



BRUNCH

Appetizers

- CHICHARRÓN - Ancho Chili, Guacamole 12 [GF]
- SHRIMP COCKTAIL - Gulf Shrimp, Garden Variety Cocktail Sauce, Lemon 15 [GF]
- TRUFFLE FRIES - Manchego, Chives, Truffle Aioli 15
- RICK'S PICKLE DIP - Topped with Crispy Bacon, Fresh Dill (with Kettle Chips) 12 [GF]
- HOUSE PICKLES - Rotating Seasonal Vegetable Blend 6 [GF]
- DURITOS - Seasoned Wheat Puffs 5

Plates

- SUMMER SALAD - Watermelon, Mixed Greens, Pepita Vinaigrette, Ricotta Salata 17 [GF]
- CAESAR SALAD* - Romaine Mix, Sourdough Croutons, Pickled Onions, Manchego 17
- AVOCADO TOAST* - Focaccia, Sunnyside Up Egg, Furikake 14
- CRAB TARTINE* - Focaccia, Soft Scrambled Eggs, Lump Crab, Preserved Lemon Cream 18
- FRENCH TOAST STICKS - Cinnamon Sugar, Maple Syrup, Ricotta Frosting 13
- SMASHED POTATOES - Yukon Gold, Swiss Aioli, Red Harissa, Scallions 16 [GF]
- PARFAIT - Greek Yogurt, Honey, Fresh Fruit, Granola 11

Sandwiches

- B.E.L.T.* - Croissant Bun, Bacon, Fried Egg, Tomato, Lettuce, Breakfast Sauce 17
- MASA FRIED CHICKEN SANDWICH* - Sweet Mustard Slaw, Roasted Garlic, (Tennessee Hot Option) 18
- BREAKFAST BURGER* - (2) Smash Patties, American Cheese, Bacon, Egg, Jalapeño Hollandaise 18
- DOUBLE CHEESEBURGER* - (2) Smash Patties, American Cheese 17
- COPYRIGHT SANDWICH* - Egg, American Cheese, Fennel Sausage Patty, Parmesan Butter 17

Gluten Free bun available 1

Pizza

- PRINCESS - Brie, Cream, Peach Mostarda, Arugula 24
- THE CANTINA - Queso Chihuahua, Steak, Corn Salsa, Tortilla Strips, Cilantro 25
- BREAKFAST PIZZA - Egg Base, Mozzarella, Potatoes, Breakfast Sausage, Smokey Mayo, Scallions 25
- PIZZA INDEED - Roasted Poblano Cream, Mozzarella, Chorizo, Jalapeño, Hot Honey 23
- NATIONAL TREASURE - Red Sauce, Mozzarella, Sausage, Pepperoni, Onion, Olives, Peppers 23
- A GOOD TRIP - Onion Soubise, Braised Mushrooms, Gruyère, Mozzarella, Garlic Aioli, Scallions 24
- CARBONARA - Pasta, Egg Yolk, Mozzarella, Parmesan, Pancetta 24
- PEPPERONI - Red Sauce, Mozzarella, Pepperoni 18
- SAUSAGE - Red Sauce, Mozzarella, Fennel Sausage 18
- CHEESE - Red Sauce, Mozzarella 15

Gluten Free crust available for all pizzas 5



ADD-ON TOPPINGS

- OLIVE 1
- ONION 1
- PEPPERS 1
- JALAPEÑO 1
- SAUERKRAUT 1
- BACON 3
- BRAISED MUSHROOMS 3
- CALABRIAN CHILES 3
- CHICKEN TENDIES 3
- CHORIZO 3
- FENNEL SAUSAGE 3
- PEPPERONI 3
- STEAK 5

HOUSEMADE DIPPING SAUCES

- BARBECUE 3
- HOT SAUCE 3
- MARINARA 3
- MEXICAN HOT HONEY 3
- RANCH 3
- ROASTED GARLIC AIOLI 3
- SMOKEY MAYO 3
- TRUFFLE AIOLI 3
- SPECIAL SAUCE 3



HERE WITH LOVE

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

A 20% gratuity is included to parties of eight or more, and we kindly ask those groups to be on one check.



