



BRUNCH

9 AM - 2:30 PM

SOMETHING SPECIAL

Substitute egg whites or vegan eggs +2

- AVOCADO CROAST** 18
Pressed croissant, cage-free poached egg, fresh guacamole, rocket salad, meyer lemon vinaigrette, parmesan
- MUSSEL FRITES** 28
White wine reduction, verde chorizo, crispy shallot, garlic with lemon served over crispy fries with toasted chimichurri bread
- BREAKFAST FLATBREAD** 24
Crème fraiche, smoked salmon, chive and dill, caper, pickled red onion, avocado, arugula, meyer lemon vinaigrette
- SHAKSHUKA** 18
Braised tomato and red bell pepper, onion, garlic, cilantro, cumin, feta cheese, cage-free poached egg, served with rustic toast
- SHORT RIB BENEDICT** 24
Braised short rib, crumpet, cage-free poached eggs, spinach, nitro-hollandaise, chives, skillet potatoes

TRIED AND TRUE

Substitute egg whites or vegan eggs +2

- FARMER'S BREAKFAST (CV)** 18
Cage-free eggs, applewood smoked bacon or sausage patty, skillet potatoes, rustic toast
- STEAK ASADA AND EGGS** 28
Ribeye asada, ranchero salsa, cage-free eggs any style, skillet potatoes, guacamole, rustic toast
- THE DAILY (CV)** 19
Spring salad with meyer lemon vinaigrette
- BREAKFAST BOWL** 19
Cage-free sunny side up eggs, skillet potatoes, sauteed spinach, refried black beans, bell pepper, salsa verde, cilantro, chives, cheddar jack, jalapeno crema and rustic toast
Add chorizo verde 5, shredded chicken 6, bacon 4
- CHILAQUILES (CV)** 22
Corn tortilla, cage-free sunny side eggs, salsa verde, pickled red onion and fresno chili, refried black beans, cilantro, crème fraiche
Add chorizo verde 5, shredded chicken 6, short rib 7
- JAMMICH** 16
Cage-free soft scrambled eggs, breakfast sausage patty or applewood smoked bacon, cheddar cheese, arugula, good sauce, on brioche, with fries or skillet potatoes
- BREAKFAST BURRITO** 18
Cage-free eggs, cheddar jack, skillet potatoes, refried black beans, pico de gallo served with ranchero salsa and yellow corn chips
Choice of, chorizo verde, applewood smoke bacon, or breakfast sausage

SIDES

- SAUSAGE PATTY (2) OR BACON (4)** 9
- SOURDOUGH OR RUSTIC TOAST,** 8
Jam and Butter
- SKILLET POTATOES** 6
- 1 CAGE-FREE EGG** 5
- FRIES** 8

ANYTIME EATS

- BLTE** 18
Cage-free fried egg, tomato, bacon, lettuce, gouda, garlic aioli, on rustic sourdough, with fries or side salad
- TAVERN BURGER** 19/24
SRF wagyu patty, cheddar cheese, burger sauce, grilled white onion, tomato, pickles, shredded lettuce on brioche, with fries or side salad
Add egg 3, avocado 4, bacon 4
- CRISPY CHICKEN SANDWICH** 21
Pickled brined fried chicken, provolone, calabrian chili slaw, pickles, pesto, on brioche with fries or side salad
- CHICKEN WINGS** 17
48hr pickle brined wings. Choice of: buffalo, black garlic, smokey bbq
Side of Slaw
- TAVERN NACHOS** 18
Poblano queso, refried black beans, pico de gallo, jalapeno, cilantro, salsa verde, guacamole, sour cream, with orange sauce
add chorizo verde 5, adobo chicken 6, short rib 7, pulled pork 7
- BAVARIAN PRETZEL** 16
Baked to order with poblano queso and stone ground mustard
- BURRATA CAPRESE** 21
Fresh burrata dressed with roasted tomato bruschetta, shaved parmesan, fresh basil, and olive oil, with toasted baguette
- CAESAR SALAD** 16
Romaine heart, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing
wrap it up + 2, served with fries
- MARGHERITA** 18
Mozzarella, pecorino, basil, olive oil
- LOADED PEPPERONI** 20
Simple and stacked

HAPPY ENDINGS ... OR BEGINNINGS

- SWEET CREAM HOT CAKES** 11
Whipped honey butter and maple
- GRAND MA FRENCH TOAST** 17
Thick cut challah, panko cinnamon Grand Marnier batter, crème brûlée strawberry, Grand Marnier butter
- CHALLAH FRENCH TOAST** 15
Whipped honey butter and maple
- FRESH BEIGNETS** 14
Powdered sugar and chocolate ganache

