

BRUNCH

SAVORY

STEAK & EGGS* filet medallions, over-easy eggs, sticky potatoes, GF 22

EGG SANDWICH* scrambled eggs, fennel sausage, Calabrian chili aioli, American cheese, cherry tomato, brioche bun, sticky potatoes 18

GOAT CHEESE OMELET spinach, caramelized onion, roasted red peppers, sticky potatoes, GF 18
add pancetta bacon, prosciutto sausage, chicken sausage 5

TRUFFLE OMELET roasted wild mushrooms, truffle pecorino GF 18
add pancetta bacon, prosciutto sausage, chicken sausage 5

BREAKFAST SKILLET
root vegetables, spinach, charred cherry tomato, Sicilian oregano, burrata, baked egg, GF 18

AVOCADO TOAST* heirloom tomato, watermelon radish, pistachio, smoked paprika, poached eggs 18

LOBSTER BENEDICT* crispy brussels sprout leaves, frisee, truffle hollandaise, polenta toast 22

BREAKFAST PIZZA* fireball pepperoni, shaved fingerling potato, pancetta bacon, mozzarella, roasted garlic cream, baked egg 19

KING CRAB TEMPURA HASH*
poached eggs, caramelized vegetables, pancetta bacon, fresno chili hollandaise 22

CHICKEN MILANESE & BISCUITS
prosciutto sausage gravy, choice of eggs 22

SWEET

MONKEYBREAD hazelnut cream, caramel, candied hazelnuts 15

ACAI BOWL granola, toasted coconut, goji berries, crispy banana, heaven honey 16

CARAMEL BANANA FRENCH TOAST
blackberry, vanilla whipped cream 16

RICOTTA PANCAKE vanilla cream, candied lemon zest, bourbon blueberry compote 15

SIDES

CHERRY SMOKED BACON 7 • PROSCIUTTO SAUSAGE 7
CHICKEN SAUSAGE 7 • SMOKED BISCUITS & GRAVY 10 • FRESH FRUIT 7
CHOICE OF TOAST 7 brioche, harvest wheat, polenta

V: Vegan GF: Gluten Friendly

Most of our dishes can be modified to be Gluten & Vegan-friendly. Please ask your server for options.

SIPS

HOUSE FAVORITES

BLOODY MARY pizetta, meatball sandwich, cornichon, mozzarella, basil, cherry tomato, dill salt 17

MIMOSA tiamo prosecco, fresh squeezed oj 13

NO. 1 belvedere, prosecco, grapefruit, lemon, mint, strawberry 15

SIENA SPRITZ grey goose le melon, aperol, grapefruit, lemon, prosecco 15

COFFEE (& COCKTAILS)

COLD BREW COFFEE 6

ESPRESSO MARTINI 15

COLD FASHIONED
cold brew, bulleit, bitters 15

COLD PRESSED JUICES 8

SPIKE IT 6

RED BEET peach, nectarine

CARROT GINGER fennel, white peach

STRAWBERRY pineapple, hibiscus

KALE PEAR celery, lime

BUILD YOUR OWN

BLOODY MARY CARAFES *Serves 5*
choice of vodka, housemade bloody mix, pizetta, meatball sandwich, cornichon, mozzarella, basil, cherry tomato, dill salt
absolut 55 • ketel one 60
belvedere 65 • grey goose 65

MIMOSA KITS
bottle of bubbles, fresh squeezed oj, seasonal purees & fruit
tiamo prosecco 50
veuve clicquot champagne 140
dom perignon champagne 350

An 18% gratuity charge will be added to all parties of six or more.

