

BRUNCH COCKTAILS

RESERVE BLOODY MARY 17

vodka, secret house recipe

BANK-À-LATTÉ 15

vodka, coffee liqueur, pumpkin spice
RumChata, crème de cacao liqueur,
espresso, milk

BREAKFAST MARGARITA 15

tequila, lime, orange, agave, prosecco

SEASONAL MIMOSA 10

de mar prosecco, choice of seasonal juices
and fruit

BRUNCH ENTREES

BREAKFAST FLATBREAD ✦ 16

caramelized onion, thyme, canadian bacon,
gruyere, arugula, sunny egg

CANDIED BACON 12

thick hand cut bacon, black pepper, brown
sugar, bourbon, maple dijon

CHARCUTERIE ✦ 24

curated selection of meats, cheeses, fruit,
house made pickles, crackers
- pretzlecuterie \$6

CHICKEN WINGS ✦ 15

10 jumbo mountaire farms wings with celery,
and a side of blue cheese or ranch.
choice of flavor for wings:

- garlic buffalo
- maple bourbon
- apple cider BBQ
- garlic parmesan
- smoked dry rub

CHOCOLATE CHIP PANCAKES 14

chocolate chips, butter, bourbon maple
syrup, whipped cream, powdered sugar

CROISSANT FRENCH TOAST 16

vanilla bean thick cut croissant, bourbon
maple syrup, whipped cream, cinnamon

HASH ✦ 12

sweet potato, yukon, kale, onion, poached
eggs, sriracha aioli

- steak, +\$2
- brisket, +\$4

RESERVE BENEDICT ✦ 21

brisket, poached egg, toasted brioche,
hollandaise, fresh tarragon

RESERVE BURGER ✦ 17

angus 8 oz burger, caramelized onions,
gruyere, lettuce, tomato, pickle, house sauce,
brioche

- beyond meat vegan burger available
 - vegan cheese optional
 - house sauce on side
- fried egg, +\$2
- duck fries or truffle fries, =\$2
- poutine fries, +\$4

THE RESERVE SALAD 14

spring mix, feta, bacon, cherry
tomatoes, house dressing

- chicken, \$6
- shrimp, \$9
- salmon, \$10
- steak, \$12

✦ 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%.