



BRUNCH

Bakery

Kouign Amann	5	Almond Financier	3
Blueberry Lavender Buckwheat Scone	3	Date & Earl Grey Oat Cookie	3
Zucchini Bread	4	Rye Chocolate Chip Cookie	3
Nutella Morning Bun	5	Orange Fennel Cookie	3

On the marble counter

Alsatian Tart bacon, asparagus, shallot, cotija	14
Peach & Brie Brillat Savarin, peach mint jelly, roasted cashew, Texas tarragon & rye crumb	14
Fruit Salad berries, peaches, plums, mint & wildflower honey	10
Bowl of Cereal blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk.....	14

From the kitchen

Broiled Brie Tartine housemade ham, lemon aioli, pickled shallot, blackberry & radish sprout watercress salad	20
<i>add sunny egg +3</i>	
Lemon Ricotta Pancakes strawberries & blueberries, cultured butter, maple syrup	18
Huevos Rancheros housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro	16
Belgian Waffle chicken sausage, maple-fresno butter, sunny side up egg	18
Rice Bowl Jefferson red rice, roasted & pickled seasonal vegetables, avocado, arugula, sweet pepper red chimichurri, poached egg.....	20
<i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak.....</i>	28
Steak & Eggs Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg	24
Curry Chicken Salad Sandwich sunflower sprouts, lemon aioli, on carrot coriander brioche <i>choice of frites or simple salad</i>	16
Breakfast Burger house-made bun, fried egg, bacon, greens, harissa aioli, frites.....	20



Water

Panna6
Pellegrino6
Topo Chico 3.5

Fresh Squeezed Juices

Orange4
Grapefruit4
Lemonade3
Green & Apple7

Housemade Sodas

Cucumber & Basil3
Blueberry & Lemon Shrub3

Stumptown Coffee

Cold Brew4
Single Origin “Montes de Oro”5
Espresso3
Cappuccino4
Latte4
housemade hazelnut milk +4

Steeping Room Teas

Iced Black Tea 2
Iced Jasmine Green Tea 2
English Breakfast4
organic black tea
East Side Earl Grey4
organic black tea, bergamot
Moroccan Mint5
robust spearmint & green tea
Lemon Vanilla White5
lemongrass & vanilla scented
Rooibos Chai3
*red tea, cardomom, mint,
fennel, black pepper & clove*
Soothe4
*chamomile, peppermint,
raspberry leaf, oat straw*

Beer

Modelo Especial..... 5
Reissdorf Kolsch.....7
Bell’s Amber6
Ballast Point Grapefruit Sculpin IPA.....7
Jolly Pumpkin Calabaza Blanca12
Shacksbury “MMH Bad Boy” Cider.....12

Michelada

Modelo Especial, house michelada mix,
lime, chili-sugar rim8

Cocktails { 12 DOLLARS EACH }

Break on Through

Old Forester bourbon, Aperol,
pineapple, lemon, black tea

Drunk In Love

r876 Vodka, Rothman & Winter
Peach, honey, lemon, cava

Good Vibrations

Rosé, basil, Chateau Alee, lemon, Topo Chico

Paloma

Cimarron silver tequila, grapefruit,
lime, Topo Chico, salt

Little Less Conversation

Neisson Agricole rum, Don Figli & Ciccio
fennel, Plantation Pineapple rum, Peychaud’s

Cruel Summer

Rey Campero Espadin mezcal, Fernet
Branca, hibiscus, lime, ginger beer

Josephine House Fruit Cup

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

Under Pressure

El Dorado 8 year rum, Cappelletti, Fino
sherry, Crème de Cacao, Peychaud’s

Pale Blue Eyes

Ford’s gin, lavender-thyme, lime, Salud!
floral bitters, butterfly pea flower, egg white

please ask for MIMOSA SERVICE