

brunch menu

SATURDAYS + SUNDAYS 11:00AM-3:00PM
WE ALSO OFFER ALL FOOD ON THE MAIN MENU

*ultimate brunch platter

SERVED ON A 3 FOOT BOARD! - NO SUBSTITUTIONS
MADE TO ORDER. PLEASE ALLOW 20 MINUTES FOR PREPARATION.

choice of benny: salmon or short rib+ fresh fruit + smoked bacon + thick french toast

\$12.99 per person / 4 person minimum

*smoked salmon benny

over chef's potato cake + poached eggs + hollandaise + parsley caper drizzle + cream cheese

\$15

*short rib benny

over chefs potato cake + poached eggs + hollandaise + arbol salsa

\$16

thick french toast

whipped cream + raspberry sauce + maple syrup

\$14

*country brunch platter

two eggs any style + smoked bacon + chefs potato + fresh fruit

\$13

*chicken + waffles

hand battered sriracha chicken + waffles + maple syrup

\$16

bottomless

MIX-&-MATCH YOUR FAVORITES FOR \$24.99

mimosa

FEATURING GAMBINOS SPARKLING WINE, BRUT, ITALY

classic OJ • passion fruit • rose • blueberry • violet • ginger • peppermint • cinnamon • butter pecan

bloody mary

PAPRIKA-SALT RIM + SERVED WITH OLIVES

common "hair of the dog" drink, reputed to cure hangovers with its combination of a heavy vegetable base (to settle the stomach), salt (to replenish lost electrolytes) & alcohol (to relieve head & body aches)

rosé

QUAIL OAK, CENTRAL VALLEY, CALIFORNIA

Aromas of red berries with flavors of stone fruit & watermelon lead to the a dry & balanced finish

red sangria

originated in Spain 2000 years ago by the Romans who planted vineyards & fortified unsafe drinking water with alcohol to kill bacteria. celebrated & fine-tuned by Double Helix. customer favorite for over 16 years.

Reminder Statement

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.