

EATING HOUSE

STARTERS

SOFT BAKED POTATO ROLLS | 9
Maple-Brown Butter &
Flaky Sea Salt

CRISPY FARMERS CHEESE | 12
Cornmeal Crusted & Seasonal
Fruit Compote

PULLED BURRATA | 18
Roasted Butternut Squash Salad,
Hazelnut, Basil & Aged Balsamic

TATER TOTS & TRUFFLE KETCHUP | 9

CANDIED APPLEWOOD BACON | 9

LOADED TATER TOTS | 18
Black Truffle Cream, Applewood
Smoked Bacon & Parmigiano

AMERICAN CAVIAR SERVICE | 24
Salt and Vinegar Tater Tots
& Everything Sour Cream

YELLOWFIN TUNA CRUDO* | 23
Mandarin, Pickled Red Onion,
Lemon Oil & Herb Salad

HAND CUT STEAK TARTARE* | 22
American Wagyu, French Onion
Aioli, Chive & Buttered Brioche

BRUNCH PLATES

BREAKFAST SANDWICH | 17
Scrambled Eggs, Applewood
Bacon, Vermont Cheddar & Crispy
Potatoes

SMOKED SALMON SCRAMBLE | 18
Toasted Brioche, Maitre D' Cream
Cheese, Chive & Everything Seasoning

ROMAINE "WEDGE" | 17
Applewood Smoked Bacon, Bleu
Cheese, Baby Tomato & Pickled Red
Onion

BRUNCH WRAP SUPREME | 18
Scrambled Eggs, Applewood
Bacon, Vermont Cheddar, Smashed
Tots & Buttermilk Ranch

**BRUSSELS SPROUTS CAESAR
SALAD** | 18
Parmigiano Reggiano, Crispy Brussels
Sprouts & Garlic Breadcrumbs

GRILLED RED SHRIMP SALAD | 25
Greens, Cucumber, Carrot, Herbs,
Pickled Onion & Miso Vinaigrette

EGGS 'CARBONARA' | 21
Soft Fried Eggs, Local Bread,
Black Truffle, Applewood Bacon &
Parmigiano

CHICKEN & WAFFLES | 29
Free Range Chicken Breast,
Buttermilk Waffles, Frank's Ranch
& Smoked Maple

SHORT RIB "STEAK & EGGS" | 36
Grilled Short Rib, Sunny Side Up
Eggs, Potato Strings & Onion
Demi-Glace

SANDWICHES & BURGERS

SERVED WITH SHOESTRING FRIES OR SMALL GREEN SALAD

CLASSIC CHEESEBURGER | 20
Lettuce, Tomato, Onion & Cheddar

FRENCH DIP BURGER | 27
Cheddar, Caramelized Onion &
Beef Au Jus

CHICKEN CAESAR WRAP | 21
Romaine, E.H. Caesar &
Parmigiano

KOREAN FRIED CHICKEN | 21
Miso Dressing & Pickled Vegetables

'FRITA' BURGER | 26
Guava/Bacon Jam, Pickled Onion &
Papitas

SWEETS

TIMBA FRENCH TOAST | 17
Cream Cheese, Guava Jam & Brown
Butter Crumble

CAP'N CRUNCH PANCAKES | 19
Vanilla Bean Butter, Condensed Milk
Syrup, Candied Cereal

DIRT CUP | 15
Chocolate, Hazelnut, Vanilla Ice
Cream, Oreo & Salted Caramel

BRUNCH COCKTAILS

CLASSIC MIMOSA | 13

PEACH BELLINI | 13

TITO'S VODKA BLOODY MARY | 16

ESPRESSO MARTINI | 19

GUAVA MIMOSA | 14

APEROL SPRITZ | 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*
A 20% AUTOMATIC GRATUITY FOR YOUR SERVICE STAFF WILL BE ADDED TO ALL PARTIES OF SIX OR MORE*

SPECIALTY COCKTAILS

SIBERIAN KISS | 17

Grey Goose Vodka, Chateau Aloe Liqueur, Lime, English Cucumber & Mint

POST-IT NOTE | 18

Una Vodka, French Orange Liqueur, Lambrusco, Citrus & Orange Bitters

THE BLACK PARADE | 18

Bombay Sapphire Gin, St. Germain, Strawberry, Activated Charcoal & Pepper

STILLWELL ANGEL | 17

No. 3 London Dry Gin, Lemon, Crème De Peche & Giffard Apricot Liqueur

MR. PINK | 16

Havana Club Blanco, Chinola Passionfruit Liqueur & Coconut Cordial

MONKEY JUNGLE | 18

Brugal 1888 Aged Rum, Banana Vermouth, Vanilla Bean Bitters & Lime

DOLORES STREET | 18

Patron Tequila Blanco, Ancho Reyes Verde, Lychee & Sweet and Sour Salt

THE BIRDS & THE BEES | 17

Illegal Jovan Mezcal, Orange Blossom Honey & Florida Grapefruit

JAZZ FLUTE | 18

Aberfeldy 12 Year Scotch, Carpano Antica Vermouth, Aperol & Orange

E.H. OLD FASHIONED #2 | 18

Angel's Envy Bourbon, Crème De Cacao, Hazelnut Liqueur & Cacao Tuile

LOCAL DRAFT BEERS | 8

by Tripping Animals Brewing

NO MAMES LAGER
16 OZ.

NO MAMES DARK LAGER
16 OZ.

EVER HAZE IPA
16 OZ.

ZERO-PROOF | 11

CASABLANCA

RITUAL ZERO PROOF GIN ALTERNATIVE, CUCUMBER, MINT, LIME & SODA WATER

GONZO

RITUAL ZERO PROOF TEQUILA ALTERNATIVE, CITRUS, AGAVE NECTAR & SPICED SALT

LUCK DRAGON

SPRING IN A BOTTLE N/A ROSE, SWEET AND SOUR LYCHEE & LEMON