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Sparkling Cocktails $ 22

Heavenly Hibiscus
Prosecco, Domaine De Canton, Hibiscus Syrup, Lime Juice

Bella Pesca
Champagne, St. Germain, Grapefruit & Lychee Juices, Chambord

Neo Fresco
Facundo Neo Rum, Pear Nectar, Prosecco, Lemon Juice, Agave, Thyme

Tasting of 3 for $ 35

By the Glass Selections

Sparkling & Champagne

18 Fantinel, Prosecco, "Extra Dry," Friuli-Venezia Giulia, Italy NV
27 Moët & Chandon, Brut Réserve, "Impérial," Épernay, France NV
75 Krug, Brut, "Grande Cuvée," Reims, France NV
25 Schramsberg, Brut Rosé, North Coast, California 2010
45 Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France NV

White

17 Riesling, Spätlese, Selbach,"Piesporter Michelsberg," Mosel, Germany 2012
15 Pinot Grigio, Caposaldo, Veneto, Italy 2013
13 Bierzo Blanco, Armas de Guerra, Spain 2013
20 Sancerre, Jean-Paul Picard, Loire Valley, France 2013
18 Viognier, Stag's Leap, Napa Valley, California 2012
27 Chablis, Jean-Claude Bessin, "La Forêt," 1er Cru, Burgundy, France 2011
23 Chardonnay, Amapola Creek, "Jos. Belli Vineyards" Russian River Valley, California 2011 **Organic*

Rosé

18 Xavier Flouret, "Nationale 7," Côtes de Provence, France 2013

Red

28 Morey-Saint-Denis, Michel Magnien, "Très Girard," Burgundy, France 2011
22 Pinot Noir, Brooks, "Janus," Willamette Valley, Oregon 2011
30 Barolo, Marco Curto, "La Foia," Piedmont, Italy 2008
17 Rioja, Crianza, Abando, Spain 2008
13 Merlot, Benziger, Sonoma County, California 2011 **Certified Sustainable*
18 Malbec, Bodegas Caro, “Aruma,” Mendoza, Argentina 2012
25 Château Capbern Gasqueton, Saint-Estèphe, France 2003
32 Cabernet Sauvignon, Heitz Wine Cellars, Napa Valley, California 2009

MO Mocktails 9

Make It Sappy, Grapefruit Juice, Ginger Beer, Maple Syrup
Thyme’s Up, Lemon & Lime Juices, Lemongrass Syrup, Tonic, Thyme
Mandarin Sunrise, Orange & Lemon Juices, Orange Blossom, Grenadine, Mint

Summer-Inspired Iced Teas 9

Hand-blended Specialty Iced Teas by Tea-Leaves Company

Berry, Fresh Berries, Mint
Ginger-Peach-Mango, Peach Purée, Mint, Fresh Peach

For a complete listing of cocktails, wine, and spirits, please refer to our wine list

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Brunch Menu $64

The "Rooted" Plate Brunch

Summer Vegetable Tartine (CA)**,** Quail Egg, Garden Pea Tendrils

Warm Sweet Corn Shooter, Zucchini-Crab Salad, Cornbread Crouton

Pepper-Crusted Beef Carpaccio (CA)**,** Shiitake, Horseradish Crème Fraîche

Mini Fried Green Tomato, Pancetta, Avocado Crema, Breakfast Radishes

Second Course

(Please Select One)

BBQ Duck Tostada (CA)
Sunny Side-Up Egg, Black Beans, Coriander, Avocado-Pickled Red Onion Salad

Smoked Salmon Pastrami Benedict (CA)
Soft Poached Egg, Asparagus, Scallion-Potato, Whole Grain Mustard Hollandaise

"Cinnamon Roll" French Toast
Caramelized Bananas, Pecan Toffee Syrup, Vanilla Maple Cream

"Bacon and Eggs" Risotto
Crispy Speck Ham,Chanterelles, Artichoke Chips, Parmesan

Pan Seared Salmon (CA)
Smoked Tomato Gazpacho, Salt-and-Vinegar Dill Cucumbers

Grilled New York Strip Steak with Local Greens (CA)
Peach-Radish Salad, Crispy Yukon Potatoes, Yuzu Aioli

Tuna Niçoise with Fried Yolks (CA)
Black Olives, Basil, Sauce Vierge

(CA) Consumer Advisory: *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Before placing your order, please inform your server if anyone in your party has a food allergy.
18% Service Charge will be added to parties of 6 and more

Dessert Duo

Peach Streusel Cake, Vanilla Anglaise
Chocolate Pudding, Banana Bread, Caramel Cream