



November 13th, 2022

BRUNCHIE MUNCHIES

Porkstrami Benedict - \$18

Our Signature Cured Pork, Toasted Pretzel Roll, Poached Eggs & House Made Beer Mustard Hollandaise, Comes with Choice of Side

Fennel Sausage Hash - \$18

House Made Sweet Italian Sausage, Yukon Gold Potatoes, Grilled Bell Peppers & Onions, Chopped Fresh Tomato, Local Mushrooms, Aged White Cheddar, Fresh Basil, Two Fried Eggs

El Hefe Hash - \$18

House Made Spanish Chorizo, Yukon Gold Potatoes, Grilled Bell Peppers & Onions, Black Beans, Pepper Jack, Pico de Gallo, 2 Fried Eggs

Blueberry Focaccia French Toast - \$15

House Crafted Blueberry Focaccia French Toast, Fresh Blueberries, Powdered Sugar & Organic Maple Syrup

The Ultimate Hangover Sandwich - \$18

French Toast Dipped Pretzel Roll, House Crafted Breakfast Sausage Patty, Havarti, Fried Egg, Cheddar & Mayo, Comes with Choice of Side

SCRATCH MADE WAFFLES

House Recipe Scratch Made Waffle, Comes with Your Choice of Side, Organic Maple Syrup & Whipped Butter

Whipped Cream - \$12

Topped with Whipped Cream

Strawberries & Cream - \$15

Fresh Local Strawberries & Whipped Cream

Crispy Pork Belly - \$18

Breakfast Sausage Cured Braised Pork Belly

Sous Vide Chicken Wings - \$18

Six House Brined & Sous Vide Chicken Wings

FANCY SIDES

Assorted Fruit Bowl - \$6



Chefs Selection of Seasonal Fruit

Yukon Gold Country Potatoes - \$6

Onions & Bell Peppers, Our Signature Fix-All Seasoning

Sweet & Sour Slaw - \$4/8oz - \$7/16oz



Old Skool Style Oil & Vinegar Slaw

Fixed Potato Salad - \$5/8oz - \$9/16oz

Home Made Potato Salad with Organic Hard-Boiled Egg, Apple Wood Smoked Bacon & all the Fixin's

Mixed Greens Small Side Salad - \$6

Baby Greens & Romaine Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

Quinoa Salad - \$5/8oz - \$9/16oz



Organic Quinoa, Fresh Tomatoes, Lime, Cilantro, Organic Black Beans, Scallions, Cumin

DRINKS

Canned Sodas:

\$2.00

Pepsi

Diet Pepsi

Dr. Pepper

Diet Dr. Pepper

Mug Root Beer

Mountain Dew

Crush

Sierra Mist

Bottle Water

\$1.00

House Iced Tea

\$3.00

Gatorade

\$2.00

Yerba Mate

\$4.00

Sparkling "Hop" Water

\$3.00

Wanderoast Cold Brew

\$4.50

BRUNCH DRINKS:

Coffee

\$3.00

Orange Juice

\$4.00

Brass Monkey

\$3.00

Mimosa

\$7.00

Screw Driver

\$7.00

Pol Clement Brut (375ml)

\$15.00

FOOD WITH FRIENDS

Poke Nachos * - \$19

Poke Marinated Yellowfin Tuna, Fried Wonton Chips, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy, Chopped Scallions, Tomato & Cilantro, Sesame

Sous Vide Chicken Wings - \$14

Six House Brined & Sous Vide Wings, Dredged & Fried with Our House Seasoning & House Made Pickle Chips, Your Choice of Buttermilk, Bluebird, Chili Garlic BBQ, Chipotle Sauce or Chipotle BBQ

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$19

Our Signature Cured Pork, Mayo, Havarti Cheese, Beer Mustard, Scratch Made Pretzel Roll, House Crafted Dill Pickle Spear

Root Beer Pulled Pork - \$19

Slow Cooked Root Beer Infused Pork, Mayo, Root Beer BBQ, Sweet & Sour Slaw, Bolillo Roll, House Crafted Dill Pickle Spear

Pepper Jacked Club - \$18

Thick Sliced Turkey, Honey Pepper Bacon, Pepper Jack Cheese, Bacon Mayo, Spring Mix on Scratch Made Focaccia

Lobster Club Roll - \$33

Wild Caught Lobster, Garlic-Herb Aioli, Honey Pepper Bacon, Tomato, Spring Mix, Fresh Baked Bolillo Roll



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

SOUP & SALADS

Soup of the Day - \$5/8oz - \$9/16oz

Mixed Fall Squash Soup -

Slow Roasted Kabocha & Acorn Squash, Coconut Milk, Yellow Curry, Parsley, Squash Seeds, Toasted House-Made Focaccia

Fixed Greens - \$12 /Add Chicken Breast - \$17

Mixed Greens, Fresh Local Veggies, Scratch Made Focaccia, Choice of Balsamic, Bleu, or Buttermilk Sauce

Food Fix Caesar - \$12 /Add Chicken Breast - \$17

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, Fresh Shaved Parmesan, Scratch Made Focaccia

El Hefe Salad - \$17

Mixed Greens, Sous Vide Chicken Breast, Shredded Sonoma Pepper Jack, Organic Black Beans, Cherry Tomatoes, Red Onion, Avocado, Fried Corn Chips, Chipotle Sauce, Scratch Made Focaccia

Killer Kobb Salad - \$17

Mixed Greens, Sous Vide Chicken Breast, Sharp Cheddar, Apple Wood Smoked Bacon, Organic Hard-Boiled Egg, Cherry Tomatoes, Avocado, Scratch Made Focaccia, Choice of Balsamic, Bleu, Buttermilk or Chipotle Sauce

Curried Chickpea Salad - \$12/ Add Chicken Breast - \$17

House Made Yellow Curry Chickpea Salad, Roasted Red Peppers, Red Onion, Celery, Cucumber, Ricotta Salata, Romaine, Lemon-Garlic Tahini Dressing, Chili Flakes, Warmed Naan

Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$7 / Quart \$12

Dill Pickle Slices

Dill Pickle Spears

“Taco Truck” Pickled Jalapenos

Habanero Dill Pickle Slices