*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

COCKTAILS 15

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry

NO. 2 ketel one, blueberry lavender, lemon, peach, prosecco 50 carafe

NO. 3 absolut, pineapple, luxardo, turmeric syrup

NO. 4 bombay, honey, lemon, pineapple

NO. 5 maker's mark, cold brew, winter spice, grapefruit

NO. 6 knob creek rye, milk stout, vanilla, bitters, brown sugar syrup

NO. 7 bulleit rye, mezcal, winter spice, bitters

NO. 8 herradura, mezcal, lemon, cinnamon apple syrup, blackberry

NO. 9 cazadores blanco, grapefruit, lime, mango, smoked salt syrup 50 carafe

NO. 10 old forrester, earl grey syrup, tonic, bitters

NO. 11 hendricks, rosemary, grapefruit, lime

FROZEN COCKTAILS 16

Negroni **BOMBAY DRY GIN**

Aperol Spritz

Strawberry Lemonade **HANGAR ONE VODKA**

WINE BY THE GLASS

BUBBLES

Taittinger, Champagne , brut réserve. reims, fra (NV)	28
Henriot, Champagne Rosé , brut, reims, fra (NV)	35
Bera, Frizzante Moscato d'Asti , Piedmont, ita (2018)	13
Gambino, Prosecco , veneto, ita (NV)	13
Lamberti, Rosé , veneto, ita (NV)	15

WHITES

ITALY

Cusumano, Etna Bianco , alta mora, sicily (2018)	16
Rocca, Pinot Grigio , veneto (2018)	13
Inama, Soave Classico , veneto (2018)	14

ELSEWHERE

Duckhorn, Chardonnay , decoy, sonoma county, ca (2018)	14
Flowers Vineyards & Winery, Chardonnay , sonoma coast, ca (2017)	19
Georg Albrecht Schneider, Riesling , kabinett, rheinhessen, ger (2018)	13
AIX, Rosé , provence, fra (2019)	18
Wairau River, Sauvignon Blanc , marlborough, nz (2019)	14

REDS

ITALY

Fontanafredda, Barberesco , piedmont (2015)	22
Casale dello Sparviero, Chianti Superiore , tuscan (2017)	13
La Kiuva, Picotendro , arnad-montjovet, valle d'aosta (2018)	14
Trerose, Rosso di Montepulciano , salterio, tuscan (2016)	15
Tenuta di Arceno, Super Tuscan , il fauno di arcanum, tuscan (2015)	18

ELSEWHERE

Daou, Cabernet Sauvignon , paso robles, ca (2018)	18
Louis. M. Martini, Cabernet Sauvignon , sonoma county, ca (2017)	14
Mt. Veeder, Cabernet Sauvignon , napa valley, ca (2016)	24
Bodega Colomé, Malbec , calchaquí valley, salta, arg. (2017)	14
Matanzas Creek, Merlot , sonoma county, ca (2014)	13
J vineyards, Pinot Noir , sonoma/monterey/santa barbara county, ca (2016)	15
Siduri, Pinot Noir , willamette valley (2017)	18
Ferrari-Carano, Red Blend , siena, sonoma county, ca (2017)	15

WINE FLIGHTS 30

include three 3oz pours of your choice

SIENA SPRITZ 15

grey goose le melon, aperol, grapefruit, lemon, prosecco

SIENA SANGRIA 13/52

red or white

SCAN TO VIEW
FULL WINE LIST



BEER

DRAFTS

312 Urban Wheat	8
Goose Island Green Line	8
Goose Island Next Coast IPA	9
Lagunitas IPA	8
Pacifico	8
Stella Artois	9
Three Floyd's Gumballhead	10
Trumer Pils	8

BOTTLES & CANS

Amstel Light	7
Buckler (non-alcoholic)	7
Bud Light	7
Cigar City Jai Alai IPA	8
Corona Premier	8
Guinness	9
Heineken	8
Hoegaarden	7
Left Hand Nitro Milk Stout	10
Michelob Ultra Light	7
Peroni	7
Revolution Fist City APA	8
Unibroue La Fin du Monde	10
Victoria	8

SELTZERS

Truly Wild Cherry	8
Truly Lemonade	14
High Noon Grapefruit	8