

SUNDAY BRUNCH

SUNDAY 10AM – 2PM // ADULTS \$42 // CHILDREN (12 & UNDER) \$20

FEATURED STATIONS

HAND CARVED PRIME RIB* & HONEY GLAZED HAM
au jus, horseradish, chimichurri

MADE-TO-ORDER EGGS & OMELETS
assorted ingredients including cheddar, mozzarella, goat cheese, onions,
peppers, spinach, tomato, bacon, ham & sausage

MADE-TO-ORDER PETITE BELGIAN WAFFLES
served with choice of topping: strawberry, blueberry, traditional maple syrup,
whipped cream, pecans & chocolate chips

COLD DISHES

- PEEL & EAT SPICED SHRIMP*
- CHAR CRUST TUNA*
- SMOKED SALMON
- MOZZARELLA SALAD
- SMOKED SEAFOOD SALAD
- CAESAR SALAD
- ASSORTED ARTISAN CHEESES
- FRESH FRUIT

HOT DISHES

- SCRAMBLED EGGS // VEGETABLE FRITTATA
- APPLEWOOD SMOKED BACON
- SAUSAGE LINKS
- CHICKEN PICATTA // MAPLE GLAZED SALMON
- THAI CHICKEN WINGS // POPCORN SHRIMP
- ROASTED YUKON GOLD POTATOES
- SEASONAL VEGETABLE // CHEESY GRITS
- MAC & CHEESE IN LOBSTER CREAM SAUCE

DESSERTS

- CARROT CAKE† // CRÈME BRÛLÉE // ASSORTED COOKIES // CHOCOLATE MOUSSE
- STRAWBERRIES WITH CHOCOLATE SAUCE // BANANA BREAD PUDDING
- DONUT HOLES WITH CHOCOLATE BALSAMIC SAUCE // ASSORTED PASTRIES

BRUNCH COCKTAILS

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| BRISTOL BLOODY MARY 13
choice of vodka and seasoned
rim, celery, lime, olives, bacon | HOT HONEY PALOMA 15
Sauza Silver Tequila, grapefruit,
lime, hot pepper-infused honey,
choice of salt or sugar rim | TRADITIONAL MIMOSA 8.5
Domaine Ste. Michelle Brut,
orange juice |
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TEA FORTÉ

- Over Ice
- RASPBERRY NECTAR (organic herbal tea)
- GREEN MANGO PEACH (organic green tea)
- Served Hot
- WHITE GINGER PEAR (organic white tea)
- ENGLISH BREAKFAST (organic black tea)
- GINGER LEMONGRASS (organic herbal tea)

SPECIALTY COFFEES

- IRISH COFFEE 13.5
Jameson or Bushmills
- ORANGE GLAZE 13.5
Kahlúa & Grand Marnier
- SWEET TOOTH 13
Amaretto & Raspberry

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

WINE

CHAMPAGNE & SPARKLING

	<i>glass</i>	<i>bottle</i>
Domaine Ste. Michelle, Brut, Columbia Valley, NV	10.5	44
La Marca, Prosecco, NV	10	45
Domaine Carneros, Brut, Carneros, 2020		76
Veuve Clicquot, Brut, Reims, NV		125
Dom Pérignon, Brut, Épernay, 2008		290

PINOT GRIGIO

Ecco Domani, Delle Venezie, 2023	10	39
King Estate, Pinot Gris, Willamette Valley, 2023	13.5	52
J Vineyards, Pinot Gris, Russian River Valley, 2022		53
Santa Margherita, Valdadige, 2023		70

SAUVIGNON BLANC

Seaglass, Santa Barbara, 2023	9.5	38
Chateau Ste. Michelle, Columbia Valley, 2022	10	39
Ferrari-Carano, Fumé Blanc, Sonoma County, 2020		47
Kim Crawford, Marlborough, 2023	12.5	49
Round Pond Estate, Rutherford, 2023		72

RIESLING

Chateau Ste. Michelle, Columbia Valley, 2022	9	35
J. Lohr ‘Bay Mist,’ Arroyo Seco, 2022		37
Schmitt Söhne, Mosel, 2023	10.5	41
Trefethen, Dry Riesling, Oak Knoll District, 2023		65

