

Brunch Cocktails

- cannery bloody mary**
with housemade smoked bacon12
- dockside** tepozan blanco tequila,
elderflower, fresh grapefruit or tangerine juice,
splash of soda and tajin13
- sunday boots!** dos boots mezcal, cointreau,
passion fruit, fresh pineapple13

- el cholo margarita**
Secret Family Recipe featuring Patrón Tequila11
- how to duffy**
ketel 1 botanical peach & orange blossom,
fresh lemon juice , cava13
- bottomless champagne**15
(with the purchase of an entree)

Small Plates

- half dozen oysters** rose mignonette granita,
shallots and herb gremolata, pink peppercorns ..20
- ceviche**
pineapple leche de tigre, maui sweet onion,
fresno chili, watermelon radish, tostadas17
- crab cake**
avocado creme fraiche, fine herbs,
fennel pollen and lemon salt18
- fried calamari**
yuzu aioli, cocktail sauce17
- house made guacamole**
with fresh tostadas12

- tuna on toast**
house smoked albacore tuna, tonnato dressing,
italian salsa verde, watercress, radish17
- shrimp cocktail**
cocktail sauce, green goddess 19
- caesar salad**
brioche croutons, parmesan cheese, anchovy12
- mixed green**
lemon vinaigrette, cherry tomatoes,
croutons, chives10
- new england clam chowder**
brioche croutons10

Mains

- quiche**
broccoli, fennel, smoked cheddar, lardons,
caramelized onions, arugula16
- eggs benedict**
sous vide slab bacon, poached eggs, chipotle
hollandaise- served with tots20
- brioche french toast**
whipped cream, macerated blackberries,
nueskes bacon17
- boring breakfast**
scrambled eggs, english muffin, house made tots,
choice of bacon or sausage16
- fried chicken biscuit**
housemade herbed biscuit, smokey breakfast gravy,
fried egg, fresno chile hot sauce20

- breakfast burrito**
mexican chorizo, scrambled eggs, cotija cheese,
avocado crème fraiche, roasted poblano peppers
-served with house made tots19
- huevos “ron”cheros**
roasted chili sauce, refried beans, fried eggs,
avocado, cotija cheese, tostada18
- lobster roll**
maine lobster, brioche roll, old bay aioli, lemon oil,
chives, fries38
- fish & chips**
crispy icelandic cod, tartar sauce, french fries24
- burger**
smoked fiscalini, iceberg lettuce, tomato,
red onion, secret sauce- served with fries22

Sides

- | | | |
|----------------------------|-------------------------|-----------------------------|
| avocado6 | bacon (4)8 | sausage (2)8 |
| french fries8 | tots8 | mixed berries8 |

20% gratuity will be applied to all parties of 8 guests or greater.
Split plate charge \$10, but we will happily provide share plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*