

Brunch Bevies

Bloody Mary \$12
 House Bloody Mix, Serrano
 pepper infused vodka, pickled
 veg

Espresso Martini \$14
 vodka, Borghetti espresso liqueur,
 Montenegro, Giffard Orgeat,
 saline

Forghetti \$10
 half Fernet Branca, half
 Borghetti Espresso liqueur, just do
 it!

Grandma's coffee \$10
 Manifesto coffee with a shot of
 Irish cream

Brunch mule \$14
 Vodka, Giffard elderflower,
 cucumber, lime, house ginger
 beer

Classic Mimosa \$10
 Cava and fresh squeezed OJ

en Rama Spritz \$14
 Gin, cava, house bitter blend,
 grapefruit

Summer Sipper \$14
 Sparkling Rose, Cocchi
 Americano, lavender bitters,
 lemon

House Sangria \$14
 rotating selection of seasonal
 ingredients, wine & booze

No Booze

Cucumber "Faux" jito \$9
 Fresh mint, lime, and sparkling
 cucumber water

Fresh squeezed OJ or \$6
 Grapefruit

Seasonal Shrub \$9

Chill Spritz \$9
 sparkling grapefruit w/lavender
 chamomile honey

Hibiscus Mule \$9
 ginger beer w/hibiscus float

Manifesto coffee \$5

Brunch Eats

Skillet Pork Hash \$17
 slow roasted pork shoulder,
 potatoes, fresh herbs, cotija,
 topped with a fried egg

Veggie Hash \$14
 Sous vide rhubarb, roasted garlic,
 dehydrated poquilla peppers,
 fried potatoes, topped with a
 citrus sauce and scallions (veg)

Chorizo eggs Benedict \$17
 House made chorizo, spinach,
 topped with poached eggs,
 hollandaise, and Aleppo chili

Savory Stack \$14
 Waffle stack with bacon or
 sausage, topped with a house
 bourbon syrup
 + Add Fried Egg \$3

Sweet Stack \$14
 Waffle stack topped with
 housemade fruit butter, syrup,
 powdered sugar and seasonal
 fruit. (v)
 + Add Fried Egg \$3

Breakfast Board \$26
 Shareable platter with one half
 sweet, one half savory waffle,
 house sausage, bacon, pimento
 cheese, toast, seasonal fruit

Hollandaise Poutine \$11
 Fried patatas topped with
 caramelized onions, warm
 hollandaise sauce, and dill (v)
 + Add Fried Egg \$3

Spinach and herb omelette \$16
 Goat cheese, parsley, rosemary,
 spinach, toast or hash browns (v)
 + Add Bacon \$3

The "Classic" \$14
 2 eggs your way, hash browns,
 bacon, toast
 + Sub house chorizo patty \$2

The Hippie \$10
 House made toasted honey oat
 granola, greek yogurt, seasonal
 fruit (v)
 + Sub coconut yogurt \$4 (veg)

Sides

2 Eggs \$5

Bacon \$5

Seasonal Fruit \$5

Sausage or Chorizo Patty \$6

Toast \$4

(v)=vegetarian (veg)=vegan