BRUNCH MENU

APPS & SNACKS		BREAKFAST	
SOUP OF THE DAY	\$5/\$7	BUTTERMILK PANCAKES	\$10
up or Bowl		Add Chocolate Chips +\$1	_
RUIT CUP	\$6	FRENCH TOAST	\$12
AESAR SALAD	\$6	FRUITY PEBBLE FRENCH	\$14
OUSE SALAD	\$6	TOAST Served with Cereal Milk Anglaise	
RENCH ONION SOUP	\$7	EGGS YOUR WAY	\$10
VOCADO TOAST	\$8	Served with Homefries, Mini Fruit Cup,	•
vocado, tomato, & Everything Seasonir	·	RAM OMELETTE	\$12
n Ancient Grain Toast. Add Egg +\$3		Ham and Cheddar, Served with Hashbr	owns, a N
CHESESTEAK PIEROGIES \$14 Our Housemade Pierogies Filled With Cooper Sharp American & Shaved Steek Most Sarved		Fruit Cup and Your Choice of Bread	
		VEGGIE OMELETTE	\$12
harp American & Shaved Steak Meat. S /ith Spicy Ketchup	servea	Mushroom and Swiss, Served with Has Mini Fruit Cup and Your Choice of Brea	
MEDITERRANEAN PLATTER \$16		EGGS BENEDICT	\$15
Homemade Hummus, Feta Cheese, Extr Dlive Oil, Kalamata Olives, Roasted Red Cucumbers & Toasted Naan Bread	•	Poached Eggs and Grilled Ham on an E Muffin and topped with Hollandaise. So Hashbrowns and a Mini Fruit Cup	_
CAULIFLOWER TACOS	\$12	LOX BENEDICT	\$16
Battered Cauliflower Topped with Citrus Chipotle Crema	•	Poached Eggs and Cured Salmon on a Muffin and topped with Hollandaise Sa with Hashbrowns and a Mini Fruit Cup.	uce. Serv
TASTY TOTS	\$13	B.E.L.T.A SANDWICH	\$13
rispy Tater Tots topped with Hollandai armesan, Parsley, Chives and Truffle O		Bacon, Egg, Lettuce, Tomato, & Avoca Sourdough Toast	do on
CHICKEN FINGERS & FRIE	S \$14	HUEVOS RANCHEROS	\$14
AHI TUNA	\$15	Black Beans, Fried Tortilla Chips, Poach de Gallo, Cilantro, Queso Fresco, and So	
Sesame Crusted Ahi Tuna topped with a Soy Ginger Glaze & Green Onions		SHORT RIB HASH	\$16
BONELESS WINGS	\$12	Braised Short Rib, Diced Potatoes, Pepp	
IUMBO WINGS	\$15	topped with two Poached Eggs and So	ır Cream
RIED CAULIFLOWER	\$13	LUNCH	
our choice of sauce: Mild, House, Hot,		LONGH	
Mango Habanero, Garlic Parmesan, Swe Chili. Includes Ranch or Bleu Cheese and		RAMBURGER	\$13
iiii. iiiciuues ivancii oi bieu ciieese alli	u Ocici y	Cooper Sharp American Cheese	Ų i c
		CUZ BURGER	\$15
SIDES		Sharp Cheddar, Brown Sugar Black Pep & Caramelized Onions	per Baco
OAST-WHITE, WHEAT OR R	YE \$4	ED BURGER	\$16
·	·	Fried Egg, Bacon, Caramelized Onions, & Cheddar Cheese	Mushroo
ASHBROWNS	\$5 0.5	PLAIN PIZZA	\$12
REAKFAST SAUSAGE	\$5	PEPPERONI PIZZA	\$13
ACON	\$5	WHITE MUSHROOM	\$15
ORK ROLL	\$5	Wild Mushroom Blend, Roasted Mushro	•
WO EGGS ANY STYLE	\$5	Mozzerella Cheese, Parmesean, & Truffle Oil Drizz	

\$6

BERRIES & FETA SALAD

Strawberries, Blueberries, Feta, Glazed Walnuts, Frisee & Arugula, Strawberry Vinaigrette, Balsamic Glaze

\$15

SHORT STACK

DRINK MENU

BRUNCH COCKTAILS

CLASSIC MIMOSA

\$10

Your choice of Orange Juice, Cranberry Juice, Pomegranate Juice, or Peach Schnapps

SUNDAY BRUNCH MIMOSA

\$12

La Marca Prosecco, Grand Marnier, Orange Juice with a Sugar Rim and Orange Wedge

PINEAPPLE SUNRISE MIMOSA

\$12

La Marca Prosecco, Campari, Pineapple Juice, Orange Juice, Lime Juice

VO-MOSA

\$12

Stateside Vodka, Prosecco, Blood Orange Juice

CLASSIC BLOODY MARY-

VODKA CLASSIC BLOODY MARIA-

TEQUILA

\$8

CLASSIC RED SNAPPER-\$8 GIN

RAMS BLOODY MARY

\$15

Tito's Vodka Bloody Mary garnished with Brown Sugar Black Pepper Bacon, Jumbo Shrimp, Olives and Celery

LA MARCA PROSECCO

\$12

LA MARCA ROSE

\$12

PROSECCO

SPECIALTY COCKTAILS

LADY RAM

\$14

Tito's Vodka, Elderflower Liqueur, Muddled Mint & Blackberries, Lemon Juice, Sprite

SMOKE BREAK

\$14

1800 Tequila, Hibiscus Syrup, Blueberries, Lime, Ginger Beer

ESPRESSO MARTINI

\$14

Crater Lakes Hazelnut Espresso Vodka, Kahlua, Vanilla Vodka

FRENCH KISS

\$12

Raspberry Liqueur, Prosecco

RASPBERRY COSMO

\$12

Raspberry Vodka, Triple Sec, Cranberry Juice, Lime

BEVERAGES

HOT COFFEE

\$2.50

ICED COLD BREW COFFEE \$3.50

LIPTON HOT TEA

\$2.50

TAZO HERBAL TEA

\$3

Various flavors available. Ask your server for options

MOCKTAILS

THE PINK BEE

\$10

DHOS Non-Alcoholic Gin, Lemon Juice, Raspberry Syrup, Honey Syrup, Fresh Raspberry Garnish

BITTERSWEET PALOMA

\$10

DHOS Non-Alcoholic Bittersweet Apertif, Grapefruit Juice, Simple Syrup

VIRGIN ORANGE MULE

\$8

DHOS Non-Alcoholic Orange Liqueur, Ginger Beer, Lime Juice

VIRGIN BLACKBERRY MOJITO

\$8

Ginger Ale, Muddled Blackberries & Mint, Lime Juice, Simple Syrup

CITRUS SPRITZ

\$7

Orange Juice, Grapefruit Juice, Sprite, Lime Juice

DRAFT LIST



BOTTLE & CANNED BEER

BOTTLE/CAN BEERS

