

BRUNCH

Share Items

- BRIOCHE BITES** ❶  
brioche french toast bites with house-made caramel sauce 12
- AVOCADO TOAST\*** ❶  
santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa 14    add two poached eggs 4

- ACAI BOWL** ❶ acai sorbet, yogurt, fresh fruit, granola, honey & coconut 15
- BREAKFAST TACOS\*** potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole 17
- SOUTHWEST OMELET\*** bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 16
- SUNRISE EGG SANDWICH\*** ❶ fried egg with cream cheese, avocado, cucumber, pickled onions, tomatoes & alfalfa sprouts on multi-grain toast + home fries 17
- THE BIG BREAKFAST\*** three eggs, jalapeño pork sausage, smoked bacon, home fries, roasted tomato & multi-grain toast 18
- FRENCH TOAST** ❶ crown royal strawberries & syrup + whipped cream 17
- VEGETARIAN EGG WHITE OMELET\*** ❶ spinach & arugula, mushrooms, onions, tomatoes, goat cheese, home fries, multi-grain toast + fresh fruit 16
- FARMERS HASH\*** pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions + poached eggs, home fries & hollandaise 20
- PANCETTA & AGED WHITE CHEDDAR BENEDICT\*** pancetta bacon, poached eggs, tomatoes on a toasted english muffin with hollandaise, home fries + fresh fruit 16
- BRUNCH BURGER\*** a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + home fries 23
- STEAK & EGGS\*** 8 oz prime sirloin, three eggs, roasted tomato, home fries + multi-grain toast 35
- CRAB BENEDICT\*** lump crab meat, poached eggs, sautéed spinach & arugula on a toasted english muffin with hollandaise, home fries + fresh fruit 28

ZERO PROOF MOXIES

- NAKED ESPRESSO MARTINI** <sup>NEW</sup> opius nigredo, espresso, dark chocolate, sea salt 13
- BLOOD ORANGE SPRITZ** <sup>NEW</sup> mionetto aperitivo alcohol free, mionetto alcohol removed sparkling wine, fever-tree club soda, liber & co. blood orange cordial 11
- ZERO-PROOF MIMOSA** <sup>NEW</sup> mionetto alcohol removed sparkling wine (200ml) & choice of pineapple orange, grapefruit or orange juice 11
- ROSEMARY GRAPEFRUIT TONIC** fresh rosemary, grapefruit juice, pineapple, cold tea, fever-tree ginger beer 11
- TROPIC THUNDER** seedlip garden 108, passion fruit, lemon juice, chili lime rim 11
- DRIP COFFEE** lavazza top class, 100% arabica with hints of milk chocolate & hazelnut 4
- TEA** ask your server for our tea selection 4
- JUICE** orange, grapefruit, pineapple orange 5
- RED BULL** regular, sugarfree or tropical 5

HANDCRAFTED COCKTAILS

- BLOODY MARY** ketel one vodka, zing zang 12
- THE GREAT CANADIAN CAESAR** tito's handmade vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 12
- RED SANGRIA** red wine, brandy, cointreau, fresh fruit & juices 12
- ROSÉ SANGRIA** la marca prosecco rosé, western son peach vodka, cointreau, pressed orange 12
- MIMOSA** sparkling wine & choice of pineapple orange, grapefruit or orange juice 11
- APEROL SPRITZ** aperol, ruffino prosecco, fever-tree club soda 14
- HUGO SPRITZ** st-germain elderflower, ruffino prosecco, fever-tree club soda 14
- GRAPEFRUIT SPRITZ** la marca prosecco rosé, aperol, owen's rio red grapefruit 14
- BLACKBERRY BRAMBLE** bardstown origin series bourbon, blackberry, lemon juice 15
- CARAJILLO** licor 43, espresso 15
- ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 16  
substitute casamigos reposado +1

MIMOSAS

CHAMPAGNE  
HAPPY HOUR

1 PICK YOUR  
BUBBLES

- CAVA**, poema brut, spain 40
- PROSECCO**, ruffino, italy 43
- CHAMPAGNE**, perrier-jouët grand brut, france 115- 95
- CHAMPAGNE**, veuve clicquot brut, france 145- 125
- CHAMPAGNE**, bollinger special cuvée brut, france 175- 150
- CHAMPAGNE**, armand de brignac ace of spades brut gold, france 550 450

2 PAIR WITH  
JUICE

- PINEAPPLE ORANGE**
- GRAPEFRUIT**
- ORANGE**

includes two juices,  
each additional \$3.

