

WEEKEND BRUNCH



Pub Hash Bowl—Home Fries with Bell Peppers and Onion topped with Scrambled Eggs and Diced Smoked Ham
grated Cheese, Chipotle Ranch & Salsa. Served with toasted Montana Sourdough 13.99

Meat-a-Tarian Scramble—Maple Bacon, Italian Sausage & diced Smoked Ham scrambled with Eggs, topped with grated Cheese and
served with toasted Montana Sourdough 12.99

Veggie Scramble—Tomatoes, Olives, Mushrooms and Bell Peppers scrambled with Eggs, topped with grated Cheese and
served with toasted Montana Sourdough 9.99

Classic Breakfast—Two Eggs cooked your way, served with Home Fries, your choice of Maple Bacon, Link Sausage or griddled Smoked Ham,
served with toasted Montana Sourdough 10.99

Southwest Breakfast Burrito—Warm Flour Tortilla filled with Scrambled Eggs, Home Fries with Bell Peppers and Onion, Tomatoes, Olives, Jalapenos,
Chipotle Ranch and Salsa 10.99 Add Maple Bacon, Italian Sausage or Smoked Ham 3.

Eggs Bene—our version with griddled Smoked Ham, Poached Eggs, made-in-house Fresh Hollandaise Served with fresh Greens on the side 13.99

Shakshuka—Our House Made Tomato Fresh Basil Sauce, Bell Peppers, Red Pepper Flake, two Poached Eggs, topped with Feta & Cilantro.
Served with Pogacha Bread quarters 12.99

Pub Burger—Half Pound premium Kobe Beef patty, lettuce, tomato, onion, pickle 10.99
(options to add thick sliced Bacon, and/or choice of Cheese)

BLT—just like that! Maple Bacon, Lettuce & Tomato with mayo on griddled Montana Sourdough 9.99 (option to add two fried eggs) 3.

Cobb Salad—lightly marinated Grilled Chicken Breast, Tomatoes, Bacon, Egg, grated Cheese, Olives—choice of dressing 12.99

SIDES/ADDS

Smoked Ham slice, Maple Bacon, Link Sausage, Italian Sausage 3.

Montana Sourdough Toast or toasted English Muffin 1.50

Home Fries with Bell Peppers & Onion 2.50

Eggs 1.50 each

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SOME SUGGESTED BEVERAGES:)

The Rooster—Rittenhouse Rye Whiskey, Cinnamon Fireball, Sasparilla (aka rootbeer), Salt Rim—on ice

Fun Fact: this drink was created in honor of the True Grit remake :)

Breakfast Shot—Knob Creek Bourbon & OJ (it works!)

Peanut Butter Hot Chocolate—Skrewball Peanut Butter Whiskey, Hot Cocoa, Whipped Cream

Bloody Mary—our new House Mix! Btw...it's pretty spicy!! With Titos Vodka

Michelada—Pacifico (or similar) Fresh Lime Juice, a dash of Hot Sauce & Worcestershire, Sea Salt

The "Michelada" was first created in Mexico during the Mexican Revolution of 1910. As legend has it, the infamous military leader El General, Don Augusto Michel, would lead his battle hardened soldiers to his favorite cantina in San Luis Potosi

Jameson Irish Coffee

Irish Coffee was created in the winter of 1943 by Joe Sheridan, chef at Foynes Port near Limerick, Ireland. Foynes had become one of the biggest civilian airports in Europe during World War II and then an airbase for transatlantic flights that often carried political or Hollywood figures. The airbase was usually just a stop over for longer flights to refuel and often due to weather passengers would need to stay for the night and new restaurant was created to cater to these dignified passengers. One evening, a flight had to turn back to Foynes Air base mid way through its journey. Chef Joe Sheridan, feeling empathy for the delayed, cold and weary passengers decided to whip up something special for them to drink. The story goes that a silence descended as everyone enjoyed this delectable concoction. Real Irish Coffee should be consumed WITHOUT straws

Salty Dog—Hendricks Gin, Grapefruit, splash of fresh lime, with lime & salt rim—on ice

Brandy Crusta—Brandy, Triple Sec, Lemon Juice, Cherry Liqueur, Simple Syrup and Bitters
with a crusted sugar rim—up

Fun Fact: this drink was first mixed either at the City Exchange in the French Quarter, or at Santini's Jewel of the South saloon on Gravier Street in the American Quarter which he opened in 1855, says Xavier Herit of Le Boudoir in Brooklyn. The name refers to the crust of sugar around the rim, and the drink went on to inspire the iconic sidecar.

French 75—a little different than the classic version—Tangeray, Prosecco, Cointreau, Agave,
fresh Lemon Juice—on ice

Fun Fact: named after the French 75-mm field gun, which was commonly used in World War I.

Classic Italian Aperol Spritz—Aperol, Prosecco, Club Soda, fresh Orange Slice—on ice

an Italian aperitif, originally created in 1919 by bartender Raimondo Ricci. The drink was invented as a means to combat the heat and humidity of Italy's summer months but is now enjoyed year around!