**STARTERS**

Avocado Toast | 15  
avocado, green garbanzo, fennel, herbs

This Morning’s Bread | 7  
french butter, jam

Hummus | 10  
served with house-baked pita

Housemade Granola | 8  
vanilla yogurt, fresh figs, macerated berries

**PLATES**

Steak and Eggs | 28  
two eggs, flank steak, spicy potatoes, salsa verde

Classic Breakfast | 16  
two eggs any style, marble potatoes, hollandaise, bacon or sausage

Pancakes | 16  
pistachio crumble, mixed berries, vanilla yogurt

Tabbouleh | 15  
cous cous, herbs, cucumbers, tomato, feta

Add Salmon | 9

Smoked Salmon Benedict | 21  
poached eggs, english muffin, dill, parsley, tomato hollandaise, salad

Lamb Kofta Shakshuka | 16  
Poached Eggs, Spicy Tomatoes, Cilantro, Pita

Omelette | 19  
taleggio, ham, basil, cilantro, mojo verde, salad

**SIDES**

Fresh Fruit | $7
Marble Potatoes | $7  
salsa verde, parmesan
Pork Sausage | $6
Bacon | $5

**BEVERAGE SPECIALS**

Mimosas | 20  
bottle of bubbles from our wine list and we’ll provide a selection of juices for you to mix and match!

make it champagne | $75

Juice Pairings
orange | grapefruit | pineapple | cranberry

Sangria | 5
Aperol Spritz | 7
Bloody Mary | 7
Peach Bellini | 7

**EXECUTIVE CHEF** Tony Ibarra  
**GENERAL MANAGER** Raul Sanchez  
**SOUS CHEF** Jake Cobb

Please let your server know of any allergies or food aversions. We are happy to accomodate all needs when possible.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*
SIGNATURE COCKTAILS

Texas Wildflower | 13
calamity gin, genevy, lemon, blueberry shrub, fee foam

Basil On The Bay | 13
tapatio tequila, chareau, ancho reyes, lime, agave, basil, cucumber

Peach Smash | 12
rhum j.m, bacardi añejo, peach purée, lemon, simple, mint

Espresso Martini | 12
rhum j.m, bacardi añejo, banana purée, lemon, simple, mint

BOTTLED BEER

Stone IPA | 8
imperial pale ale

Miller Lite | 7
american light Lager

Peroni | 7
american light lager

Estrella Galicia | 7
american light lager

ZERO PROOF

Underserved | 8
strawberry oleo, ginger, lemon, fever-tree mediterranean tonic

Fresh Ginger Ale | $4

Heinekin 0.0 | 6
Non-Alcoholic

COFFEE AND TEA

Brewed Coffee | $4
Cappuccino | $5
Loose Leaf Hot Tea | $5
Iced Tea | $3
Fresh Squeezed Juice | $4
Sodas | $3