



## BRUNCH

### BREAKFAST

#### TODAY'S OMELETTE 12

*mixed green salad or breakfast potatoes,  
wild rice wheat toast*

#### OPEN FACED KALUA PORK TORTA 11.5

*La Brea sourdough, guacamole,  
poached egg, chile japones  
mixed green salad or breakfast potatoes*

#### EGGS BENEDICT 11.5

*poached eggs, country ham, hollandaise,  
mixed green salad or breakfast potatoes*

#### SALMON BENEDICT 12.5

*house lox, poached eggs, pickled red onions,  
spinach, fried capers, sour cream, hollandaise,  
mixed green salad or breakfast potatoes*

#### BRISKET HASH 12

*poached egg, herb potatoes, caramelized onions,  
roasted red peppers,  
wild rice wheat toast*

#### CLASSIC EGGS 11

*two eggs any way, breakfast potatoes,  
Duroc bacon, wild rice wheat toast  
sub hanger steak 7 sub cheddarwurst 4*

#### BELGIAN WAFFLE 9

*fresh fruit, toasted coconut,  
Log Cabin or seasonal beer syrup  
100% Vermont maple syrup 2*

#### CHICKEN & WAFFLES 13

*Duroc bacon, belgian waffle,  
Log Cabin or seasonal beer syrup  
100% Vermont maple syrup 2*

#### NUTELLA FRENCH TOAST 11.5

*challah, mixed berries,  
Log Cabin or seasonal beer syrup  
100% Vermont maple syrup 2*

### LUNCH

#### CHEESEBURGER 13

*Pat La Frieda beef, cheese,  
secret sauce, St. Agnes milk bun  
add Duroc bacon 2  
\*LTO upon request*

#### BUTTERMILK CHICKEN SANDWICH 13

*Duroc bacon, Cady Creek Farms pepperjack,  
La Brea sourdough*

#### CAPRESE PANINI 12

*mozzarella, tomato, macadamia nut pesto, La Brea  
sourdough  
add Duroc bacon 2*

#### SALMON QUINOA 13

*tomato, cucumber, bell pepper, feta, olives, EVOO*

### SIDES

#### TWO EGGS ANY STYLE 3

#### BREAKFAST POTATOES 3

#### DUROC BACON 4

#### FRENCH FRIES 5

#### FIELD GREEN SALAD 5

*lemongrass or poppyseed vin*

#### TOMATO BASIL SOUP 4.5

#### FRUIT BOWL 4

CHEF CHRIS IKEDA & CREW



www.lakeandirving.com | 1513 W Lake St. | Minneapolis, MN | 612.354.2453

Please notify your server of any dietary needs. Consuming raw or undercooked food may increase your risk of foodborne illness.



## BEVERAGES

### COCKTAILS

#### IRISH BLESSING • 9

Housemade Irish Cream, Tattersall Sour  
Cherry, Chocolate Bitters, Peace Coffee  
Cold Press

#### KAHUNA MAI'TATA • 9

Tosted Coconut Infused Rum, Orgeat,  
Pineapple, Jamaican #2 Bitters

#### DAGOBAB DAQUIRI • 9

Plantation 3 Star Rum, Chartreuse,  
Lime, Mint

#### POWER UP • 10

Loon Juice Cider,  
Powers Irish Whiskey

#### MARGARITA • 10

El Jimador Tequila, Cointreau,  
Grand Marnier, Lime, Li-Hing Mui Rim

#### YELLOW SUBMARINE • 9

Plantation 3 Star Rum, Banana Liqueur,  
Kiwi Shrub, Lime

#### EL CAMINO • 9

Blanco Tequila, Campari, Watermelon  
Shrub, Lime, Mint

#### TATTERFLY • 10

Tattersall Gin, Tattersall  
Grapefruit Crema,  
Lemon, Mint

#### TREATY OF VERSAILLES • 9

Hibiscus Infused Vodka, Lemon, Cava

### WINES

#### sparkling & rosé

Segura Vineyards, Cava, SP.....	4	7	26
IL Follo, Prosecco, Sparkling, IT.....	6	9	32
Baron Sellac, Brut Rosé, Provence, FR.....	4.5	8	30
Miraval Rosé Provence, FR.....	6	11.5	46

#### white

Decoy, Sauv Blanc, Sonoma, CA.....	5.5	10	36
Loosen "Dr. L", Reisling, Mosel, GER.....	5	9	34
Torres, Vina Sol, SP.....	4	7	26
Pine Ridge, Viogner/Chenin Blanc, CA.....	5	9	34
TAP: Tangent Albarino, CA.....	5	9	24
Chamisal, Stainless Chardonnay, Edna Valley, CA.....	5	9	34

#### reds

TAP: Left Coast, Pinot Noir, Willamette Valley, OR.....	5.5	10	32
Borsao, Garnacha, Borja, SP.....	4	7	24
Seghesio, Zinfandel, CA .....	6	11	42
Black Cabra, Malbec, Argentina.....	4.5	8.5	30
Alexander Valley, Cabernet, CA.....	7	12	44
Juan Gill, Anniversario 100, Spain.....	7	12	44

### OTHER OPTIONS

#### JUICE 3

grapefruit, orange, or  
cranberry

#### LEMONADE 3

lemon juice, simple syrup,  
water

#### SODA 3

coke, diet coke, sprite,  
ginger ale

#### ICED TEA 3

#### HOT TEA 3

earl grey, english breakfast,  
green, chamomile,  
lemon ginger

#### PEACE COFFEE 3

blue ox blend or  
full city decaf

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