

★ SIGNATURE ESPRESSO ★

Pistachio Latte 6.00

espresso, pistachio syrup, steamed milk,
frothed milk, chopped pistachios

Cookies & Cream 6.00

espresso, white chocolate, dark chocolate,
steamed milk, frothed milk, sea salt, Oreo cookies

Brown Sugar Shaken Espresso 6.00

espresso, brown sugar, sea salt... served over milk

Rosemary Honey Cortado 6.00

espresso, rosemary syrup, honey, steamed milk

Caramel Toffee Crunch Latte 6.00

espresso, toffee syrup, steamed milk, frothed milk,
caramel drizzle, toffee chips



ESPRESSO

Espresso	4.00
Americano	4.00
Latte	5.00
Mocha	5.00
Chai Tea	5.00
Cold Brew	5.00
Matcha	6.00

BEVERAGES

Coffee	3.00
Coke/Diet Coke/Sprite	3.00
Lemonade	3.00
Iced Tea	3.00
Fresh Orange Juice	3.00

BREAKFAST COCKTAILS

Irish Coffee	14.00
Espresso Negroni	14.00
White Russian	14.00
Mimosa	12.00
Bloody Mary	16.00

BREAKFAST

Yogurt & Granola.....9.00

organic Greek yogurt, granola, blueberry jam, blueberries
and wildflower honey drizzle

Avocado Toast..... 14.00

smashed avocado, shaved eggs, chili crunch sauté, feta
cheese on seeded sourdough (GF avail)

Baked Cottage Cheese Eggs.....13.00

eggs, cottage cheese, cheddar, bacon and chives
add potatoes - 3.00

Breakfast Wrap.....13.00

eggs, onion, mushroom, spinach, fennel sausage, cheese
blend on flour tortilla with red salsa
Cali Style - add fries and avocado inside - 3.00

Wildflower Waffle.....14.00

wildflower honey infused waffle with bacon bits and
bourbon maple syrup

Huevos Rancheros.....15.00

refried black bean pico de gallo, avocado, fried egg, cotija
cheese and salsa served with homemade corn chips
add chorizo - 4.00

Breakfast Sandwich.....15.00

sausage patty, fried egg, American cheese and spicy
hollandaise sauce on brioche bun (GF avail)
add chili crunch sauce - 5.00
add potatoes - 3.00
*** impossible vegan patty substitute available***

Chicken & Waffles Benedict.....18.00

honey glazed fried chicken, buttermilk waffles, sunny side
up egg with hollandaise sauce
add potatoes - 3.00

Steak & Eggs.....23.00

Grilled 8oz New York Steak, eggs your way, home potatoes
& sourdough toast

👉 IRISH EGGS BENEDICT 👈

pastrami, crispy hash browns, sunny side up egg
hollandaise sauce on seeded sourdough

— • 19.00 • —

ADD-ONS

Bacon or Sausage.....3.00

Chorizo.....4.00

Home Potatoes.....3.00

Eggs your way.....2.00

Chili crunch sauté.....5.00

Fruit bowl.....5.00

★ BATCHED COCKTAILS ★

Cranberry Lemonade Refresher.....10.00

vodka, housemade cranberry lemonade,
simple syrup, soda water

Margarita..... 10.00

tequila, agave nectar, lime juice

The Smokey Ginger.....12.00

mezcal, lemon juice, maple syrup, ginger beer

An Old Fashioned.....12.00

bourbon, brown sugar simple syrup
angostura bitters

White Sangria.....11.00

white wine, peach brandy, honey, strawberries
peaches, orange

Red Sangria.....11.00

red wine, brandy, agave nectar, orange
ginger ale, apples



BEER ON DRAFT

ask your server for rotating beer selections

Cream Soda	8.00
Pilsner	8.00
Lager	8.00
Wheat	8.00
Hazy IPA	8.00
IPA	8.00
Porter	8.00

👉 STEAK CHIMICHURRI BOWL 👈

brown rice, roasted potatoes, baby carrots
avocado, cherry tomatoes & grilled steak with
chimichurri (GF)

— • 21.00 • —

SALADS

Mixed Greens.....10.00

mixed salad greens, green onion, truffle goat cheese
crispy onion, blueberry vinaigrette (V)
add chicken - 4.00
add salmon - 6.00

Kale Salad.....10.00

kale, candied walnuts, bacon bits, Parmesan & cider
vinaigrette
add chicken - 4.00
add salmon - 6.00

LUNCH/DINNER

Caprese Flatbread.....14.00

basil, mozzarella, tomato and pesto
on warm flatbread with balsamic drizzle

Vegan Crunch Wrap.....15.00

black beans, brown rice, jalapeños, avocado
grilled onion, tomato and cilantro on flour tortilla (V)

Grilled Three Cheese Sandwich.....15.00

gruyere, gouda, cheddar and blueberry
compote on sourdough with tomato bisque (GF avail)

Ultimate Bacon Sandwich.....17.00

applewood smoked bacon, caramelized onion, heirloom
tomato, butter lettuce and everything sauce on sourdough
with fries

Chicken Poblano Sandwich.....18.00

grilled chicken, charred poblano, havarti cheese
and arugula on sourdough with red potato salad

Grilled Steak Sandwich.....20.00

grilled New York Steak, avocado smash, white cheddar
and arugula on sourdough with red potato salad

Smash Burger.....17.00

double patties, caramelized onion, american cheese
and special sauce on brioche bun with fries

add egg - 2.00

add avo - 2.00

add bacon - 3.00

*** impossible vegan patty substitute available***

Pastrami Tacos.....18.00

pastrami, fried cheese curds, sauerkraut
and mustard on flour/corn tortillas with
fresh dill

Salmon Bowl.....18.00

brown rice, edamame, cucumber salad, avocado,
crispy salmon with bang & bachans drizzle (GF)

KIDS

Burger & Fries.....9.00

Chicken Tenders & Fries.....9.00

Cheese Quesadilla.....5.00

SMALLS

Sautéed Greens.....6.00

Sweet Potato or Truffle Parmesan Fries.....6.00

Garden Salad.....6.00

Fried Pickles.....7.00

Chicken Wings.....(6) 12.00

BBQ, chimichurri or plain

DESSERT

BRÜzookie.....12.00

cast iron cookie with ice cream
chocolate chip, chocolate peanut butter or salted caramel
takes 20 minutes - bake to order