



# SUNDAY BRUNCH

Adults \$43.95  
Kids 5-12 \$18.95

*Parties of 8 or more add a service fee of 20% to all guest checks*

## COCKTAILS

*\* Not included in brunch pricing*

- Nueske's Old Fashioned** | Bacon-washed Woodinville, maple syrup, piloncillo, black walnut bitters, chocolate bitters... 17
- Painkiller** | Giffard pineapple liqueur, Plantation Pineapple Rum, 18th & Central Pineapple & Coconut Schrub ... 16
- Espresso Martini** | Kahula, cacao, vanilla vodka, Fernet Branca, Frangelico, Averna Amaro... 13
- Carajillo** | Espresso, Licor 43 and cinnamon... 12

## OPULENCE BY THE GLASS

*\* Not included in brunch pricing*

- La Marca Prosecco** | Italy... 11
- Veuve Clicquot** | France... 26
- Rose Gold Bellini** | strawberry shrub, Giffard Peche de Vigne... 15
- Sutter Home Fre Brut** | Non-Alcoholic bubbles... 9

## ZERO PROOF

*\* Not included in brunch pricing*

- Red Rosie** | cranberry, lime, ginger beer... 9
- Pineapple Express** | pineapple shrub, lime juice, coconut cream... 10
- N.A.O.F** | zero proof old fashioned, Lyres Malt N/A Whiskey... 11
- Strawberry Blonde** | rhubarb, lemon, strawberry... 11
- Libre Spritz** | orange, rhubarb, Lyres Rosso... 12

## COLD

- Shrimp Cocktail**  
*horseradish cocktail sauce*
- Smoked Salmon**  
*house smoked, lemon*
- Chef's Salad**  
*rotating selection of Chef's favorite salads*
- Charcuterie Spread**  
*Chef's selection of assorted cheeses, meats, breads and crackers*

## HOT

- Smoked Bacon**  
*Nueske's bacon, house smoked*
- Cheesy Potatoes**  
*heavy cream, Fini cheddar garlic, yellow onion*
- French Toast Bake**  
*candied pecans, vanilla, granny smith apples, caramel maple syrup*
- Chef's Featured Eggs**  
*rotating selection of Chef's favorite scrambles*
- Breakfast Sausage**  
*premium pork cuts, herb+spice blend*
- Biscuits & Gravy**  
*pork sausage, sage, lemon juice, onion, garlic*
- Simple Scrambled Eggs**  
*pasture-raised eggs, butter*
- Featured Soup**  
*rotating selection of Chef's favorite soups*



## ACTION STATIONS

*Watch our talented Chef team prepare your brunch favorites!*

- Hand Carved Prime Rib**  
*creamy horseradish*
- Chilaquiles**  
*Traditional, Chorizo+Green Tomatillo or Spicy Salsa Verde*

## DELUXE PASTA BAR

- Rosa la Carne**  
*cavatappi noodles, diced pepperoni, basil, housemade rosa sauce*
- Creamy Steak Alfredo\***  
*fresh linguini, mushrooms, garlic, bourbon alfredo, grana padano*
- Chicken Florentine**  
*fresh linguini, spinach, tomato, garlic cream sauce*
- Rotating Lobster Pasta**  
*garlic, beurre monte, fresh lobster, red pepper flakes, white wine, grana padano*



## SWEET

- Cinnamon Caramel Rolls**  
*housemade caramel*
- Assorted Sweets & Treats**  
*rotating selection of Chef's favorite scones, doughnuts,*

*\*Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness*

*\*\*Food prepared in our restaurant may contain nuts. Items on the buffet cannot be guaranteed to be nut free.*

# WINES BY THE GLASS

## W H I T E S

<b>La Marca Prosecco</b>   <i>Bubbles, Italy</i> . . . . .	11
<b>Hugo Huber</b>   <i>Sparkling Rose of Pinot Noir, Austria</i> . . . . .	13
<b>Tavo</b>   <i>Pinot Grigio, Italy</i> . . . . .	12
<b>J Vineyards</b>   <i>Pinot Gris, California, 2022</i> . . . . .	13
<b>Hive &amp; Honey</b>   <i>Riesling, Monterey, California</i> . . . . .	12
<b>Martin Codax</b>   <i>Albarino, Rias Baixas, Spain</i> . . . . .	13
<b>Walnut Block</b>   <i>Sauvignon Blanc, Marlborough, NZ</i> . . . . .	12

