

· BRUNCH ·

*Caviar* 1 oz  
 warm blinis, potato chips, chives, egg, crème fraîche, capers

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ROYAL SCANDINAVIAN 90  
 KALUGA 130  
 AMERICAN OSSETRA 220

COCKTAILS

COPPER TAXY 15

Absolute ELYX, Brovo 'Pretty'  
 Vermouth, Pineapple Gum Syrup,  
 Lime, Lemon Bitters

EARLY MORNING, LONGER NIGHT 14

Ford's Gin, Punt e Mes Vermouth,  
 Pimm's #1 Liqueur, Cucumber,  
 Raspberry, Lime

DREAMS OF MY PLAYA 15

Patron Roca Silver,  
 Ancho Reyes Liqueur,  
 Spiced Guava

MA'AM I AM TONIGHT 14

Hangar One, Chateau,  
 Lillet Rosé

131 WHAMMIES 13

Zubrowka Bison Grass Vodka  
 Green Chartreuse

WINE

SPARKLING & CHAMPAGNE

Bouvet-Ladubay Excellence Brut Rosé  
 Loire Valley 12 | 48

NV Taittinger La Francaise Brut  
 Champagne NV 25 | 100

ROSÉ

Birichino Mouvédre Vin Gris  
 California 2016 13 | 4

RED

Battle Creek Unconditional  
 Pinot Noir  
 16 | 64

Willamette Valley 2015

Firestone Cabernet Sauvignon  
 Santa Ynez 2014 16 | 64

WHITE

Greywacke Sauvignon Blanc  
 Marlborough NZ 2016 18 | 72

Gundlach Bundschu Chardonnay  
 Sonoma Coast 2015 16 | 64

*Coffee*

AMERICANO 4  
 MACCHIATO 4.5  
 CAPPUCINO 6  
 LATTE 6  
 DRIP COFFEE 4  
 Brazil, fazenda serrinha  
 ADD BAILEYS 5

Coffee provided by  
 Sparrow Coffee Roastery

*Fresh Juice*

FARMER LALO'S GREEN JUICE 10  
 ORANGE 5  
 GRAPEFRUIT 5

*Teas*

HERBAL  
 Emperor's Chamomile 6  
 BLACK  
 Extra Regal Earl Grey 6  
 GREEN  
 Emperor's Dragonwell 6  
 OOLONG  
 Magnolia Blossom 6

Teas provided by Spirit Tea  
 & Rare Tea Cellars