YOUNG GUESTS

- JUNIOR BREAKFAST** 14
Cage-free egg, applewood smoked bacon or breakfast sausage patty, buttermilk hot cake, side of fresh fruit
- JUNIOR FRENCH TOAST** 14
Whipped honey butter and maple, side of fresh fruit
Add 1 egg 3, bacon 4, breakfast sausage patty 4
- BREAKFAST GRILLED CHEESE** 14
With cage-free scrambled eggs and melted cheddar served with fries or fresh fruit
- PLAIN CHEESE BURGER** 14
With fries or fresh fruit
- GRILLED CHEESE** 13
With fries or fresh fruit

(CV) - Can be made vegan

Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Mixologists: John Rowland, Executive Chef: Angel Garcia



FOR THE SOUL

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY Grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles	15
SEASONAL BELLINI White peach, prosecco, Rosewater,	14
PALOMA El Charro Reposado, melogold grapefruit, fresh lime, hot honey	15
APEROL SPRITZ Prosecco, Aperol, soda ... light and refreshing.	14
ESPRESSO MARTINI 2.0 Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	16
THE BREAKFAST MARTINI Aviation gin, house made marmalade, dry curacao, citrus spritz	16
SPANISH COFFEE Goslings 151, Cantera coffee liqueur, Cointreau, black coffee topped with fresh whipped cream	15
FROSÉ Basic bitch shit	15
FRENCH 75 Empress Gin, lemon juice, simple syrup, prosecco	15

THE MIMOSA

Available for Brunch Only.

CLASSIC MIMOSA Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears	14
FLIGHT Served with prosecco infused gummy bears	22
BOTTOMLESS Must be paired with entrée - 90-minute limit	+25

CIRCLE CITY SIGNATURES

THE 1847 - SERVED WITH A TAKE HOME FLASK Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum	22
SPICY MARGARITA Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave nectar	16
MP MAI THAI Light rum, Diplomatico Mantuano rum, almond nut orgeat, orange curacao, lime juice, honey liliko'i foam	17
THE MULE Titos Vodka, ginger beer, rosemary simple, lime and rosemary	15
FASHIONABLY LATE Union Mezcal, El charro repo, simple syrup, lemon and pineapple juice, orgeat, aromatic bitters, crushed pistachio	17
HUGO Empress gin, elderflower, prosecco, mint simple, lime	15
THE QUEEN'S GAMBIT Diplomatico Mantuano rum, Suze, velvet falemum, pineapple, lime, peach simple, bitters	16
HONEY BEE Volcan blanco tequila, honey ginger syrup, lemon juice, bitters, pansy flower	17
PEACEFUL DREAM Ketel One Vodka, St Germaine, pomegranate juice, lemon juice, rosemary simple, foaming bitters	17
SIP FOR SERENITY A monthly cocktail inspired by our mixologist, with 50% of the proceeds benefiting local schools	17

ZERO-PROOF COCKTAILS

THE ALOE AFFAIR Seedlip notes de agave n/a, aloe vera, lime juice, agave, lime wheel	16
PINK PONY CLUB Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	16
BOTANICAL BLOOM Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	15
SUNBEAM SODA Seedlip garden n/a, pineapple juice, lemon juice, mint simple syrup, soda	16

THE OLD FASHIONED

THE PERFECT OLD FASHIONED Buffalo Trace, simple syrup, orange bitters, chocolate bitters, maldon salt, orange peel and brandied cherry	17
CHOCO OAXACAN OLD FASHIONED Union Mezcal, Casamigos Repo, Lords Creme de Cocoa, agave, walnut and chocolate bitters, shaved cacao	17
BLUE EYED DOE Balcones Baby Blue Bourbon, brown sugar simple, orange and peach bitter, orange peel and brandied cherry	17
SPICED PEAR OLD FASHIONED Botanist Gin, Ketel One Vodka, spiced pear simple, orange bitters, torched pear	18
HOGS HIGH OLD FASHIONED Whistle Pig 6 year rye, smoked bourbon maple syrup, aromatic bitters, walnut bitters, bacon, orange twist	17
JAPANESE OLD FASHIONED Kikori Japanese Whiskey, honey ginger syrup, lemon and orange bitters, candied ginger	18

COUNT NEGRONI

NEGRONI Nolet's gin, Campari, sweet vermouth, orange peel	17
KINGSTON NEGRONI Ron Zacaypa rum, Carpano Antica, Campari, brown sugar simple syrup	17
SBAGLIATO "THE MISTAKE" Nolet's gin, Empress gin, lillet blanc, suze, prosecco, mirco flowers	17
CUCUMBER NEGRONI Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco	17
RYE NOT NEGRONI Sazerac rye, Campari, carpano antica sweet vermouth	18
SOUR CHERRY NEGRONI Fords gin, Campari, martini rubino, tempus fugit, cherry juice, lemon juice	17

