

BRUNCH COCKTAILS

<i>Reserve Bloody Mary</i>	17
vodka, secret house recipe	
<i>Bank-A-Latte</i>	15
vodka, coffee liqueur, pumpkin spice RumChata, chocolate biscotti liqueur, espresso, milk	
<i>Breakfast Margarita</i>	15
tequila, lime, orange, agave, prosecco	
<i>Build Your Own Mimosa</i>	55
bottle of Da Mar prosecco, choice of three juices, choice of three fresh fruits, served table side	

BRUNCH ENTREES

<i>Charcuterie</i> ✦	24	<i>Breakfast Flatbread</i> ✦	16
curated selection of meats, cheeses, fruit, house made pickles, crackers - pretzlecuterie \$6		caramelized onion, thyme, black forest ham, gruyere, arugula, sunny egg	
<i>Pumpkin French Toast</i>	16	<i>Hash</i> ✦	14
maple pumpkin mascarpone, thick cut brioche, maple cinnamon dust		sweet potato, yukon, kale, chorizo, onion, poached eggs, sriracha aioli	
<i>Cannoli Pancakes</i>	16	<i>Reserve Benidict</i> ✦	17
cannoli cream pancakes, chocolate chips, whipped cream, cannoli shell		flat iron steak, poached egg, toasted brioche, bearnaise, fresh tarragon	
<i>Autumn Salad</i>	12	<i>Reserve Burger</i> ✦	17
apple, bacon, feta, cranberries, pecans, maple dijon vinaigrette		angus 8 oz burger, caramelized onions, gruyere, lettuce, tomato, pickle, house sauce, brioche, fries	
• chicken, \$6 • shrimp, \$9 • steak, \$12 • duck, \$15		• fried egg, \$2 • curry fries, \$2 • truffle fries, \$2 • duck fat fries, \$2	

✦ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties consisting of five or more guests will incur an automatic gratuity of 18%.