

COCKTAILS

BY THE BOTTLE

house sparkling 25 | syltbar 38
 roederer estate 59 | vueve clicquot 150
 served with 8oz of choice juice:
 orange. cranberry. grapefruit. additional juice +3.

BOTTOMLESS MIMOSA

but not completely bottomless!
 served with 8oz of choice juice:
 orange. cranberry. grapefruit.

30
(per person)

BRUNCH

*THE FLY BY

two local eggs. fingerling potato hash. toast.
 choice of applewood bacon or house chiltepin sausage.

*FARMERS MARKET OMELET (VEG)

local eggs. gruyere. chives. roasted tomato. mushroom. avocado.
 queso fresco. basil. served with fingerling potato hash.

*SAUSAGE OMELET

local eggs. chiltepin sausage. sharp cheddar. chives.
 served with fingerling potato hash.

*BK SANDWICH

over medium eggs. ciabatta. local cheese. fire roasted tomato.
 basil. served with fingerling potato hash.
 choice of applewood bacon or house chiltepin sausage.

14 *BREAKFAST BURRITO 14

scrambled eggs. spicy sausage. cheese blend.
 potato hash. green onion.

15 *CHILAQUILES (VEG) 14

house tortilla chips. fried eggs. sour cream.
 avocado. cotija. house red sauce.

15 *STEAK AND EGGS 28

prime 8oz grilled flat iron steak. two local eggs. potato hash.

14 SWEET POTATO HASH 14

arugula. mushroom. onion. crows dairy goat cheese.
 over easy eggs.

SOMETHING SWEET

add blueberries. bananas. toasted walnuts +2

CHALLAH FRENCH TOAST (VEG) 14

cinnamon toasted challah. cinnamon. butter. bourbon infused maple syrup.

BANANAS FOSTER GRANOLA BOWL 14

greek yogurt. banana brûlée. house granola. local honey. berries. roasted almond. shaved coconut.

BERRY PANCAKE TOWER 14

farmers market berries. bourbon infused maple syrup.

FEATURED QUICHE

french pastry crust filled with savory chef's choice filling.

*LOBSTER AVOCADO TOAST

local nine grain toast. over medium eggs. crows dairy chevre.
 avocado. house cilantro serrano pesto. local greens.
 house vinaigrette.

*AHI TUNA BOWL

tartare. avocado. wonton. honey wasabi drizzle.

*SHRIMP TOWER

mexican shrimp. wasabi aioli. rice. avocado.
 cucumber. soy caramel reduction.

PASTEL ESPANOL

corn tortilla. chicken. sour cream. cheese.
 green chillies. corn. fried eggs.

14 GOLDEN & RUBY BEET SALAD 14

arugula. crows dairy goat cheese. dried cherry.
 sherry vinaigrette.

24 *BLTA 13

applewood bacon. tomato. avocado. arugula.
 chipotle aioli. sourdough bread. french fries.

24 BOMB REUBEN 18

pastrami. sauerkraut. havarti cheese. thousand island dressing.
 fried jalapeño. marble rye. french fries

24 *VOLANTI BURGER *add egg +2* 16

angus burger. aged cheddar cheese. applewood bacon.
 pickled onion. arugula. tomato. chipotle aioli. french fries

18 VEGAN TAMALE (GF) (VEG) 16

ground roasted corn. green chili. flax seed. quinoa.
 tomatillo salsa. southwest coleslaw.

*These items contain ingredients that may be undercooked. Consuming raw undercooked meats, cold treats, seafood, shellfish or eggs may increase your risk to foodborne illness.

