

## BRUNCH COCKTAILS

*Reserve Bloody Mary* 17

vodka, secret house recipe

*Pumpkin A Latte* 15

coffee liqueur pumpkin spice RumChata,  
creme de cacao, espresso, milk

*Breakfast Margarita* 15

tequila, lime, orange, agave, prosecco

*Build Your Own Mimosa* 55

bottle of Da Mar prosecco, choice of three  
juices, choice of three fresh fruits, served table  
side

## BRUNCH ENTREES

*Charcuterie* ✦ 24

curated selection of meats, cheeses, fruit,  
house made pickles, crackers  
- pretzlecuterie \$4

*Pumpkin French Toast* 16

maple pumpkin mascarpone, thick cut  
brioche, maple cinnamon dust

*Cannoli Pancakes* 16

cannoli cream pancakes, chocolate chips,  
whipped cream, cannoli shell

*Autumn Salad* 12

apple, bacon, feta, cranberries, pecans,  
maple dijon vinaigrette

- chicken, \$6
- shrimp, \$9
- steak, \$12
- duck, \$15

*Breakfast Flatbread* ✦ 16

caramelized onion, thyme, black forest ham,  
gruyere, arugula, sunny egg

*Hash* ✦ 14

sweet potato, yukon, kale, chorizo, onion,  
poached eggs

*Reserve Benedict* ✦ 17

flat iron steak, poached egg, toasted brioche,  
bearnaise, fresh tarragon

*Reserve Burger* ✦ 17

angus 80z burger, caramelized onions,  
gruyere, lettuce, tomato, pickle, house sauce,  
brioche, fries

- 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%.