

BRUNCH

- AÇAÍ BOWL** **V GF** 12.
açai purée, orange juice, greek yogurt, berries, seasonal fruits
- SPINACH POTATO BOWL** **VG** 14.
roasted shiitake mushrooms, sautéed spinach, potatoes, chives, potato cream, topped with a poached egg
- FRENCH TOAST** **V** 14.
brioche, served with berries
- QUICHE** **V** 12.
egg, pastry puff, spinach, peppers, onions, mushrooms, cheese
- CHILAQUILES VERDES** **V GF** 14.
green tomatillo salsa, sunny side egg, queso fresco, served with a side of beans
add steak \$12 | chicken \$8
- SALMON BENEDICT** 18.
spinach, smoked salmon, hollandaise sauce
- BEEF WELLINGTON BENEDICT** 32.
poached eggs, bernaïse sauce, parsley
- THREE EGG OMELET** 15.
choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese, tots
egg whites \$2
- ALK BURGER*** 26.
wagyu blend, red wine-caramelized onions, pork belly, pickles, tomato jam, mixed greens, fries
- IMPOSSIBLE BURGER** **V** 15.
tomato jam, mixed greens, grilled onions, garlic mayo, fries
- SALMON FLATBREAD** 18.
cream cheese, arugula, cherry tomatoes, cucumber
smoked salmon, pickled onions
- PORK BELLY MAC AND CHEESE** 18.
pork belly, cotija cheese, grana padano cheese, corn, onion & pepper

COCKTAILS

- BLOODY MARY** 16.
house-infused herb cucumber vodka, olive juice, lemon, lime, hot sauce, worcestershire, guinness, savory skewer
- MIMOSA** 12.
avissi prosecco & fresh orange juice
- MIMOSA BOTTLE SERVICE** 50.
avissi prosecco, orange, grapefruit, salted guava

SIDES

- BACON** **GF** 5.
- SAUSAGE** **GF** 5.
- VEGAN SAUSAGE** **VG GF** 6.
- TOTS** **V GF** 5.
- BREAKFAST POTATOES** **V GF** 5.
- EGG**, (2) any style | egg whites +\$2 6.
- TOAST**, white, wheat **V GF** 4.
- FRESH FRUIT**, seasonal fruit **V GF** 5.

V • VEGETARIAN | VG • VEGAN | GF • GLUTEN FREE

20% added gratuity for parties of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness blah blah blah