



CINDY'S



PRIVATE DINING

brunch menu



BRUNCH

\$75 per person

choose 3 each

additional items are \$12 each

STARTERS

CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan, sourdough crouton

CÓCTEL DE MARISCOS

bloody mary, chili, cucumber, lime, cilantro, saltines

SEASONAL FRUIT PLATTER

chef's market selection, greek yogurt, coconut oat granola, honey

LOX AND BAGELS

everything bagels, chive cream cheese, capers, heirloom tomato, red onions

PLATTERS

BUTTERMILK PANCAKES

rhubarb preserve, elderflower crème fraiche, mint

STEAK AND EGGS

beef tenderloin, home fries, roasted mushrooms, hard fried eggs, hotel butter

CAST IRON FLORENTINE STRATA

spinach, ham, gruyere

CAST IRON CHILAQUILES

*salsa roja, confit chicken, roasted corn,
sunny side eggs, pico de gallo, pickled chili*

QUICHE

roasted broccoli rabe, basil pesto, pecorino romano, prosciutto, arugula

SEASONAL FRUIT CRISP

lemon lavender ice cream

APRICOT RHUBARB DANISH

house made danish, goat cheese, rhubarb, apricot

SIDES

CRISPY BACON | HILLBILLY LINKS | SCRAMBLED FARM EGGS | HOME FRIES



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

LEILA

tito's vodka, cocchi americano, emperor's chamomile, lemon, cucumber, peychaud's
Refreshing, bright, and perfect for summer patio weather; Leila starts and ends your day right.

SIEMPRE, SI

lunazul reposado tequila, blume marillen, apricot eau-de-vie, pineapple, fresno chili, lime
The subtle heat on this Margarita marries perfectly with notes of juicy pineapple and ripe apricot.

AMORE AMARO

ramazzotti amaro, fernet-branca, allspice, pecan, hibiscus, pineapple
Alluring and confusing, the addiction of bitter love stems from its balance and complexity.

SCOBY SNACK

citadelle gin, frog juice kombucha, grapefruit, sparkling rosé
Our riff on the French 75 packs a punch with this fruity & fresh kombucha.

WELCOME BACK

absolut elyx, dimmi, ginger-demerara, lime, club soda
An invigorating take on a Moscow Mule, made more voluptuous by white stone fruit; with each sip, the drink whispers, "welcome back."

ROMAN HOLIDAY

amaro meletti, campari, pineapple, lime, kyoto black cold brew, cinnamon
Based on the classic tiki drink, Jungle Bird, this Italian interpretation is elegant, bittersweet, and complex.



CUSTOM APOTHECARIES

make your event special by toasting with a custom crafted apothecary made by our beverage manager, starting at \$500

CLASSIC SERVICE

large format cocktails, cures 10-20
180 | 300

MANHATTAN

rittenhouse rye, cocchi torino, angostura

MARGARITA

el jimador tequila, pierre ferrand dry curacao, lime, sugar

NEGRONI

beefeater gin, campari, cocchi torino



SPIRITFREE

large format non-alcoholic potions, cures 10-20
100 | 180

RABBIT VS. MULE
carrot, lemon, ginger

CB&T
kyoto black cold brew, honey, tonic

SPANISH-STYLE GIN & TONIC
fennel-calamansi tonic, seasonal garnish

PEACH LAVENDER KOMBUCHA
serves 6-8
45

SUNRISE MIMOSAS

with zardetto sparkling rosé
150 (SERVES 15)

choose your juices:

ORANGE
GRAPEFRUIT
CRANBERRY



ACQUA PANNA
9

SAN PELLEGRINO
9

3 ESTATE BLACK ICED TEA CARAFE
24

KYOTO BLACK COLD BREW
COFFEE CARAFE
42