

## SMALL PLATES

**V BAKED BRIE** 13

Whole baked brie served with aji Amarillo and passion fruit sauce served with a fresh baguette.

**GF BAKED SCALLOPS PARMESAN AND ROCOTO SAUCE** 22

Wild caught jumbo sea scallops served on the shell with rocoto pepper sauce, parmesan cheese, butter and splash of fresh lime juice.

**GF ROASTED BRUSSEL SPROUTS** 9

Roasted with bacon and topped with Hollandaise sauce and a poached egg.

**V GF GOAT CHEESE AND MARCONA SALAD** 8

Baby arugula leaves, toasted marcona almonds, goat cheese, raspberries and our house made wine jelly vinaigrette.

**PERUVIAN CHARRED CAESAR SALAD** 9

Charred baby romaine lettuce, parmesan and queso fresco cheeses, peppered bacon and cilantro croutons served with an aji Amarillo Caesar dressing.

**V GF HONEY AND RAISINS WARM QUINOA BOWL** 7

House quinoa bowl with cinnamon, clove, vanilla and golden raisins finished with pine nuts and fresh orange segments.

**V PICARONES** 7

Peruvian doughnut pastries served with organic chancaca molasses sauce.

**V HOUSE WAFFLE** 8

Homemade waffle served with your choice of maple or Peruvian syrup topped with Chantilly cream and sliced bananas.

**V GF PANCAKES** 7

Whole wheat oatmeal pancakes served with organic Peruvian syrup.

## SIDES

**BACON** 3

**V GF REFRIED PINTO BEANS AND QUESO FRESCO** 5

**V GF ROASTED POTATOES** 4

**V GF WHOLE WHEAT TOAST SERVED WITH BUTTER AND PINEAPPLE JAM** 3

**V GF 2 EGGS (PREPARATION OF YOUR CHOICE)** 5

## ENTREES

**GF LANGOSTINO LOBSTER TACOS** 17

Sauteed lobster meat, morita peppers, hollandaise sauce, grilled red onions, avocado, cilantro and lettuce on corn tortillas.

**GF STEAK AND EGGS** 25

Marinated and grilled 7oz filet mignon with two eggs prepared any way served with roasted potatoes, haricots verts and chimichurri sauce.

**CHICKEN AND WAFFLES** 19

Parmesan cheese and bacon waffle topped with mixed greens and boneless buttermilk fried Ed Hill's chicken served with whiskey maple syrup.

**V QUINOA CAKE AND GOAT CHEESE SLIDERS** 16

House made quinoa, zucchini and portobello mushroom cake served on brioche buns topped with arugula, whipped goat cheese and honey, and served with poached eggs.

**GF ROASTED WHISKEY AND HONEY MARINATED SALMON** 24

Accompanied with grilled asparagus and a quinoa mélange with edamame, toasted almonds and raisins.

## EGG PLATES

**V GF HUEVOS RANCHEROS** 14

Mexican chorizo, sofrito and jalapeños topped with queso fresco and salsa verde served with roasted potatoes and refried pinto beans.

**EGGS BENEDICT** 17

Grilled ham and poached eggs on brioche topped with Hollandaise sauce and sautéed spinach served with roasted potatoes.

**V GF VEGGIE OMELET** 14

Sautéed spinach, roasted red bell peppers, onions and roasted mushrooms with provolone and mozzarella cheeses accompanied by roasted potatoes.

**GF SHRIMP OMELET** 15

Sautéed shrimp with white wine, roasted garlic, and oregano with mozzarella and provolone cheeses served with roasted potatoes.



# BRUNCH MENU

## BRUNCH COCKTAILS 9.00

### BLOODY MARY

Vodka, celery bitters and fresh, house-made Bloody Mary juice.

### BELLINI

Peach juice topped with brut.

### MIMOSA

Fresh orange juice topped with brut.

### MOJITO

White rum, fresh mint, lime and simple syrup topped with soda.

### MARGARITA

Blanco tequila, Cointreau and fresh lime served up.

### FRESH FRUIT GIMLET

Vodka or Gin, fresh lime and seasonal berries.

### MOSCOW MULE

Vodka, fresh lime, Angostura bitters, house ginger syrup topped with soda.

### PISCO SOUR

Pisco, fresh lime, egg white and Angostura bitters.

### OLD FASHIONED

Bonded bourbon, demerara, Angostura bitters and house orange bitters.

### IRISH COFFEE

Irish whiskey topped with coffee and fresh house whipped cream.

### MICHELADA

House-made Bloody Mary juice topped with Gamma Bomb IPA served with a salted rim.

## BEER LIST

### DRAFT BEER (14OZ.)

STELLA ARTOIS	6.00
WARPED WING GAMMA BOMB IPA	7.50
WARPED WING TROTWOOD LAGER	7.50
YELLOW SPRINGS ROTATING SEASONAL	9.50

### BOTTLE & CAN

BRECKENRIDGE VANILLA PORTER	9.00
BROOKLYN LAGER	6.00
BUD LIGHT 16 OZ	4.50
DOGFISH HEAD SEASONAL	6.00
ERDINGER N/A	5.50
FAT HEAD'S SEASONAL	7.50
KENTUCKY BBA	8.50
MADTREE PSYCHOPATHY	6.50
MICHELOB ULTRA	4.50
ORIGINAL SIN CIDER (GLUTEN FREE)	7.50
RHINEGEIST COUGAR BLONDE ALE	7.50
RHINEGEIST SEASONAL	7.50
RHINEGEIST TRUTH IPA	7.50
WARPED WING FLYIN' RYE IPA	7.50

## WINE LIST

### CHAMPAGNE & BUBBLES

	GLASS (6 OZ)	BOTTLE
VILLA M MOSCATO D'ASTI	8.5	34
PASCUAL TOSO RESERVE BRUT	8	33
ZARDETTO PRIVATE CUVÉE 187ML		9.5
LAURENT PERRIER BRUT		63
LAURENT PERRIER ROSE BRUT		130
SCHRAMSBERG BLANC DE NOIRS		75

### WHITE

	GLASS (6 OZ)	BOTTLE
BEX RIESLING, GERMANY	8	33
ZENATO PINOT GRIGIO	8	33
PULENTA PINOT GRIS	9	35
DECOY SAUVIGNON BLANC	11	42
QUIVIRA FIG TREE SAUVIGNON BLANC	12	44
BOUCHARD AINE & FILS CHARDONNAY	8	33
MATCHBOOK CHARDONNAY	8.5	35

### ROSE

	GLASS (6 OZ)	BOTTLE
MONTGRAVET ROSE	7.5	29
HEITZ GRIGNOLINO ROSE	14	49

### RED

	GLASS (6 OZ)	BOTTLE
CLINE PINOT NOIR	8	33
LAZY CREEK VINEYARDS PINOT NOIR	12	46
VIÑA COBOS FELINO MERLOT	10	37
MONTES CABERNET	8	33
DECOY CABERNET	12.5	49
BRAZIN OLD VINE ZINFANDEL	10	37
KAIKEN MALBEC	8.5	34
CINNABAR MERCURY RISING RED BLEND	12	46
CHATEAU TOUR DE		
TOURTEAU COTES DE BOURG	7.5	32
VIÑA EGUIA RESERVA RIOJA	8	33
MONTES ALPHA SYRAH	11	42

FOR MORE BOTTLE OPTIONS,  
ASK TO SEE OUR FULL WINE LIST.