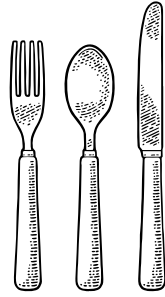


# MIMOSA



# HOUSE

## BREAKFAST & BRUNCH

### FIRE IN THE HOLE BREAKFAST RICE



15

White rice, grilled hot link, onion, jalapeño, scrambled eggs and sriracha.

### A LITTLE BIT COUNTRY

17

Hash browns topped with a flakey biscuit, chopped battered chicken, bacon, country gravy and two eggs any style.

### SOME LIKE IT HOT PANCAKE COMBO

17

Two sweet cream pancakes stuffed with mixed cheese, bacon, and sliced jalapeño. Served with two eggs any style, choice of potato, and a side of sriracha/maple syrup.

## LUNCH MON-SAT FROM 11:30-CLOSE

### PULLED PORK SAMMY

15

Pulled pork, mixed cheese, lettuce, pico de gallo, and sour cream on a toasted french roll. Served with chips and salsa.

### IMPOSSIBLE BURRITO



14

A large flour tortilla stuffed with impossible meat, rice, black beans, lettuce, pico de gallo, and avocado. Served with chips and salsa.

ADD CHEESE \$1.00 (not vegan)

## Specials

### BUBBLES & BAR

#### POMEGRANATE FRENCH 75

10

Gin, triple sec, lime, pomegranate, and house bubbles

#### THE DELICATE ROSE

10

Kettle One Grapefruit and Rosé vodka, grapefruit, and a hint of coconut.

#### HIGH TIDE BOTTLE ON ICE

22

Our house High Tide peach & mango flavored bubbles. BOTTLE ONLY

#### CHANDON BY THE BAY (BLANC DE BLANC)

34

Crafted with Carneros grown grapes (92% chardonnay, 8% Pinot Blanc) crisp acidity and a smooth, elegant mouthfeel.

#### GH MUMM CORDON ROUGE

55

Complex and yet perfectly balanced. Elegant flavors of fruit and caramel. The finish is creamy and effervescent.

No modifications to specials please.