



MOTHERS DAY BRUNCH

Adults \$58.95
Kids 5-12 \$21.95

Parties of 8 or more add a service fee of 20% to all guest checks

COCKTAILS

** Not included in brunch pricing*

- Nueske's Old Fashioned** | Bacon-washed Woodinville, maple syrup, piloncillo, black walnut bitters, chocolate bitters. . . .17
- Baldamar Bloody** | Tito's vodka, peel n' eat prawn, bacon, Blaser's cheddar cube, blue cheese, olive, lime, cajun spiced rim. . . .18
- Espresso Martini** | Kahula, cacao, vanilla vodka, Fernet Branca, Frangelico, Averna Amaro. . . .13
- Carajillo** | Espresso, Licor 43 and cinnamon. . . .12

OPULENCE BY THE GLASS

** Not included in brunch pricing*

- La Marca Prosecco** | Italy. . . .11
- Veuve Clicquot** | France. . . .26
- Rose Gold Bellini** | strawberry shrub, Giffard Peche de Vigne. . . .15
- Sutter Home Fre Brut** | Non-Alcoholic bubbles. . . .9

ZERO PROOF

** Not included in brunch pricing*

- N.A.O.F** | zero proof old fashioned, Lyres Malt N/A Whiskey, piloncillo, black walnut bitters. . . .11
- Pineapple Express** | pineapple shrub, lime juice, coconut cream. . . .10
- Strawberry Blonde** | rhubarb, lemon, strawberry. . . .11
- Libre Spritz** | orange, rhubarb, Lyres Rosso. . . .12

COLD

- | | | | |
|--|--|--|--|
| Charcuterie Board
<i>assorted cured meats, cheeses, crackers and spreads</i> | Bruschetta
<i>sliced baguette, heirloom tomato, fresh mozzarella</i> | Chef's Salad
<i>rotating selection of Chef's favorite salads</i> | Bagel+Lox Bar
<i>capers, pickled onion, whipped honey cream cheese</i> |
| Shrimp Cocktail
<i>horseradish cocktail sauce</i> | Cesar Salad
<i>parmesan cheese, house made dressing, croutons, romaine</i> | Watermelon Salad
<i>walnuts, mixed berries, blue cheese, sweet+spicy vinaigrette</i> | Fresh Cut Fruit
<i>Chef's selection of fresh cut fruit</i> |

HOT

- | | | | |
|--|---|---|--|
| Breakfast Sausage+Bacon
<i>premium pork cuts</i> | Eggs Florentine Scramble
<i>spinach</i> | Cheesy Potatoes
<i>butter, heavy cream, sharp cheddar</i> | Creme Brulee French Toast
<i>Texas toast, heavy cream, vanilla</i> |
| House Smoked Prime Rib
<i>hand-carved, creamy</i> | Salmon Oscar
<i>béarnaise sauce, wild rice</i> | Halibut+Brussels Hash
<i>shallot, beurre monte</i> | Biscuits & Gravy
<i>pork sausage, sage, lemon juice,</i> |
| Chicken Curry
<i>jasmine rice, bell pepper, fresno chilies</i> | Caprese Baked Asparagus
<i>fresh mozzarella, cracked pepper</i> | Hand Carved Pork Loin
<i>housemade rub</i> | Lemon Parmesan Broccolini
<i>lemon beurre blanc sauce</i> |

DELUXE PASTA BAR

- | | |
|--|--|
| Rosa la Carne
<i>cavatappi noodles, diced pepperoni, basil, housemade rosa sauce</i> | Creamy Steak Alfredo*
<i>fresh linguini, mushrooms, garlic, bourbon alfredo, grana padano</i> |
| Chicken Florentine
<i>fresh linguini, spinach, tomato, garlic cream sauce</i> | Rotating Lobster Pasta
<i>garlic, beurre monte, fresh lobster, red pepper flakes, white wine, grana padano</i> |



SWEET

- Assorted Sweets & Treats**
rotating selection of Chef's favorite, locally baked goods

**Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness*

***Food prepared in our restaurant may contain nuts. Items on the buffet cannot be guaranteed to be nut free.*

WINES BY THE GLASS

W H I T E S

La Marca Prosecco <i>Bubbles, Italy</i> 11
Hugo Huber <i>Sparkling Rose of Pinot Noir, Austria</i>13
Tavo <i>Pinot Grigio, Italy</i>12
J Vineyards <i>Pinot Gris, California, 2022</i>13
Hive & Honey <i>Riesling, Monterey, California</i>12
Martin Codax <i>Albarino, Rias Baixas, Spain</i>13
Walnut Block <i>Sauvignon Blanc, Marlborough, NZ</i>12