## R E D S

<b>Angels &amp; Cowboys</b>   <i>Red Blend, Sonoma County, CA</i> . . . . .	13
<b>Daou</b>   <i>Cabernet Sauvignon, California</i> . . . . .	15
<b>Ghost Pines</b>   <i>Cabernet Sauvignon, Sonoma/Napa, CA</i> . . . . .	15
<b>Anko</b>   <i>Malbec, Salta, Argentina</i> . . . . .	12
<b>Michele Chiarlo "Le Orme"</b>   <i>Barbera D'Asti, 2021</i> . . . . .	14
<b>Averaen</b>   <i>Pinot Noir, Willamette Valley, Oregon</i> . . . . .	19
<b>Petite Petit</b>   <i>Red Blend, Lodi, California, 2020</i> . . . . .	15

## C O R A V I N S E L E C T I O N S

<b>Dollarhide Estate</b>   <i>2022 Sauvignon Blanc, Napa Valley</i> . . . . .	26	<b>Justin Isosceles</b>   <i>2018 Cabernet Blend, Paso Robles, California</i> . . . . .	28
<b>Paraduxx</b>   <i>2019 Bordeaux Blend, Napa Valley, California</i> . . . . .	28	<b>Daou Reserve</b>   <i>2021 Cabernet Sauvignon, Paso Robles</i> . . . . .	25
<b>Gaja Promis</b>   <i>2020, Super Tuscan, Tuscany, Italy</i> . . . . .	35	<b>Penfolds Bin 389</b>   <i>2020 Cabernet+Shiraz Blend, AU</i> . . . . .	26

# COCKTAILS

## W H I S K E Y

### Old Fashioned

*Michter's Single Barrel Rye, Buffalo Trace Whiskey, Piloncillo syrup, house blended bitters*

16

### Cabin Weather

*Jack Daniel's Rye, Licor 43, Averna amaro, St.Elizabeth All Spice*

16

## G I N

### Silk Road

*Bombay Dry Gin, Pairidaeza banana, turmeric, curry, ginger*

17

### Floradora

*Ford's Gin, Sherry, Raspberry, Ginger Beer, Lemon Citrate*

15

## T E Q U I L A + M O R E

### Rising Sun Sour

*Shōchū, Yuzu, Plum, Fennel, Cardamom, Lemon*

17

### Margarita on 5th\*

*Maestro Dobel, Peche De Vigne, Grand Marnier, lime, ocean foam*

27

## R U M

### Painkiller

*Giffard pineapple liqueur, Plantation Pineapple Rum, 18th & Central Pineapple & Coconut Schrub*

16

### Peaches and Tea

*White Rum, Peach-Clementine Pellegrino, Peach+Rosemary Elixir, Lemon, Cherry Bark and Vanilla Bitters*

15

## V O D K A

### Rhuberry Cosmo

*Vodka, Triple Sec, Rhubarb, Strawberry, Citrus*

15

### It's a Done Dill

*Tattersall Bootlegger, Dill, Mint, Cucumber, Charged H2O*

15

# BEER

## D R A U G H T

<b>Michelob Golden Light</b>   <i>Lager, 4.2% St. Louis, MO</i> . . . . .	6	<b>Fulton Lonely Blonde Ale</b>   <i>Blonde Ale, 4.8% Minneapolis, MN</i> . . . . .	7
<b>Summit Rotating</b>   <i>Minneapolis, MN</i> . . . . .	7	<b>Summit EPA</b>   <i>Extra Pale Ale, 5.2%, St. Paul, MN</i> . . . . .	7
<b>Firestone Walker Mind Haze</b>   <i>Hazy IPA, 6.2% Paso Robles, CA</i> . . . . .	8	<b>Summit Oatmeal Stout (Nitro)</b>   <i>Stout, 5%, St. Paul, MN</i> . . . . .	7
<b>Loon Juice</b>   <i>Honeycrisp Hard Cider, 6.3% Spring Valley, MN</i> . . . . .	7	<b>Surly Furious</b>   <i>American IPA, 6.2% Minneapolis, MN</i> . . . . .	7
<b>Castle Danger</b>   <i>Cream Ale, 5.5% Two Harbors, MN</i> . . . . .	7	<b>Shell's</b>   <i>Vienna Lager, 4.7%, New Ulm, MN</i> . . . . .	7
<b>Voyageur Rotating</b>   <i>Grand Marais, MN</i> . . . . .	7	<b>Liftbridge Mango Blonde</b>   <i>Blonde Ale, 4.75%, Stillwater, MN</i> . . . . .	8