

LET'S DO BRUNCH!

EVERY SATURDAY & SUNDAY, 11 AM to 3 PM

But First, Cocktails.

Salty POG—\$15

Our refreshing spin on a brunchtime classic! A regular Salty Dog is grapefruit juice and vodka with a salt rim. Ours is fresh-squeezed grapefruit juice, guava & passion fruit puree, and vodka, with a fancy black & spicy salt rim. Ahoy, friends!

Bourbon Brew—\$15

Pour yourself a cup of ambition! Bourbon, Amaretto, Creme de Cacao, Cold Brew, simple syrup, and chocolate bitters. Served in a rocks glass over a giant coffee ice cube, garnished with chocolate shavings.

Bloody Mary—\$14

Chuck's own special recipe! Blended fresh celery, tomato juice, horseradish for kick, and Chuck's secret seasonings. Served on the rocks with a salted rim and a fancy cheese & veggie garnish.

Make it a Spammie Mary for \$2.50! Comes in a Spam can and includes a spear of seared Spam cubes among the garnishes.

Classic Mimosa—\$12

Sparkly Cava with your choice of fresh-squeezed orange or grapefruit juice, pineapple juice, cranberry juice, or our seasonal juice option.

Signature Brunch Dishes.

Savory or Sweet? Pick Your Poison!

Brunch dishes are served with breakfast potatoes & fresh fruit garnish. Substitute all fruit or a side salad with champagne vinaigrette for \$2.50.

Mighty Fine Breakfast Sando—\$17 (GF BREAD - \$2.50)

A tasty cure-all breakfast sandwich! Over easy egg, ham, Hills bacon, tillamook cheddar, red pepper goat cheese spread on grilled sourdough.

Spam Benedict—\$19 (GF BREAD - \$2.50)

Our kitschy-delicious twist on a brunch classic! Soft-poached eggs on butter-toasted English muffins, stacked with seared spam & sliced tomato and smothered with homemade hollandaise.

Add 1.5 oz butter sautéed crab or lobster for \$9

Cinnamon Roll French Toast—\$16 (VEGETARIAN)

Fresh hot cinnamon roll slices, dipped in a vanilla-cinnamon custard, then pan-fried and drizzled with homemade cream cheese icing.

Savory Vegetarian Quiche—\$20 (VEGETARIAN)

A personal-sized quiche filled with egg, spinach, sun-dried tomato, and gouda. Finished with creme fraiche and served with breakfast potatoes.

Shrimp & Grits—\$22 (GF / DOES NOT COME WITH SIDES)

A warm, comforting bowl of juicy shrimp sautéed in a Cajun white wine butter sauce, served over our creamy white cheddar grits.

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