



BRUNCH

9 AM - 2:00 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
- CHICKEN + WAFFLES** 26
Our signature fried chicken breast and thigh, sweet cream waffle, bourbon maple, whipped honey butter and house hot sauce
Add: 2 eggs any style 5, skillet potatoes 3
- BREAKFAST FLATBREAD** 24
Crème fraiche, everything bagel seasoning, smoked salmon, chive, fresh dill, caper berries, avocado, pickled red onion, baby rocket, meyer lemon vinaigrette
- MOCO LOCO** 25
Korean style BBQ fried rice, seared wagyu patty, sunny side up eggs, pineapple relish, demi gravy, chives
- BISCUITS + GRAVY** 17
Fresh baked cheddar cornbread biscuit, country white gravy, skillet potatoes
Add: 2 eggs any style 5
- 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 (CV) can be made vegan

- FARMER'S BREAKFAST (CV)** 18
Cage-free eggs, applewood smoked bacon or sausage patty, skillet potatoes, rustic toast
- STEAK ASADA AND EGGS** 28
Grilled Hanger Steak, ranchero salsa, cage-free eggs any style, skillet potatoes, guacamole, rustic toast
- SKILLET SCRAMBLE** 18
Cage-free eggs your way, 2 add ons, jack + cheddar mix cheese with skillet potatoes and rustic toast.
Add ons proteins: add egg 3, bacon 3, fennel sausage 4, chorizo verde 4, short rib 5, pulled pork 4, pulled chicken 4
Add ons Vegetables: farmers mix 3, spinach 2, arugula 2, jalapeno 1, tomato 1, onion 1, bell pepper 1, mushroom 2, pico de gallo 2, cilantro 1, calabrian chili 2
- 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
Choice of salsa verde or salsa ranchero, yellow corn chips, cage-free sunny side eggs, pickled red onion, refried black beans, creme fraiche, cilantro, queso fresco
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** 20/26
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** 22
Pickled brined fried chicken, provolone, calabrian chili slaw, pickles, pesto, on brioche
- 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, salsa verde, salsa ranchero, guacamole, sour cream, cilantro
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
- BEET CAPRESE** 18
Pickled beets, fresh mozzarella, orange, grape tomato, balsamic, micro basil
- CAESAR SALAD** 16
Romaine heart, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing
wrap it up + 2, served with fries
- MARGHERITA** 19
Mozzarella, pecorino, basil, olive oil
- LOADED PEPPERONI** 21
Simple and stacked

HAPPY ENDINGS ... OR BEGINNINGS

- SWEET CREAM PANCAKES** 11
Whipped honey butter and maple
Add: 2 eggs any style +5, skillet potatoes +3
- GRAND MA FRENCH TOAST** 17
Thick cut Challah, panko cinnamon Grand Marnier batter, crème brûlée strawberry, Grand Marnier butter
- FRENCH TOAST** 15
Whipped honey butter and maple
Add: 2 eggs any style +5, skillet potatoes +3
- FRESH BEIGNETS** 16
Powdered sugar and chocolate ganache
- BELGIAN WAFFLE** 14
Whipped honey butter and maple
Add: 2 eggs any style +5, skillet potatoes +3

YOUNG GUESTS

for guests 10 or younger

- 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** 14
With fries or fresh fruit

Consuming raw or undercooked foods may increase your risk of foodborne illness. Food allergy warning: our food may contain known allergens such as; peanut, dairy, egg and shellfish products. Please ask your server if you have any concerns.
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

THE MIMOSA

Available for Brunch Only.

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

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY	17
Grey Goose vodka, John's secret mary mix, seasonal dressing	
SEASONAL BELLINI	14
White peach, prosecco, Rosewater,	
PALOMA	16
El Charro Reposado, melogold grapefruit, fresh lime, hot honey	
APEROL SPRITZ	16
Prosecco, Aperol, soda ... light and refreshing.	
ESPRESSO MARTINI 2.0	18
Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	
FRENCH 75	16
Empress Gin, lemon juice, simple syrup, prosecco	

CIRCLE CITY SIGNATURES

THE 1847 - SERVED WITH A TAKE HOME FLASK	22
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum, hickory smoke	
SPICY MARGARITA	17
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave, spiced rim	
JALAPENO BASIL MARGARITA	17
Union mezcal, fresh basil, jalapeno, lime, agave, spiced rim	
HUGO	16
Empress gin, elderflower, lime, mint simple, prosecco	
HONEY BEE	18
Volcan blanco, lemon, honey-ginger simple, bitters	
MONKEYPOD MAI TAI	17
Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko'i foam	
IT'S A MULE	16
Titos vodka, lime, rosemary simple, ginger beer	
TOASTED SOUR	18
Basil Hayden toast, lemon, brown sugar, egg foam	
CHELSEA NEGRONI	18
Fords gin, Campari, martini rubino, tempus fugit, sour cherry	
THE MARBLE QUEEN	18
El Tesoro blanco, coconut, lime, agave	
CALI PEARADISE	17
Ketel One vodka, prickly pear, lemon, fizzy water	
CUCUMBER ELIXIR	17
Grey Goose vodka, cucumber citrus, mint simple	
APPLE CRISP	17
Crown apple, lemon, brown sugar, apple cider	

