



SUNDAY BRUNCH

BATHTUB GIN

12:00pm- 4:00pm

Entrees	Prefixed Menu
<p>Avocado Toast <i>With Poached Eggs, Balsamic Glaze & Chili Oil</i> \$15 - Add Jambon de Bayonne, (dry cured ham) (+ 4) - Add Smoked Salmon (+ \$5)</p> <p>Eggs Benedict Choice of: Canadian Bacon or Smoked Salmon \$21 <i>English Muffin, Poached Eggs, Hollandaise Sauce,</i> <i>Served with Home Fries</i></p> <p>Three Egg Omelette <i>Wild Mushrooms, Gruyere Cheese, and Tomatoes</i> \$18 <i>Served with Toast and Home Fries</i> - Egg Whites Only (+2)</p> <p>Homemade Waffle \$15 <i>With Sausage Links & Strawberry Maple Syrup</i></p> <p>Kobe Beef Burger \$20 <i>With Gruyere Cheese & Wild Mushrooms</i> <i>Served with Home Fries</i></p> <p>Grilled Chicken Paillard \$20 <i>Arugula, Cherry Tomatoes, Shaved Parmesan</i></p> <p>Steak and Eggs any Style \$28 <i>Served with Home Fries</i></p>	<p>\$40 per person</p> <p>Includes assorted bread basket for the table, 1 entrée per person, 1 dessert per person, and 2 hours of bottomless cocktails served in a carafe <i>(Choose from the following cocktails)</i></p> <p>Mimosa <i>Fresh Squeezed Orange Juice and Prosecco</i></p> <p>St- Germain Spritz <i>St- Germain Elderflower liqueur, Prosecco, and</i> <i>Sparkling Water, Finished with a Lemon Twist</i></p> <p>Bloody Mary <i>Spring 44 Vodka, Tomato Juice, Worcestershire,</i> <i>Tabasco, Celery Bitters, Salt and Pepper</i></p> <p>Bloody Maria <i>Volcan Blanco Tequila, Tomato Juice,</i> <i>Worcestershire, Tabasco, Celery Bitters,</i> <i>Salt and Pepper</i></p>
Extras	Desserts
<p>House Marinated Olives \$7</p> <p>Roasted Marcona Almonds \$7</p> <p>Fresh Herb Fries, Truffle Aioli \$10</p> <p>Side of Bacon \$6</p> <p>Side of Sausage \$6</p> <p>Side of Toast \$4</p> <p>Eggs Any Style \$5</p> <p>Home Fries with Pepper and Onions \$6</p> <p>Watermelon & Arugula Salad, Feta Cheese, \$8 <i>Citrus Vinaigrette</i></p>	<p>Toast Your Own S'mores \$6 per <i>Marshmallows, Graham Crackers,</i> <i>Chocolate</i> person</p> <p>Ménage a Trois de Beignets \$10 <i>Hazelnut, White Chocolate, Dark</i> <i>Chocolate</i></p>



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Coffee & Tea

Coffee by Stone Street Coffee / Tea by Mighty Leaf

Coffee 'World's Fair 1964'	\$4	Cappuccino	\$4.25
Americano	\$4	Latte	\$4.50
Espresso 'Knee Buckling'	\$3.50	Café Mocha	\$5
Macchiato	\$4	Hot Chocolate	\$4
Cortado	\$4	Hot Tea	\$3.50

Cocktails \$16

SCARLET COLLINS

Nolet's Silver Dry Gin, Creme de Peche, Cointreau, Pineapple, Strawberry, Blood Orange, Fresh Lemon, Angostura Bitters, Shaken & Served Tall

GOLDEN HOUR

Tanqueray No 10 Gin, Rosemary Infused St. Germain, Green Tea Agave, Lemon & Yuzu Juice, Shaken, Served Tall & Topped with Prosecco

ROSEY CHEEKS

Ketel One Vodka, Cherry Heering, House Grenadine, Grapefruit Bitters, Fresh Lemon Juice, Shaken & Served Up

DR. JEKYL

James F.C. Hyde Sorghum Whiskey, Roots Diktamo, Carpano Antica, Montenegro Amaro, Angostura Bitters, Orange Oils, Stirred & Served on the Rocks

BEANS & COMPANY

Volcan Blanco Tequila, Almond Orgeat, Fresh Pineapple & Lemon, Stone Street Coffee Beans, Shaken & Served Up

RUM SHAKER

Bacardi 4yr Old Dark Rum, Pierre Ferrand Dry Curacao, Passionfruit, Coconut Cream, Pressed Lime, Shaken & Served Over Crushed Ice

KAWA KAWA

Belvedere Unfiltered "Smogory Forest" Vodka, Starward Single Malt, Mr, Black Coffee Liqueur, Stone Street Coffee, Shaken & Served Up

Champagne & Sparkling

Prosecco, Villa Sandi, Brut, NV, Veneto, Italy
Glass \$14, Bottle \$65

Moet Chandon Brut 'Imperial', NV, France
Glass \$23, Bottle \$115

Veuve Cliquot, Ponsardin, Brut, NV, France
Glass \$30, Bottle \$150

Dom Perignon, Brut, Reims, France, 2006
Glass \$85, Bottle \$425

Moet Chandon, Rose 'Imperial', NV, France (187mL)
Bottle \$28

Moet Chandon, Ice 'Imperial', NV, France
Bottle \$150

White Wine & Rose

Pinot Grigio, Corte Della Torre, Veneto, Italy, 2014
Glass \$12, Bottle \$55

Sauvignon Blanc, Frenzy, New Zealand, 2016
Glass \$13, Bottle \$60

Chardonnay, Rickshaw, California 2015
Glass \$13, Bottle \$60

Rose, Hecht & Bannier, Provence, France 2017
Glass \$12, Bottle \$55

Red Wine

Pinot Noir, Smoke Tree, Sonoma County, 2015
Glass \$14, Bottle \$65

Merlot-Cabernet Blend, Chateau Trocard, 2014
Glass \$14, Bottle \$65

Cabernet Sauvignon, Bishop's Peak, Paso Robles, 2015
Glass \$15, Bottle \$70

Malbec, Altos Las Hormigas, Mendoza 2015
Glass \$12, Bottle \$65

Draft Beer (16oz)

Bells Pils, Pilsner, Kalamazoo, Michigan, \$8
Sixpoint Sweet Action, Cream Ale, Brooklyn, NY, \$8
Allagash White, Witbier, Portland, Maine, \$10
Lagunitas IPA, Petaluma, California, \$9