



Brunch November 21st 2021

BRUNCHIE MUNCHIES

Porkstrami Benedict - \$17

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

El Hefe Hash - \$16

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

Denver Omelet - \$15

Our Signature Cured Porkstrami, Onions, & Bell Peppers and Aged Sharp Cheddar Omelets, Comes with Choice of Side

Veggin' Out Omelet - \$14

House Crafted Artichoke Sofrito, Slow Roasted Cherry Tomatoes, Spinach & Jack Cheese Omelet, Comes with Choice of Side

Blueberry Focaccia French Toast - \$14

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

BRUNCH DRINKS:

<i>Coffee</i>	<i>\$3.00</i>
<i>Orange Juice</i>	<i>\$5.00</i>
<i>Brass Monkey</i>	<i>\$3.00</i>
<i>Mimosa</i>	<i>\$7.00</i>
<i>Screw Driver</i>	<i>\$7.00</i>
<i>Pol Clement Brut (375ml)</i>	<i>\$15.00</i>
<i>Angels & Cowboys Rosè (375ml)</i>	<i>\$15.00</i>

SOUP & FANCY SIDES

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

Butternut Squash Bisque -
Slow Roasted Butternut Squash & Garlic Cream
Soup, Toasted House-Made Focaccia

Assorted Fruit Bowl - \$6



Hand Picked, Seasonal Fruit

Yukon Gold Country Potatoes - \$5

Onions & Bell Peppers, Signature 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 - \$5

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

DRINKS

Canned Sodas:

\$2.00

- Pepsi*
- Diet Pepsi*
- Dr. Pepper*
- Diet Dr. Pepper*
- Mountain Dew*
- Mug Root Beer*
- Crush*

House Iced Tea

\$3.00

Wanderoast Cold Brew

\$4.00

Lemonade

\$3.00

Juice

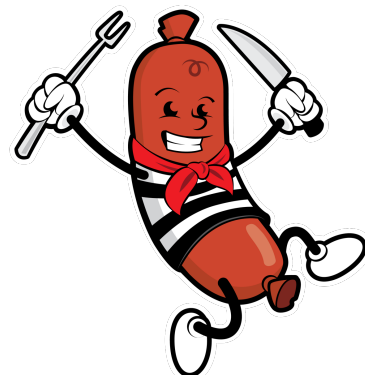
\$3.00

Gatorade

\$2.00

Bottled Water

\$1.00



FOOD WITH FRIENDS

Smoked Steelhead & Everything- \$12

House Applewood Smoked Steelhead, Scratch Made Everything Bagel, Whipped Herb & Garlic Cream Cheese & Fried Cappers

Poke Nachos - \$17*

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

The Plank - \$24

Levoni Coppa Stagionata, Salame San Gennaro, Finocchio, Rovagnati Mortadella, Castelveitranolives, Pecorino Toscano, Asiago Fresca, House-Toasted Focaccia

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$17

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

Root Beer Pulled Pork - \$17

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

Lobster Club Roll - \$28

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

Pepper Jacked Club - \$16

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

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

SALADS

Fixed Greens - \$9 /Add Chicken Breast - \$14

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

Food Fix Caesar - \$10 /Add Chicken Breast - \$15

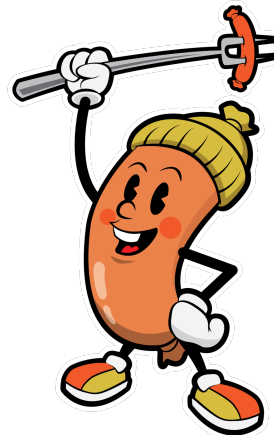
Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, Fresh Shaved Parmesan, Scratch Made Focaccia

El Hefe Salad - \$15

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 - \$15

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



Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$5 / Quart \$9

Dill Pickle Slices

Dill Pickle Spears

“Taco Truck” Pickled Jalapenos

Habanero Dill Pickle Slices