R E D S

Angels & Cowboys <i>Red Blend, Sonoma County, CA</i>13
Daou <i>Cabernet Sauvignon, California</i>15
Buehler <i>Cabernet Sauvignon, Sonoma/Napa, CA</i>17
Anko <i>Malbec, Salta, Argentina</i>12
Michele Chiarlo “Le Orme” <i>Barbera D’Asti, 2021</i>14
Averaen <i>Pinot Noir, Willamette Valley, Oregon</i>19
Petite Petit <i>Red Blend, Lodi, California</i>15

C O R A V I N S E L E C T I O N S

Justin Isosceles <i>2018 Cabernet Blend, Paso Robles, California</i> . 30	Dollarhide Estate <i>2022 Sauvignon Blanc, California</i>26
Penfolds Bin 389 <i>2020 Cabernet/Shiraz Blend, Barossa Valley</i> 26	Paruduxx <i>2019 Bordeaux Blend, Napa Valley, California</i> 28
Our Lady of Guadalupe by David Phinney <i>2021, California</i> 30	Veuve Clicquot <i>Brut, France</i>26
Daou Reserve <i>2021 Cabernet Sauvignon, California</i> 23	Gaja Promis <i>2020 Super Tuscan, Tuscany, Italy</i> 35

COCKTAILS

W H I S K E Y

Old Fashioned

Michter’s Single Barrel Rye, Buffalo Trace Whiskey, Piloncillo syrup, house blended bitters

16

N.Y.F.O.F #3

Angel’s Envy Baldamar Select, Tahitian vanilla, tigernut, cascara

28

G I N

Hey Jealousy

Far North Hibiscus Gin, Tattersall Grapefruit Crema, St. Germain, passionfruit, lime

16

Floradora

Ford’s Gin, Sherry, Raspberry, Ginger Beer, Lemon Citrate

15

T E Q U I L A

Oaxacan Old Fashioned

Tequila, Mezcal, Piloncillo, Bitters, Amaro

15

Margarita on 5th*

Maestro Dobel, Peche De Vigne, Grand Marnier, lime, ocean foam

27

R U M

Painkiller

Giffard pineapple liqueur, Plantation Pineapple Rum, 18th & Central Pineapple & Coconut Schrub

16

Peaches and Tea

White Rum, Peach-Clementine Pellegrino, Peach+Rosemary Elixir, Lemon, Cherry Bark and Vanilla Bitters

15

V O D K A

Rhuberry Cosmo

Tito’s Vodka, Triple Sec, Rhubarb, Strawberry, Citrus

15

It’s a Done Dill

Tattersall Bootlegger, dill, mint, cucumber, charged water

15

BEER

D R A U G H T

Michelob Golden Light <i>Lager, 4.2% St. Louis, MO</i> 6	Fulton Lonely Blonde Ale <i>Blonde Ale, 4.8% Minneapolis, MN</i>7
Summit Rotating <i>Minneapolis, MN</i>7	Summit EPA <i>Extra Pale Ale, 5.2%, St. Paul, MN</i>7
Firestone Walker Mind Haze <i>Hazy IPA, 6.2% Paso Robles, CA</i> 8	Summit Oatmeal Stout (Nitro) <i>Stout, 5%, St. Paul, MN</i>7
Loon Juice <i>Honeycrisp Hard Cider, 6.3% Spring Valley, MN</i>7	Surly Furious <i>American IPA, 6.2% Minneapolis, MN</i>7
Castle Danger <i>Cream Ale, 5.5% Two Harbors, MN</i>7	Shell’s <i>Vienna Lager, 4.7%, New Ulm, MN</i>7
Voyageur Rotating <i>Grand Marais, MN</i>7	Liftbridge Mango Blonde <i>Blonde Ale, 4.75%, Stillwater, MN</i> 8

N.Y.F.N.A.

Z E R O P R O O F C O C K T A I L S

Pineapple Express

pineapple, coconut, lime, cream

10

N.A.O.F

piloncillo, black walnut bitters

11

Red Rosie

ginger beer, lime, cranberry

9

Libre Spritz

Lyres Rosso, rhubarb, orange, N/A Brut

12