

Craft Cocktails

SUNDAY, BLOODY SUNDAY	13
Vodka, TAPS Bloody Mary Mix, Bacon, Fresh Vegetables, Cream Ale Back	
SINGLE BARREL OLD FASHIONED	18
TAPS & Whistlepig Farms Collaborative Rye, Sugar, Bitters	
BALLER MARTINI	18
Absolut Elyx Vodka, Italian Vermouth, Served Tableside	
COSMOPOLITAN	13
Vodka, Meyer Lemon, Curacao, Cranberry Cordial, lime	
SON OF A BEE STING	14
Gin, Lemon, Honey, Ginger, Rosewater	
MAGIC MAN & EL DIABLO	16
El Charro Tequila, Strawberry, Hibiscus, Yellow Chartreuse, Lime, Flotation Device	
ORGANIC ORANGE MULE	13
Blinking Owl Orange Vodka, Lime, Ginger Beer	
CUBAN PETE	13
Rum, Honey, Lime, Basil, Soda	
IT'S NOT A WATERMELON MARGARITA	15
Mezcal, Watermelon, Lime, Martinique Sugar	
SWIPE RIGHT	14
Gin, Black Currant, Sherry, Lemon	
WAX ON, WAX OFF	15
Japanese Whiskey, Green Tea, Lemon, Ginger, Aquafaba	
RAIN DROP, DROP TOP	15
Rye, Grapefruit, Cynar, Lemon, Pineapple Gomme	
JEDI MIND TRICK	13
These Aren't The Drinks You Are Looking For... Inquire About Our Weekly Cocktail Creation	



EST. 1999

Brunch Specialties

BANANAS FOSTER

French vanilla ice cream, fresh waffle, sliced bananas, dark rum sauce

KOREAN RICE PORRIDGE "JUK"

Slow simmered rice topped with 63 degree egg, scallions, Shiitake mushroom, bacon

Egg Business

POTTED EGG

Perfectly poached egg, Sriracha potato purée, cheddar cheese, bacon, Maldon sea salt, chives, grilled bread

BREAKFAST CARBONARA

Thin spaghetti tossed in a garlic cream sauce topped with a poached egg, cracked pepper and bacon

MORNING WEDDING SKILLET

Refried black beans, rice, roasted corn, pico de gallo, green onions, fried egg, Cotija cheese & tortilla strips

HOUSE MADE BRISKET HASH

48 hour smoked prime brisket, fried potatoes, scallions, fried egg, Fresno chili, Romesco hollandaise