ZERO-PROOF COCKTAILS

PINK PONY CLUB	16
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	
BOTANICAL BLOOM	15
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	

THE OLD FASHIONED

THE PERFECT OLD FASHIONED	18
Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean	
SMOKING GUN	18
Bulleit Rye, rosemary and brown sugar simple, walnut bitters, torched rosemary and orange, smoked	
BLUE EYED DOE	18
Balcones Baby Blue Bourbon, simple, aromatic and peach bitters	
BANANAS FOSTER OLD FASHIONED	18
basil hayden, bacardi, banana liqueur, brown sugar simple, walnut bitters, charred banana	
HOGS HIGH OLD FASHIONED	18
Whistlepig Piggybank rye, smoked maple, orange and walnut bitters	
JAPANESE OLD FASHIONED	18
Kikori Japanese bourbon, honey and ginger simple, orange and lemon bitters	

THE MARTINI

NOT YOUR AVERAGE COSMO	18
Ketel One vodka, elderflower, white cranberry, lime	
DIRTY BIHHH MARTINI	18
Ketel One Vodka, lots of olive brine	
PEACEFUL DREAM	17
Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters	
ESPRESSO MARTINI	18
Haku Vodka, cantera negra, vanilla, chilled pressed espresso.	
MAN-TINI (MANHATTAN)	17
Bulleit bonded, carpano antica vermouth, ango bitters	

ON TAP

CIRCLE CITY BLONDE	8
Blonde Ale - 5.2%	
CIRCLE CITY RED ALE	8
Irish Red Ale - 5.5%	
LEFT COAST: TRESTLES IPA	9.5
American India Pale Ale - 6.8%	
GARAGE: BLOOD ORANGE HEF	9
Wheat Ale - 5.5%	

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

BY THE CAN

COORS LIGHT	6.5
American-Style Light Lager - 4.2%	
MICHELOB ULTRA	6.5
American-Style Light Lager - 4.2%	
FIRESTONE WALKER 805	7
Blonde Ale - 4.7%	
MODELO ESPECIAL	7
Mexican Pilsner-Style Lager - 4.4%	
BREWERY X HUCKLEBERRY SELTZER	8.5
hard seltzer - real fruit - 5%	
BREWERY X BAJA SIPPER SELTZER	8.5
hard seltzer - pineapple, mango, lime - 5%	
-196 LEMON SELTZER	8
Vodka Seltzer - 5.5%	
-196 PEACH SELTZER	8
Vodka Seltzer - 5.5%	
-196 STRAWBERRY SELTZER	8
Vodka Seltzer - 5.5%	
N/A ELYSIAN SPACE DUST	7
non-alcoholic IPA	
MICHELOB ULTRA ZERO	6.5
non-alcoholic	

BUBBLES

CHANDON GARDEN SPRITZ 187ML	22
CHANDON BRUT ROSE 187ML	22
MOET IMPERIAL 375ML	75
MIONETTO, PROSECCO DOC	13/49

REDS

2022 JOSEPH PHELPS	145
Cabernet Sauvignon, Napa Valley	
2022 JOSEPH PHELPS	115
Pinot Noir, Napa Valley	
2023 TERRAZAS	16/62
Cabernet Sauvignon, Mendoza	
2023 TERRAZAS	16/62
Malbec Reserve, Argentina	
2022 OPAQUE	20/78
Malbec, Paso Robles	
2020 OPAQUE	20/78
Red Blend, Paso Robles	
2022 CHOP SHOP	15/58
Cabernet Sauvignon, California	
2021 SERIAL	20/78
Cabernet Sauvignon, Paso Robles	
2022 FOLLY OF THE BEAST	16/62
Pinot Noir, Central Coast	
2022 LAGARDE	18/70
Bordeaux AOC - Bordeaux, France	

WHITES

2023 MADDALENA	17/66
Chardonnay, Monterey	
2024 TERRAZAS	16/62
Chardonnay Reserve, Argentina	
2024 THE CHAMPION	16/62
Sauvignon Blanc, Marlborough	
2022 DOMENICA	16/62
Pinot Grigio, North Italy	
2024 SUMMER WATER	15/58
Rose, Central Coast	

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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NIGHTLY SPECIALS

MONDAY:	
All Night Happy Hour from 3 pm - Close	
TUESDAY (6PM - CLOSE):	
Mini Tacos - Adobo Chicken or Gringo tacos	2 for 7
Street Taco Fish Taco	5
Chicken Taquitos	2 for 7
Margarita Flight - Spicy, Mango and Strawberry	16
Paloma	9
Tres Generaciones Flight (3) 1oz	17
Mezcal Flight (3) 1oz	18
WEDNESDAY (6PM - CLOSE):	
COUNTRY MUSIC	
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) 1oz	27
\$2 off all bourbons	
FRIDAY & SATURDAY:	
Late Night Happy Hour from 10 pm - Close	

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