THE MARTINI

DORIAN GREY Earl grey infused gin, Diplomatico Mantuano rum, lemon juice, basil simple syrup	16
FILTHY Grey Goose, Cinzano 1757 dry, St. Germain. olive oil.	16
DIRTY BITCH MARTINI Ketel One Vodka, a lot of olive juice, bleu cheese olives	17
SMOKE HOUSE GIBSON Aviation gin, Dolin Blanc, Cinzano 1757, cherrywood smoke	17
ESPRESSO Haku Vodka, cantera coffee, vanilla simple, fresh espresso, shaved cacao	17
CHOCODILLA TINI Ketel One Vodka, Lords Creme de Cocoa, Ryan's liquor, whipped cream, shaved cacao	17

NIGHTLY SPECIALS

MONDAY: All Night Happy Hour from 3 pm - close	
TUESDAY (6PM - CLOSE):	
Mini Tacos - Short Rib or Adobo Chicken tacos	2 for 6
Street Taco Fish Taco	5
Margarita Flight - Spicy, Mango and Strawberry	16
Paloma	9
Tres Generaciones Flight (3) 1 oz	17
Mezcal Flight (3) 1 oz	18
WEDNESDAY:	
COUNTRY MUSIC (6PM - CLOSE)	
WINE AND WHISKEY NIGHT	
25% off select bottles of wine	
50% off select glasses of wine	
\$7 house Chardonnay or Cabernet	
Bulleit Flight - (3) 1oz	22
Fly Over Flight - (3) 1oz	24
Angel's Envy, Balcones, Jefferson's Reserve	
Basil Hayden Flight - (3) 1 oz	27
\$2 off all bourbons	
FRIDAY & SATURDAY:	
Late Night Happy Hour from 10 - 11:30 pm	

ON TAP

COORS LIGHT American-Style Light Lager - 4.2%	7
MODELO ESPECIAL Mexican Pilsner-Style Lager - 4.4%	8
LEFT COAST: TRESTLES IPA American India Pale Ale - 6.8%	9.5
GARAGE: BLOOD ORANGE HEF Wheat Ale - 5.5%	9
PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING	

BY THE CAN

ATHLETIC UPSIDE DAWN Non-Alcoholic Golden Ale	6.5
FIRESTONE WALKER 805 Blonde Ale - 4.7%	6.5
CORONA EXTRA Mexican Lager - 4.6%	6.5
BUD LIGHT American-Style Light Lager - 4.2%	6
MICHELOB ULTRA American-Style Light Lager - 4.2%	6
ELYSIAN SPACE DUST India Pale Ale - 8.2%	7.5
- 196 LEMON SELTZER Vodka Seltzer - 5.5%	8
- 196 PEACH SELTZER Vodka Seltzer - 5.5%	8
- 196 STRAWBERRY SELTZER Vodka Seltzer - 5.5%	8

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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BUBBLES

CHANDON GARDEN SPRITZ 187ML Orange, herbs and spices	22
CHANDON BRUT ROSE 187ML Strawberry, watermelon, cherry	22
MOET IMPERIAL 375ML Green apple, citrus fruit, white flower	75
MIONETTO, PROSECCO DOC Vibrant apple, peach, and honey aromas,	13/49

REDS

2022 JOSEPH PHELPS Cabernet Sauvignon, Napa Valley Black cherry, blackberry, plum, tobacco, spice, vanilla	145
2022 JOSEPH PHELPS Pinot Noir, Napa Valley	115
2023 TERRAZAS Cabernet Sauvignon, Mendoza Ripe black currant, blueberry, white pepper, thyme	16/62
2023 TERRAZAS Malbec Reserve, Argentina Plum, black cherry, toasted spices, oak	16/62
2022 OPAQUE Malbec, Paso Robles Blueberry, dark plum, vanilla, spice	20/78
2020 OPAQUE Red Blend, Paso Robles Full bodied, black berry, raspberry, mocha	20/78

WHITES

2023 MADDALENA Chardonnay, Monterey Bright citrus with floral aromas	17/66
2024 TERRAZAS Chardonnay Reserve, Argentina Yellow peach, pear, grapefruit with hints of citrus & blossom honey	16/62
2023 MINUTY PRESTIGE Rose, Cotes de Provence Apricot and yellow peach	16/62
2024 THE CHAMPION Sauvignon Blanc, Marlborough Passionfruit, gooseberry, and pink grapefruit.	16/62

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