**Old Fashioned \$14**  
Rabbit Hole Bourbon  
Choice of flavors ( apple, pumpkin, maple, lemon )

**Irish Coffee \$12**  
Freshly brewed coffee, Jameson Irish Whiskey, heavy cream



## BUBBLES, WINE & MORE

### BUBBLES

*Make it a Mimosa Kits +\$4*

**Torresella, Prosecco Brut \$32 | \$9**  
**Torresella, Prosecco Brut Rose \$32 | \$9**  
**Princesa, Cava Brut Nature \$36 | \$10**  
**J. de Villebois, Crémant de Loire Brut \$42**  
**Charles Le Bel, Champagne Brut Inspiration 1818 \$75**  
**Juice Options:** Orange Juice, Cranberry Juice,  
Grapefruit Juice, Pineapple Juice

### WHITE

**Sassoregale, Maremma Toscana Vermintino \$38 | \$12**  
**Sunny With A Chance Of Flowers, Sauvignon Blanc \$32 | \$10**  
**Sunday Funday, Sauvignon Blanc \$28 | \$9**

### ROSE

**Santa Margherita, Trevenezie Rose \$42 | \$14**  
**Ryder Estate, Pinot Noir Rose \$32 | \$10**

### ORANGE

**Dr. Debina Respect Zitsa \$38**

### RED

**Austin Hope, Cabernet Sauvignon Paso Robles \$55**  
*Austin Hope Winery, California*  
**If You See Kay, Lazio Red Blend \$38 | \$12**  
*Lazio, Italy*  
**District 7, Cabernet Sauvignon \$38 | \$12**  
*California, United States*  
**Sassoregale, Maremma Toscana Sangiovese \$38 | \$12**  
*Tuscany, Italy*  
**Sunny With A Chance Of Flowers, Pinot Noir \$32 | \$10**  
*California, United States*

### SANGRIA \$9

### BRANDY

**Brandy Selections Available Upon Request**

**Fresh Juices & Soda with Fresh Fruit also available**

## DRAFT & BOTTLED BEER

**Beer Selection Available Upon Request**

*Make any beer a combo with a well shot for + \$3.*  
*Add Michelada + \$2*



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