❶ Vegetarian items

Not all ingredients listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## APPETIZERS

**CRAB CAKE\*** lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 25

**HOT BAKED CRAB DIP\*** creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 25

**MAPLE GLAZED BRUSSEL SPROUTS** (gc) with pancetta bacon, miso maple glaze & toasted almonds 15

**CALAMARI** with tempura shrimp, shishito peppers, sriracha aioli & thai chili sauce 19

**SPICY TUNA ROLL\*** sushi grade ahi, hand-rolled tempura sushi, soy sauce 19

**POTSTICKERS** pork dumplings with chili ponzu & fresh mango salsa 14

**THAI CHILI CHICKEN** bangkok street style with sticky thai chili glaze, cucumbers, sriracha aioli, cashews 18

**TUNA SUSHI STACK\*** **M** (gc) sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

**STEAK BITES\*** **M** marinated sirloin, dijon horseradish aioli 20

**FRESH SMASHED GUACAMOLE** **V** (gc) tajin chips + roasted corn, pico de gallo, feta cheese & lime 14

**POUTINE** **M** fresh cut fries, hot beef gravy, cheese curds & chives 14

**1 LB CHEESE NACHOS** **V** (gc) fresh pico de gallo & guacamole 21  
add beef or blackened chicken 7

## SOUP & SALADS

**FRENCH ONION SOUP** 11

**CAESAR SALAD** (gc) house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15

**SUPER GREENS SALAD** **V** fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16

**FANCY BEET SALAD** **V** (gc) **NEW** roasted red beets, baby greens, feta & goat cheese, candied pecans, pumpkin seeds, white balsamic vinaigrette, beet crisps 16

**KALE & QUINOA SALAD** (gc) candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 17

add grilled chicken 7    add blackened shrimp 10  
add scottish salmon\* 12

**SALMON & AVOCADO COBB SALAD\*** **M** (gc) crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25

**ITALIAN CHOPPED SALAD** (gc) grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 23

**STEAK SALAD\*** (gc) fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with goat cheese crostinis 26

**SEARED GINGER TUNA SALAD\*** sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 25

## HANDHELDS & BOWL

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles. served with fresh cut fries, unless otherwise indicated.

substitute sweet potato fries or truffle fries 3  
substitute gluten-free bun, no charge

**THE CHEESEBURGER\*** (gc) cheddar, burger sauce 19  
add sautéed mushrooms 2 | add bacon or ½ avocado 3 each

**LETTUCE "BUN" BURGER\*** (gc) cheddar, burger sauce, fresh iceberg lettuce + side super greens salad 19

**THE LOADED CHEESEBURGER\*** (gc) aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce 23

**BEYOND MEAT BURGER** **V** (gc) plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 20

**CRISPY CHICKEN SANDWICH** breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun 20

**MAHI SANDWICH** spiced mahi mahi with mango slaw & garlic herb aioli + side super greens salad 21

**BLACKENED SHRIMP TACOS** **M** (gc) cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 20

**STEAK SANDWICH** **NEW** 5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, creamy horseradish aioli 26

**VEGETARIAN POWER BOWL\*** **V** (gc) marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo 19  
add sushi grade ahi 10    add chicken 7

## STEAKS & MAINS

We serve USDA prime sourced from a selection of the best ranches across America.

steaks served with your choice of mashed potatoes, lemon quinoa or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

**PRIME NEW YORK\*** (gc) 12 oz 52

**PRIME RIB EYE\*** (gc) 16 oz 55

**TENDERLOIN FILET\*** (gc) classic grilled filet with house-made red wine demi  
6 oz 45    9 oz 52

**STEAK FRITES\*** (gc) prime 8 oz sirloin, chimichurri, arugula, fresh cut fries 35

**SCOTTISH SALMON\*** ancient grains, lemon herb sauce, fresh seasonal vegetables 33

**MEDITERRANEAN ROASTED CHICKEN** **NEW**  
lemon & herb breast, warm panzanella salad, sun-dried tomatoes, feta & goat cheese, capers, olives with lemon herb sauce 32

**CHIPOTLE MANGO CHICKEN** **M** (gc) with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo 30

**BABY BACK RIBS** (gc) fall off the bone tender pork ribs, choice of side + fresh seasonal vegetables  
half rack 29    full rack 38