



BRUNCH

*Bakery*

<b>Chocolate Beet Cake</b> .....4	<b>Almond Financier</b> .....3
<b>Kouign Amann</b> .....5	<b>Date &amp; Earl Grey Oat Cookie</b> .....3
<b>Nutella Morning Bun</b> .....5	<b>Rye Chocolate Chip Cookie</b> .....3
<b>Pumpkin &amp; Pecan Buckwheat Scone</b> .....3	<b>Orange Fennel Cookie</b> .....3

*On the marble counter*

<b>Alsatian Tart</b> Prosciutto Americano, arugula, queso cotija, local green salad ..... 14
<b>Burrata</b> local pears & Gala apples, Marcona almond butter, wildflower honey, Texas olive oil, coriander sea salt & Texas tarragon ..... 14
<b>Fruit Salad</b> berries, pears & apples, black plums, mint, wildflower honey ..... 10
<b>Bowl of Cereal</b> blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk ..... 14

*From the kitchen*

<b>Huevos Rancheros</b> housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro ..... 16
<b>Lemon Ricotta Pancakes</b> strawberries & blueberries, cultured butter, maple syrup ..... 18
<b>King Crab &amp; Avocado Toast</b> English pea, lemon crème fraîche, sprouts, jalapeño brioche ..... 26 <i>add poached egg +3</i>
<b>Belgian Waffle</b> chicken sausage, maple-fresno butter, sunny side up egg ..... 18
<b>Heirloom Rice Bowl</b> harissa roasted vegetables, avocado, poached farm egg, arugula & salsa verde ..... 20 <i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak..... 28</i>
<b>Breakfast Burger</b> fried egg, bacon, greens, harissa aioli, house-made bun, frites ..... 20
<b>Steak &amp; Eggs</b> Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg ..... 24
<b>Curried Chicken Salad</b> sourdough & sprouts with fries or simple green salad ..... 16



*Water*

- Panna** .....6
- Pellegrino**.....6
- Topo Chico** .....2

*Fresh squeezed juices*

- Orange** .....4
- Grapefruit** .....4
- Lemonade** .....3
- Green & Apple**.....7

*Housemade sodas*

- Cucumber & Basil**.....3
- Strawberry Shrub & Jalapeño** .....3

*Stumptown coffee*

- Cold Brew**.....4
- Single Origin French Press** .....5
- Espresso**.....3
- Cappuccino** .....4
- Latte** .....4
- Iced Goldeneye**.....8
- housemade hazelnut milk +4*

*Steeping Room Teas*

- Iced Black Tea** ..... 2
- Iced Jasmine Green Tea** ..... 2
- English Breakfast** .....4
- organic black tea*
- East Side Early Grey**.....4
- organic black tea, bergamot*
- Moroccan Mint** .....5
- robust spearmint & green tea*
- Lemon Vanilla White** .....5
- lemongrass & vanilla scented*
- Roobios Chai**.....3
- red tea, cardomom, mint, fennel, black pepper & clove*
- Soothe** .....4
- chamomile, peppermint, raspberry leaf, oat straw*

*Beer*

- Modelo Especial**..... 6
- Flensburger Hefeweizen** .....7
- Bell’s ‘Two Hearted Ale’ IPA**.....7
- Victory ‘Storm King’ Stout**.....8

**Michelada**

Modelo Especial, house michelada mix, lime, chili sugar rim.....8

*Cocktails* { 12 DOLLARS EACH }

**White Wine Spritzer**

chardonnay, lemonade, strawberry liqueur, dry CuraÇao, Topo Chico

**Anything Goes**

Death’s Door Gin, Mediterranean tonic, berries, rosemary

**Livingston Punch**

Clyde May’s Bourbon, Cognac, peach liqueur, black iced tea

**Paloma**

Tapatio Tequila blanco, grapefruit, lime, Topo Chico, salt

**Ladybird Cooler**

r876 Vodka, Green Chartreuse, St. Germain, pineapple

**La Piñata**

Rey Campero Espadin Mezcal, Benedictine, pineapple juice, Topo Chico

**Gold Standard**

El Dorado 8 Rum, honey, passion fruit, lime

**Josephine House Fruit Cup**

Old Overholt Rye, muddled lemon, lime, orange, mint, cucumber, house fruit cup blend

*please ask for MIMOSA SERVICE*