

Brunch Menu Sundays, 11am–3pm

- ✔ **Thick Cut French Toast 18**
Thick cut brioche bread, topped with fresh fruit, syrup
- Chicken & Waffles 20**
Fried chicken tenders, pepper gravy, syrup, Belgian waffle
- ✔ **Avocado Toast 16**
Wheat toast, soft poached egg, grape tomatoes, hot honey, everything bagel seasoning, crushed chili flakes
- Breakfast Smashburger 19**
Two smash patties, potato bun, American cheese, house sauce, lettuce, tomato, pickle, egg, french fries, sriracha ketchup
- Steak Frites & Eggs 28**
Pepper seared flat iron, cognac cream sauce, breakfast potato, sunny side up eggs

- Fried Chicken Biscuit Sandwich 18**
Marinated deep fried chicken, Buttermilk biscuit, white cheddar cheese, hot honey, over easy egg, fresh fruit
- Breakfast Pizza 20**
Scrambled eggs, salsa roja, Monterey cheese, cheddar cheese, bacon, Italian sausage, pico de gallo, poblano aioli, cilantro
- ✔ **Sunrise Sandwich 18**
Toasted wheat bread, scrambled egg whites, white cheddar cheese, spinach, smashed avocado, house sauce, fresh fruit
- Breakfast Burrito 18**
Flour tortilla, scrambled eggs, Italian sausage, pepperjack cheese, Monterey jack cheese, potatoes, pico de gallo, salsa roja, fresh fruit

Shareables.....

- Charcuterie Board 23**
Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread
- ✔ **Burrata Strawberry Balsamic Basil 15**
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted bread
- *Tropical Ceviche 15**
Citrus marinated mahi, pineapple, mango, onion, cucumber, red pepper, tomato, cilantro, tortilla chips
- Filet Mignon Sliders 22**
Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli
- Sriracha Honey BBQ Chicken Wings 17**
Oven roasted chicken, sriracha honey BBQ sauce, carrot sticks, ranch
- ✔ **Veggie Tostadas 15**
Impossible meat, mushroom, pepper, onion, lettuce, pico de gallo, tomatillo salsa, poblano chili aioli, pecorino, fried wheat tortillas
- ✔ **Chips & Dips 10**
Tortilla chips, served with salsa roja & guacamole
- ✔ **House Cut Fries 10**
Served with sriracha ketchup & horseradish mustard aioli
- *Tuna Stack 17**
Marinated ahi tuna, seasoned avocado, mango soy glaze, mango cucumber pico, crispy sushi rice, togarashi rice chips
- Fire Shrimp 16**
Cajun butter, tomato, micro cilantro, toasted bread

Pizzas.....

- Add cauliflower crust-2
- ✔ **Classic Margherita 19**
Tomato, fresh mozzarella, pecorino, manchego, basil
- Sausage & Hot Honey 19**
Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino
- BBQ Chicken 19**
Roasted chicken, southern style BBQ sauce, red onion, mozzarella, pecorino, roasted corn, cilantro
- ✔ **Mascarpone & Mushroom 19**
Mascarpone cream sauce, cremini mushroom, manchego, pecorino, arugula, truffle oil
- Spicy Hawaiian 19**
Spicy capicola, roasted pineapple, tomato, mozzarella, jalapeño, red onion, pecorino

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Vegetarian ✔ / Vegan ✔
Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we offer gluten-free items, our kitchen is not gluten-free.

Salads.....

- Add chicken-7, add shrimp-9
- Green Goddess Cobb Salad 16**
Chicken, bacon, avocado, tomato, hard boiled egg, blue cheese, green goddess dressing
- Iceberg Wedge 14**
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- *Poke Bowl 18**
Ahi tuna, soy glaze, sushi rice, avocado, scallion, carrot, cucumber, red onion, edamame, wakame, sesame seeds

Signature Dishes.....

