

SNACK

PRETZEL BOARD // 15

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 \$4

SALADS

MEDITERRANEAN // 14

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

PIZZA SALAD // 12

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

SUMMER STRAWBERRY SALAD // 13

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

SANDWICHES

served with simple italian salad or voodoo chips

MEATBALL SUB // 15

sesame sub, provolone, pomodoro, parm, basil

CRISPY CHICKEN // 15

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

CHICKEN PARM // 13

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

BRUNCH

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

butter milk biscuits, sausage gravy, bacon

KID'S MENU

BACON & EGGS // 7

FRENCH TOAST // 7

CHICKEN TENDIES // 8

CHEESE PIZZA {add pepperoni for free} // 7

SWEETS

FLOURLESS CHOCOLATE TORTE // 9

raspberry sauce, fresh berries (GF)

TODAY'S DESSERT

** baked by Pie Snob **

FLATBREAD PIZZA

add gluten free crust \$4

add vegan cheese \$3

ELOTE // 16

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 // 16

red sauce, pepperoni, fennel sausage, salami, italian seasoning

MARGHERITA // 13

red sauce, fresh mozz, cherry tomato, garlic, basil

PEP CUPS // 15

spicy red sauce, pepperoni cups, italian seasoning

BEVERAGES

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

\$3 OFF GLASS OF WINE

\$4 OFF HOUSE COCKTAIL

\$5 OFF PITCHER OF BEER

\$15 MIMOSA BOTTLE SERVICE

BRUNCH MENU



WINE LIST (HAPPY HOUR // \$3 Off Glass)

SPARKLING

PROSECCO // GAMBINO 9/27

dry, white peach, honey – Italy

SPARKLING ROSÉ // CHANDON 11

strawberry, cherry, pomegranate – Napa

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 // WISEGUY 12/36

pear, grapefruit, lemon – Washington

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 10 Glass

WHITE SANGRIA 10 Glass

RED WINE

PINOT NOIR // SEAGLASS 12/36

red cherry, strawberry, light – Central Coast

BLEND // STEL + MAR 11/33

blackberry, cherry, vanilla – California

MERLOT // ALIAS 9/27

rasberry, violet, mulberry – Napa

CABERNET SAUVIGNON // PENDULUM 12/36

blackberry, plum, vanilla – Washington

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

ANGELS ENVY // 11

BASIL HAYDEN // 14

BULLEIT // 10

BULLEIT RYE // 11

FOUR ROSES // 9

MICHTERS // 14

MAKERS MARK // 13

WOODFORD RSV // 13

WOODFORD MALT // 14

WOODFORD RYE // 14

**WOODFORD
DOUBLE OAKED** // 20

JAPANESE WHISKEY

KIKORI // 12

SUNTORY TOKI // 13

SCOTCH

DALMORE 12YR // 17

MONKEY SHOULDER // 9

VODKA

TITO'S // 9

KETEL ONE // 9

GREY GOOSE // 10

SMIRNOFF FLAVORS // 8

GIN

HENDRICKS // 9

MALFY LIMONE // 10

ISLE OF HARRIS // 10

BOMBAY SAPPHIRE // 10

RUM

APPLETON // 9

MT. GAY // 8

TEQUILA

DON JULIO BLANCO // 12

DON JULIO REPO // 15

CASAMIGOS // 14

CASAMIGOS MEZCAL // 15

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

Four Roses 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