



**BRUNCH** Saturday and Sunday 10am-3pm  
*All day menu available*

**HUEVOS 'RANCHEROS'** 14  
our version of a local tradition: 2 eggs, heirloom corn tortillas, black beans, habanero chiltomate salsa, seasonal potato

**EGGS SHAKSHUKA** 14  
eggs, shakshuka sauce, cashew cream, sumac onions

**CRISPY OVEN ROASTED POTATOES** 9  
red potatoes, salt cured sumac, cumin cashew cream

**BERRY PANCAKES** 13  
blueberry chutney, maple syrup, dairy free, gluten free pancakes

**SWEET POTATO WAFFLES** 16  
Asian pear chutney, maple syrup, dairy free, gluten free waffles

**MEZZE TARTINE** 12  
Sourdough heirloom wheat boule, seasonal ingredients

*\*Add a farm egg as a side to any plate as an additional protein 3*

## DESSERT

**STRAWBERRY PECAN SHORTCAKE** 12  
tonka bean syrup, coconut cream, amaranth, xoconostle

**AVOCADO CHOCOLATE MOUSSE** 8  
Peruvian cacao, raw sugar syrup, raw cacao nibs, super seed bark

**COCONUT CHIA PUDDING** 8  
maple syrup, oat milk, seasonal fruit



**BRUNCH** Saturday and Sunday 10am-3pm  
*All day menu available*

**HUEVOS 'RANCHEROS'** 14  
our version of a local tradition: 2 eggs, heirloom corn tortillas, black beans, habanero chiltomate salsa, seasonal potato

**EGGS SHAKSHUKA** 14  
eggs, shakshuka sauce, cashew cream, sumac onions

**CRISPY OVEN ROASTED POTATOES** 9  
red potatoes, salt cured sumac, cumin cashew cream

**BERRY PANCAKES** 13  
blueberry chutney, maple syrup, dairy free, gluten free pancakes

**SWEET POTATO WAFFLES** 16  
Asian pear chutney, maple syrup, dairy free, gluten free waffles

**MEZZE TARTINE** 12  
Sourdough heirloom wheat boule, seasonal ingredients

*\*Add a farm egg as a side to any plate as an additional protein 3*

## DESSERT

**STRAWBERRY PECAN SHORTCAKE** 12  
tonka bean syrup, coconut cream, amaranth, xoconostle

**AVOCADO CHOCOLATE MOUSSE** 8  
Peruvian cacao, raw sugar syrup, raw cacao nibs, super seed bark

**COCONUT CHIA PUDDING** 8  
maple syrup, oat milk, seasonal fruit

**MIMOSA** GLASS 7  
**CARAFE** 34 (six servings)

Cava served with your choice of orange, grapefruit, or pomegranate juice

**ABRE OJOS** 14  
Central Mexican inspired Bloody Mary. *Choice of spirit:* vodka, blanco tequila, mezcal

*-kitchen fee-*

*A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.*

*Thank you for your kindness and support*

*to see all menus scan the QR code below*



**MIMOSA** GLASS 7  
**CARAFE** 34 (six servings)

Cava served with your choice of orange, grapefruit, or pomegranate juice

**ABRE OJOS** 14  
Central Mexican inspired Bloody Mary. *Choice of spirit:* vodka, blanco tequila, mezcal

*-kitchen fee-*

*A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.*

*Thank you for your kindness and support*

*to see all menus scan the QR code below*

