

## SNACK

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### PRETZEL BOARD // 14

noble pretzel, selection of meat & cheese, spicy mustard, green chile cheese sauce, grapes

### GREEN CHILE CHEESE DIP // 12

new mexico green chiles, tomato, cilantro, tortilla chips

### NONO'S MEATBALLS // 16

spicy sicilian meatballs, pomodoro sauce, parmesan, basil, noble bread

### EVERYTHING HUMMUS // 14

crispy chickpeas, everything spice, olive oil, pickled vegetables, cucumber, carrot, bread puff

### BURRATA CAPRESE // 15

fresh burrata cheese, beefsteak tomatoes, basil, arugula, balsamic reduction – add bread puff \$3

## SALADS

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### MEDITERRANEAN // 14

chopped romaine, goat cheese, crispy chickpea, roma tomato, greek olives, italian vinaigrette

### PIZZA SALAD // 13

iceberg, diced cheese, pepperoni, red onion, basil, roma tomato, pepperoncini, oregano vinaigrette

### SUMMER STRAWBERRY SALAD // 14

baby spinach, goat cheese, bacon, strawberry, candied pecan, mint, apple cider vinaigrette

## BETWEEN BREAD

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served with simple italian salad or voodoo chips

### MEATBALL SUB // 15

sesame sub, provolone, pomodoro, parm, basil

### CRISPY CHICKEN // 14

brioche bun, crispy chicken, bbq sauce, cheddar cheese, green chile coleslaw, pickles

### CHICKEN PARM // 13

brioche bun, crispy chicken, pomodoro sauce, basil, provolone, parmesan

## BRUNCH

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served Saturday & Sunday until 2pm

### CHICKEN & WAFFLE CONE // 14

waffle cone, crispy chicken bites, spicy syrup, cinnamon butter, berries, powdered sugar

### AVOCADO TOAST // 14

noble seeded bread, smashed avocado, tomato, onion, bacon, arugula, sesame seeds  
- choice of hashbrowns or simple italian salad -

### BACON & EGG CROISSANT // 14

croissant, bacon, tomato aioli, cheddar cheese, arugula, cheesy eggs  
- choice of hashbrowns or simple italian salad -

### TOMATO & MOZZARELLA TOAST // 13

noble seeded bread, smashed avocado, tomato, mozzarella pearls, balsamic drizzle, basil  
- choice of hashbrowns or simple italian salad -

### SAUSAGE SANDWICH // 15

brioche bun, smashed sausage patty, arugula, cheddar cheese, cheesy eggs, calabrian chile aioli  
- choice of hashbrowns or simple italian salad -

### CLASSIC BREAKFAST // 12

bacon, hashbrowns, texas toast, cheesy eggs, berries, butter & jam

### FREELY FRENCH TOAST // 14

texas toast, nutella drizzle, maple syrup, cinnamon butter, berries

### BISCUITS & GRAVY // 13

buttermilk biscuits, sausage gravy, bacon

## KID'S MENU

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### BACON & EGGS // 7

### FRENCH TOAST // 7

### CHICKEN TENDIES // 8

### CHEESE PIZZA {add pepperoni for free} // 7

## SWEETS

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### CHOCOLATE THUNDER // 9

raspberry sauce, whipped cream, fresh berries

### TODAY'S DESSERT // 8

\*\* baked by Pie Snob \*\*

## FLATBREAD PIZZA

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add gluten free crust \$3.50

### ELOTE // 15

white sauce, street corn, grilled chicken, poblano chile, cilantro, chipotle crema

### SPINACH & BACON FLATBREAD // 14

white sauce, bacon, spinach, scrambled egg, truffle oil

### BBQ CHICKEN // 16

white sauce, grilled chicken, bacon, red onion, pepperoncini, tomato, cilantro, bbq drizzle

### SMOKED SALMON FLATBREAD\* // 15

lox style salmon, goat cheese crema, capers, red onion, dill, everything bagel spice

### HEY MAMBO // 14

white sauce, pepperoni, sausage, ricotta, oregano

### MEAT-ZA // 15

pepperoni, fennel sausage, salami, italian seasoning

### MARGHERITA // 13

mozzarella, cherry tomato, garlic, basil

### PEP CUPS // 14

spicy red sauce, pepperoni cups, italian seasoning

## BEVERAGES

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### SODA // 1.50

### ICED TEA / COFFEE // 2.50

### LEMONADE / JUICES // 3.50

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

## DRINK SPECIALS

served Saturday & Sunday until 3pm

\$6 OFF PITCHER OF BEER

\$7 MIMOSA, SANGRIA, OR GLASS OF WINE

\$4 OFF HOUSE COCKTAILS

\$15 MIMOSA BOTTLE SERVICE

# BRUNCH MENU



# WINE LIST (HAPPY HOUR // \$7 Glass)

## SPARKLING

- PROSECCO // GAMBINO** 9/27  
dry, white peach, honey – Italy
- SPARKLING ROSÉ // CHANDON\*** 11  
strawberry, cherry, pomegranate – Napa
- CHAMPAGNE // VEUVE CLICQUOT\*** 89  
vanilla, toasty, white fruits – France

