



# Fia



**Welcome To Our  
Garden Brunch Experience  
\$67 Per Person**

## **For The Table**

Basket Of Pastries  
Add Cheddar Cheese Biscuit \$5ea Supplement

## **Choice Of...**

Asparagus Toast/Poached Egg/Prosciutto/Brioche  
Soft Scrambled Eggs/Champagne Sauce/Caviar/Creme Fraiche  
Black Truffle Cheesy Scramble/Toasted Brioche  
Maine Lobster Croque Madame/Creamed Spinach/Fried Eggs/Hollandaise  
Shrimp and Grits/Bourbon Bacon Jam/Blackened Shrimp/Poached Egg  
Cobb Salad/Mary's Chicken Breast/Prosciutto/Tomato/Hard Boiled Egg/Burrata  
Breakfast Burger/Beef Patty/Fried Egg/American Cheese/Bacon/Hot Sauce  
Huevos Rancheros/Spiced Lentils/Tomatillo Salsa/Cotija Cheese  
Southern Fried Chicken/Biscuits/Vinegar Slaw  
Eggs Benedict/Dani's Housemade English Muffin  
Lasagna/Wild Mushrooms/Spinach/Almond Béchamel  
Steak and Eggs/Crispy Potatoes/Béarnaise

## **Something Sweet**

Chocolate Bread Pudding \$7 Supplement

## **Bottomless**

Mimosa/Margaritas/Rose (No Modifications)

-OR-

Select Non-Alcoholic Drinks  
(2 Hour Time Limit and Ends at 4:00 pm)



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% service fee will be added to your bill. This is not a tip or gratuity, but is a charge collected by the restaurant for the benefit of its non-managerial and non-supervisory employees. Thank you for supporting our staff.

## COCKTAILS 16

### SANGRIA

Red or White Wine, Hibiscus, Blood Orange  
Bergamot

### ADELAIDE SPRITZ

Sipsmith Gin, Lime, Raspberry, Ginger  
Basil, Sparkling Wine

### JOSHUA TREE

Absolut Vodka, Fresh Lemon, Cactus Pear  
Ginger, Egg White, Cinnamon

### MEZCALIFORNIA

Mezcal, Lime Cordial, Fresh Lime

### JUICE BOX

Absolut Citron, Carrot + Apple, Ginger,  
Lemon, Falernum

### SMOKE SHOW

Vida Mezcal, Passion Fruit, Lemon  
Clement d'Orange, Pepper Heat

## CLASSICS 15

### OLD FASHIONED

Beam Bourbon + Rye, Turbinado  
Angostura & Orange Bitters

### MOSCOW MULE

Absolut Vodka, Ginger, Fresh Lime

### NEGRONI

Gin, Aperol, Sweet Vermouth

### PALOMA

Avion Tequila, Grapefruit Liqueur  
Lime, Soda Water

### PARDON MY PEACH

818 Reposado Tequila,  
Peach, Citrus, Aperol

### SUN GOD

Avion Tequila, Vida Mezcal, Blood Orange  
Pasilla Arbol Syrup, Lime

### CARAJILLO

Espresso, Liquor 43, NOLA, Turbinado

### WAKE UP CALL

Vodka, Espresso, NOLA, Turbinado

### AMALFI SPRITZ

Aperol, Cantaloupe, Lemon, Bubbles

### SQUAD GOALS - SERVES 6 65

Casamigos Tequila, Strawberry, Aperol  
Lime, Liquor 43

## BEER

### BOOMTOWN BREWERY 12

'Mic-Czech' Pilsner 16oz. 5.6%

### THE BRUERY 12

Ruekeller Helles Lager 16oz. 5.2%

### BOOMTOWN 12

'Nose Job' IPA 16oz. 7%

### STIEGL RADLER 10

Grapefruit Lager 16oz- 2.0%

## BY THE GLASS

### BUBBLES

nv Cantina di Lana, Prosecco, Glera, Veneto, Italy 18

nv De Stefani 'DS' Prosecco Brut Rosé, Glera/Pinot Noir, Veneto, Italy 18

nv Nicholas Feuillatte, Brut, Chardonnay/Pinot Noir, Champagne, France 24

### WHITE

2020 Agricola Punica Samas Isola dei Nuraghi, Vermentino, Sardinia, Italy 17

2021 Ballentine Vineyards, Chenin Blanc, Napa, CA 18

2021 Clos du Roy, Sauvignon Blanc, Sancerre, France 20

2020 Trefethen, Chardonnay, Oakville, Napa, CA 22

2020 Fableist, Albariño, Central Coast, CA 18

### ROSE

2021 Tablas Creek, 'Patelin de Tablas', Grenache/Mouvedré/Counoise, Paso Robles, CA 18

### RED

2019 Casadei Sogno Mediterranean Blend, Syrah/Grenache/Mouvedre, Toscana, Italy 22

2020 Juggernaut, Pinot Noir, Russian River Valley, Sonoma County, CA 20

2017 Luigi Stoppiano, 'Cesare', Nebbiolo, Barolo, Piemonte, Italy 24

2018 Daniele Conterno, Barbera d'Alba Superiore, Piemonte, Italy 20

2021 Post & Beam, Cabernet Sauvignon, Napa CA 28