INTERESTING WHITES

AIX, Rosé, Coteaux d’Aix-en-Provence, 2023	10.5	40
Rista, Pink Moscato, Piedmont, NV	11	42
Conundrum, White Blend, California, 2023	14.5	56
Saldo, Chenin Blanc, California, 2021		69

CHARDONNAY

Hayes Ranch, California, 2023	9	35
J. Lohr ‘Riverstone,’ Arroyo Seco, 2022	10.5	41
Rodney Strong ‘Chalk Hill,’ Chalk Hill, 2021	14	55
Frei Brothers, Russian River Valley, 2022	14.5	57
Mer Soleil ‘Silver,’ Monterey, 2021		62
Raymond ‘Reserve Selection,’ Napa Valley, 2022		64
Louis Jadot ‘Mâcon-Villages,’ Mâconnais, 2022		71
Rombauer, Carneros, 2023		91
Cakebread, Napa Valley, 2023		95
Far Niente, Napa Valley, 2023		125

LUXURY POURS BY CORAVIN

Coravin gives us the freedom to let our guests enjoy premium wines previously not offered by the glass. Its proprietary technology protects the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

Due to the unique variety of our wine list, some wines and vintages may not always be available.

PINOT NOIR

	<i>glass</i>	<i>bottle</i>
Erath ‘Resplendent,’ Oregon, 2023	12	49
Rodney Strong, Russian River Valley, 2023	15	59
MacMurray, Russian River Valley, 2021		67
Meiomi, California, 2022	17.5	68
King Estate, Willamette Valley, 2022		72
Gary Farrell, Russian River Valley, 2021		110

MERLOT

J. Lohr ‘Los Osos,’ Paso Robles, 2022	10.5	41
Chateau Ste. Michelle ‘Indian Wells,’ Columbia Valley, 2020	12	47
Goldschmidt ‘Chelsea,’ Alexander Valley, 2022		75
Duckhorn, Napa Valley, 2022		125

INTERESTING REDS

Gascón, Malbec, Mendoza, 2023	10.5	40
Terra d’Oro, Zinfandel, Amador County, 2020	11	43
Spellbound, Petite Sirah, California, 2022	11.5	44
Cline, Syrah, Sonoma County, 2021		45
M. Chapoutier, Petite Ruche, Crozes-Hermitage, 2020		85
Frog’s Leap, Zinfandel, Napa Valley, 2021		97
Caymus-Suisun ‘Grand Durif,’ Petite Sirah, California, 2020		115

MERITAGE & BLENDS

Hess Select ‘Treo,’ California, 2020	11	42
Conundrum, California, 2021	14.5	59
Ghost Pines, California, 2021	15.5	61
Unshackled, California, 2022		75
Orin Swift ‘8 Years in the Desert,’ California, 2022	24	95
Cain Cuvée ‘NV13,’ Napa Valley, NV		105
The Prisoner, California, 2022		125
Joseph Phelps ‘Insignia,’ Napa Valley, 2019		395
Opus One, Napa Valley, 2018		425

CABERNET SAUVIGNON

Estancia, California, 2022	11	43
Joel Gott ‘815,’ California, 2021		51
Black Stallion, North Coast, 2022	14	54
Franciscan, California, 2021	15.5	62
Louis M. Martini, Sonoma County, 2021		72
Justin, Paso Robles, 2021	18.5	75
J. Lohr ‘Hilltop,’ Paso Robles, 2021		76
Leviathan, California, 2021		95
Raymond ‘Reserve Selection,’ Napa Valley, 2021		101
Rombauer, Napa Valley, 2021		115
Orin Swift ‘Palermo,’ Napa Valley, 2022		135
Caymus, Napa Valley, 2022		155
Silver Oak, Alexander Valley, 2019		190
Nickel & Nickel ‘State Ranch,’ Napa Valley, 2021		280

SUNDAY WINE SPECIAL
ENJOY HALF PRICED BOTTLES OF WINE PRICED \$100 AND UNDER.