



Brunch Cocktails Saturday & Sunday 10-2

Bloody Mary

\$6

The Hail Mary

\$12

choice of Tanqueray gin or Tito's Vodka plus a skewer of pickled shrimp, Tillamook cheddar, pepperoni, peppadew, grape tomato, bbq chicharron, pickled jalepeño & a snit of light lager

Frozen Peach Bellini

\$7

Classic Mimosa

Glass/Carafe
\$6 / \$20

Gatsby Mimosa

\$9

Pamplemousse liqueur, St. Germain elderflower liqueur, sparkling wine

Brew-Mosa

\$6

FlyJack ipa & orange juice

Holy Molè

\$9

Alchemy cold brew coffee, vodka, Sombra mescal, Crème de Cacao. Try it with Absolut Peppar for a spicy twist

Blind Monk

\$9

Hattie's hot-brew coffee, Sons of Erin whiskey, Irish crème, Frangelico, whipped cream, caramel drizzle

Bananas Foster Shooter

\$5

Giffard banana du Brasil, Captain Morgan rum, Butterscotch



Brunch Specials **Saturday & Sunday 10-2**

Monkey Bread – 7

Twisted warm brioche, bourbon walnut caramel, cinnamon glaze

Biscuits & Gravy – 7

Pair of buttermilk biscuits, country sausage gravy

Classic Benedict – 12

Smoked ham, poached eggs, bacon hollandaise, English muffin, skillet potatoes

Crabado Benedict – 14

Lump crab, avocado, spinach, artichoke, poached eggs, herb hollandaise, muffin, skillet potatoes

Spinach & Feta Omelet – 11

Fresh baby spinach, feta cheese, herb hollandaise, whole wheat toast

Bacon Omelet – 12

Smoked bacon, Tillamook cheddar, pickled jalapeno, bacon hollandaise, whole wheat toast

Ye Old Westporter - 12

Eggs your way, buttermilk biscuit, skillet potatoes & choice of bacon, ham, or sausage