## WHITE & ROSÉ

- ROSÉ // RYAN PATRICK** 10/30  
crisp, grapefruit, lemon – Washington
- MOSCATO // POGGIO** 11/33  
peach, honey, orange blossom – Italy
- RIESLING // KUNG FU GIRL** 10/30  
citrus blossom, lychee, lime – Washington
- PINOT GRIGIO // FOLONARI** 11/33  
floral, green apple, crisp fruit – Italy
- SAUVIGNON BLANC // GLAZEBROOK** 12/36  
passionfruit, mango, grassy – New Zealand
- SAUVIGNON BLANC // M-A-N** 11/33  
pineapple, tropical fruits – South Africa
- UNOAKED CHARDONNAY // ZOLO** 11/33  
tropical fruit, peach, apple – Argentina
- CHARDONNAY // OLD SOUL** 11/33  
pineapple, vanilla, peach – California

## SANGRIA / MIMOSA

- MIMOSA** 9/27 Bottle Service
- FROZEN SANGRIA (ROTATING)** 10 Glass
- RED SANGRIA** 9 Glass
- WHITE SANGRIA** 9 Glass

## RED WINE

- PINOT NOIR // SEAGLASS** 12/36  
red cherry, strawberry, light – Central Coast
- BLEND // CA'MOMI** 11/33  
ripe berry, cherry, plum – Napa
- MERLOT // ALIAS** 9/27  
rasberry, violet, mulberry – Napa
- CABERNET // LOUIS MARTINI** 11/33  
plum, dark cherry, cassis – Napa
- PETITE SIRAH // BOGLE FAMILY** 9/27  
berry cobbler, boysenberry, vanilla – California
- CABERNET FRANC // 'THE FRANC'** 11/33  
vanilla, cedar, black cherry – Lodi
- MALBEC // ASTICA** 11/33  
medium body, juicy berry – Argentina
- ZINFANDEL // GEN 5** 10/30  
chocolate, blackberry, jammy – Lodi

# SPIRITS

## BOURBON

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|---------------------------|----------------------------|
| <b>ANGELS ENVY // 11</b>  | <b>MAKERS MARK // 13</b>   |
| <b>BASIL HAYDEN // 14</b> | <b>WOODFORD RSV // 13</b>  |
| <b>BULLEIT // 10</b>      | <b>WOODFORD MALT // 14</b> |
| <b>BULLEIT RYE // 11</b>  | <b>WOODFORD RYE // 14</b>  |
| <b>FOUR ROSES // 9</b>    | <b>WOODFORD</b>            |
| <b>MICHTERS // 14</b>     | <b>DOUBLE OAKED // 20</b>  |

## JAPANESE WHISKEY

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| <b>AKASHI // 9</b> | <b>SUNTORY TOKI // 13</b> |
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## SCOTCH

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| <b>DALMORE 12YR // 17</b> | <b>MONKEY SHOULDER // 9</b> |
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## VODKA

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|-----------------------|------------------------------|
| <b>TITO'S // 9</b>    | <b>GREY GOOSE // 10</b>      |
| <b>KETEL ONE // 9</b> | <b>SMIRNOFF FLAVORS // 8</b> |

## GIN

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|--------------------------|------------------------------|
| <b>HENDRICKS // 9</b>    | <b>ISLE OF HARRIS // 10</b>  |
| <b>EMPRESS 1908 // 9</b> | <b>BOMBAY SAPPHIRE // 10</b> |

## RUM

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| <b>APPLETON // 9</b> | <b>MT. GAY // 8</b> |
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## TEQUILA

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| <b>DON JULIO BLANCO // 12</b> | <b>CASAMIGOS // 14</b>        |
| <b>DON JULIO REPO // 15</b>   | <b>CASAMIGOS MEZCAL // 15</b> |

# COCKTAILS (HAPPY HOUR // \$4 Off)

## ROCKS // 12

### MANGO MARGARITA

Tequila, Mango Purée, Lime Juice, Orange Liqueur, Tajin Rim

### GINGER MULE

Vodka, Fresh Pressed Ginger Juice, Lime Juice, Ginger Ale

### OLD FASHIONED

Bulleit Bourbon, Amarena Syrup, Old Fashioned Bitters, Luxardo Cherry, Orange

### BLOODY MARY

Vodka, Housemade Bloody Mary, Fresh Lime, Pickled Cauliflower

## UP // 13

### ESPRESSO MARTINI

Fresh Brewed Espresso, Bailey's, Hazelnut Liqueur, Kahlua Coffee Liqueur

### BEES KNEES

Gin, Local Mesquite Honey, Lemon Juice, Lavender Bitters

### RASPBERRY MARTINI

Vodka, Mint, Lemon Juice, Simple Syrup, Raspberry Purée

### FRENCH LINEN

Vodka, Lemon Juice, Elderflower Liqueur, Prosecco

WINE & COCKTAILS