- Steak Frites 32**
Pepper seared flat iron, cognac peppercorn sauce, fries
- Sriracha Honey BBQ Pork Tenderloin 24**
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon 18**
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo 22**
Choice of chicken or shrimp
Penne pasta, cajun alfredo, manchego, black pepper

Handhelds.....

- Served with fries & sriracha ketchup
- Double Smash Burger 18**
Double smash patty, house sauce, american cheese, pickle, lettuce, tomato
add guacamole, bacon, caramelized onions-2 ea
- BBQ Bacon Smash Burger 19**
Double smash patty, BBQ sauce, cheddar, bacon, pickle, lettuce, tomato
add guacamole, caramelized onions-2 ea
- Fried Chicken Sandwich 19**
Buttermilk fried chicken, slaw, garlic aioli, add guacamole, cheddar-2 ea

Dessert.....

- ✔ **Mini Jars (one) for 7, (three) for 17**
 - Double chocolate brownie • Berries & cream
 - Key lime cake • Strawberry shortcake
- ✔ **Bourbon Bread Pudding 8**
Bread pudding topped with vanilla bean ice cream, pecan crumble, bourbon glaze
- ✔ **Smoers Skillet 10**
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- ✔ **Bananas Foster Taca-nadas 10**
Fried empanada taco shell, cinnamon sugar, brown sugar, banana, whipped cream, caramel sauce, candied pecans

Brunch Cocktails Sundays, 11am–3pm

Mimosa	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
Bloody Mary	13
Vodka, House Bloody Mix, Tajín	
Aperol Spritz	13
Aperol, Sparkling Wine, Soda Water	
Espresso Martini	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
Whiskey-Mosa	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemon	

Signature Cocktails

Augusta Sunset	15
Tito's Vodka, Aperol, Cane Sugar, Lemon	
Tasty Green	15
Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime	
Margarita Standoff	15
Espolon Blanco Tequila, Ancho Chilles, Pineapple, Lime	
Good Sound & Beach Bound	15
Cruzan Light Aged Rum, Coconut, Lime Cordial, Bitters	
BBQ on a Saturday Night	15
Wild Turkey 101 Bourbon, Smoked Peach Honey, Lemon, Bitters	
London Calling	15
Sipsmith London Dry Gin, Absinthe, Bergamot, Cane Sugar, Lemon	
Return of the Serpent	15
Espolon Blanco Tequila, Poblano, Cilantro, Pineapple, Cane Sugar, Lime	
Puttery Espresso Martini	15
Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters	
Royale Margarita	15
Cincoro Blanco, Grand Marnier, Cane Sugar, Lime	

Zero-Proof Cocktails

Margarita Compromise	10
Ritual Ancho Infused Zero Proof Tequila, Pineapple, Lime	
Eastside Sparkle	10
Ritual Zero Proof Gin, Mint, Cucumber, Cane Sugar, Lime	
Zero-Proof Spritz	10
Ritual Zero-Proof Aperitif, Soda	

Beer & Seltzer

DRAFTS

La Dona Rotating Tap	8
Pryes Rotating Tap	8
Modist Rotating Tap	8
Modelo	7
Utepils Skolsch Kolsch	7
Kona Big Wave Pale Ale	7
Castle Danger Cream Ale	7
Deschutes Fresh Squeezed IPA	7
Sam Adams Seasonal	6
Coors Light	6

BOTTLES & CANS

Sociable Training Wheels	8
Sociable Free Wheeler	8
Modist Rotating	8
Guinness	8
Happy Dad Seltzer	8
High Noon	8
New Belgium Voodoo Ranger	7
Corona	6
Miller Lite	6
Heineken 0.0	6

OTHER

Red Bull	4
Acqua Panna Spring Water	6

Wine Glass/Bottle

RED WINE

Red Blend	14/56
Cabernet Sauvignon	14/56
Pinot Noir	14/56

WHITE WINE & ROSÉ

Chardonnay	14/56
Pinot Grigio	14/56
Sauvignon Blanc	14/56
Rosé	14/56

SPARKLING WINE

Prosecco	12/56
Brut Rosé	12/56
Brut	12/56

