

## 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

buttermilk 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** 10/30

dry, white peach, honey – Italy

**SPARKLING ROSÉ // CHANDON** 12

strawberry, cherry, pomegranate – Napa

## WHITE & ROSÉ

**ROSÉ // RYAN PATRICK** 11/33

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** 12/36

pineapple, vanilla, peach – California

## SANGRIA / MIMOSA

**MIMOSA** 10/30 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

**MONTEPULCIANO // PODERE** 11/33

Italian Red – cherry, blackberry, vanilla – Italy

**BLEND // STEL + MAR** 12/36

blackberry, cherry, vanilla – California

**MERLOT // ALIAS** 10/30

rasberry, violet, mulberry – Napa

**CABERNET SAUVIGNON // PENDULUM** 12/36

blackberry, plum, vanilla – Washington

**CABERNET FRANC // 'THE FRANC'** 12/36

vanilla, cedar, black cherry – Lodi

**MALBEC // ASTICA** 11/33

medium body, juicy berry – Argentina

**ZINFANDEL // GEN 5** 11/33

chocolate, blackberry, jammy – Lodi

# SPIRITS

## BOURBON

**ANGELS ENVY // 12**

**BASIL HAYDEN // 14**

**BULLEIT // 10**

**BULLEIT RYE // 11**

**FOUR ROSES // 10**

**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 // 10**

**KETEL ONE // 10**

**GREY GOOSE // 11**

**SMIRNOFF FLAVORS // 8**

## GIN

**HENDRICKS // 9**

**MALFY LIMONE // 10**

**ISLE OF HARRIS // 10**

**BOMBAY SAPPHIRE // 11**

## 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 // 13

### 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, 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, Irish Cream Liqueur, Hazelnut Liqueur, Coffee Liqueur

### BEE'S 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, Mint

# WINE & COCKTAILS