



## BRUNCH DRINKS

### LG MICHELADA // 9

Teeny Tiny Cowboy, house michelada mix, tajin rim

### SPRITZ // 11

Aperol Spritz with Aperol, champagne, soda, orange garnish

OR

Hugo Spritz with St. Germain, champagne, soda, mint garnish

### BLOODY MARY // 10

Crater Lake Pepper Vodka, house bloody mix, choice of salt or tajin rim, pickled veggie garnish

### MIMOSA FLIGHT / / 18

Four small mimosas, served with orange, grapefruit, cranberry, and pineapple juice

## DRINKS TO SHARE

MINIMUM THREE PEOPLE  
TO ORDER

### MARGARITA PITCHER // 40

### MOJITO PITCHER // 40

# BRUNCH

SERVED SAT & SUN 10AM-2PM

## SIGNATURE PLATES

OUR CREATIONS

### TOAD IN THE HOLE // 11

Toast and a cracked egg, bacon habenero jam, arugula and pickled onion salad

### EGG ON A ROLL // 12

Fried egg, black garlic aioli, bacon, havarti, brioche bun

### CHICKEN AND WAFFLE BAO // 9

Scrambled egg, fried bao bun, fried chicken, maple aioli, pickled onion. Serving of two.

### CHORIZO BAO // 9

Scrambled egg, chorizo (or black bean), chipotle aioli, arugula, pickled chili. Serving of two.

### CHORIZO BISCUITS & GRAVY // 13

Chorizo gravy, buttermilk biscuit, over easy egg, scallion

### FIVE SPICE FRENCH TOAST // 12

Five-spice french toast with soy caramel and bananas

### INDIAN BREAKFAST // 12

Chickpea scramble, red curry, arugula, bell peppers, onion

### SHAKSHUKA // 12

Two poached eggs, tomato stew, fried bao

### MAYAK BOWL // 14

Mayak egg, rice, lions mane mushroom, fresh herbs, pickled vegetables, drunk broth

### YOGURT & GRANOLA // 11

Brewer's grain granola with orange, honey, and chili; yogurt, banana, and fresh berries

## SIDES

### YOGURT & GRANOLA // 5

Small bowl of yogurt and granola

### MORNING POTATOES // 5

Fried and tossed with spices