

BRUNCH COCKTAILS \$14

MI TIERRA

tequila cabeza, vida mezcal, jalapeno infused chartreuse

HEMINGWAY DAQUIRI

cana brava rum, luxardo liqueur, grapefruit juice

CITRON PRESSE

charbay meyer lemon vodka, barrow's ginger liqueur, prosecco

LE COLONIAL

ford's gin, aperol, rhubarb syrup, rose champagne

COMMERSON BLOODY MARY

aylesbury duck vodka, commerson bloody mary mix

LE MADMOISELLE

ford's gin, grapefruit cordial, prosecco

PALOMA BRAVA

tequila cabeza, grapefruit cordial, tajin

GIN & TONIC ON TAP

house made tonic, juniper berries, citrus peels, rose blossoms, soda water

COFFEE SALIZA

bepi tosolini almond liqueur, caffe luxxe coffee

DRAFT BEERS

NEW HOLLAND DRAGON'S MILK STOUT \$10

Imperial stout *Michigan* 11.0%

BOOMTOWN MIC CZECH PILSNER \$7

Czech / German style pilsner *Los Angeles* 5.6%

NORTH COAST ACME IPA \$8

American pale ale *California* 6.9%

MILLER LIGHT \$6

American light pale lager *USA* 4.2%

BOTTLE BEERS

ALLAGASH WHITE ALE \$8

Belgian Style Wheat *Maine* 5.2%

BLANCHE DE CHAMBLY \$8

Traditional Belgian White Ale *Quebec* 5.0%

LOST COAST FOGCUTTER DOUBLE IPA \$9

American Imperial IPA *California* 8.7%

SCRIMSHAW PILSNER \$7

European Style Pilsner *California* 5.0%

ST. PAULI N.A. \$6

Non-Alcoholic *Germany* 0.5%

BOTTOMLESS BELLINIS & MIMOSAS \$35 (CHOOSE ONE)

- guava, pear, & sage
- peach & thyme

includes one food item from the menu per person*. two hour seating limit for tables with bottomless bellinis.

created by - dushan zaric, dee quinones, staff