DRINKS

Brunch Cocktails

- BLOODY MARY** – Vodka, Garden Variety Bloody Mix 12 (Loaded Garnish) 8
BREAKFAST OLD FASHIONED – High Rye Bourbon, Fenugreek, Coffee Extract, All Day Bitters 15
SALTY DOG – Vodka or Gin, Grapefruit-Lime, Seltzer, Sal de Gusano 15
MIMOSA – Vodka, Orange, Sparkling Wine Extract, Seltzer 12
SEA BREEZE – Vodka or Gin, Cranberry-Hibiscus (Cosmo Mix), Grapefruit-Lime (Paloma Mix) 12
GREYHOUND – Vodka or Gin, Grapefruit-Lime, Cane Sugar 12

Seasonal Cocktails

- PRICKLY PEAR MARGARITA** – Blanco Mixto Tequila, Quadra Sec Liqueur, Prickly Pear, Lime 15
GUAVA VERDE – Vodka, Gin, Spritz Liqueur, Pink Guava, Thai Basil, Lemon 13
ANDROMEDA – Gin, Almond, Clove, Ginger, Lemon, Lime 13
THE DRAGONFLY – Vodka, Dragonfruit, Lemon, Seltzer 13
PICO DE GILES – Gin, Dill, Jalapeño, Lemon 13
STRAWBERRY-BASIL MOJITO – Rum, Strawberry, Basil, Lime, Seltzer 13
LIBRE LIBRE – Rum, Grasslandz Choke-Cherry Cola 14

Classic Cocktails

- RABBIT KICK** – Gin, Vanilla, Carrot Juice, Lemon, Cracked Black Pepper 16
EG OLD FASHIONED – High Rye Bourbon, Bittered Old Fashioned Syrup 16
BLACKBERRY SLING – Gin, Spritz Liqueur, Blackberry-Lavender (Bramble Mix) 15
ESPRESSO MARTINI – Vodka, Coffee Concentrate, Cinnamon, Chipotle Cacao Bitters 16
EVERGREEN COLLINS – Gin, Black Spruce, Douglas Fir, Lemon, Charred Rosemary 14
L.I.V.I.N. – Vodka, Mango, Passionfruit, Key Lime, Cayenne, Terpenes 14
QUINCY COSMO – Vodka, Quadra Sec Liqueur, Cosmo Mix, Citralia Cocktail Cologne 15
EG MARGARITA – Blanco Mixto Tequila, Quadra Sec Liqueur, Lime-Orange 16
WISCO OLD FASHIONED – High Rye Bourbon, Cherry, Orange, Grapefruit Soda, All Day Bitters 15
GRAPE APE – Vodka, Grape-Lime Soda 10

Neat Pours: Whiskey 8 Tequila 8 Gin 7 Vodka 7 Rum 7 Fernet 7 Spritz 7 Quadra Sec 7

Zero-Proof Cocktails

- BOTANICAL BERRY MULE** – Botanical Blackberry-Lavender (Bramble Mix), Ginger Beer 10
SUMMER SPRITZ – Bitter Orange Syrup, NA Rosé Wine, NA Apertivo, Seltzer 10
FAUX FASHIONED – Blackstrap Molasses, Demerara, Gentian, Citrus Blend 10
PAEZ – Yerba Mate, Jasmine, Pineapple, Coconut Water 10
TEETOTALING MAI TAI – Pomegranate, Black Lime, Almond, Seltzer 10
BIRD WITHOUT A BUZZ – NA Tequila, Grapefruit-Lime (Paloma Mix), Seltzer 10
SAUNA SIPPER – Barrel Aged NA Gin, Grapefruit-Lime, Cranberry-Hibiscus (Cosmo Mix), Tonic 10

THC Beverages

- PIFFTON SOUR TANGIE (10MG)** – Tangerine, Orange, Terpenes 9
PIFFTON LAYER CAKE (10MG) – Cherry, Lemon, Vanilla, Terpenes 9
PIFFTON PINEAPPLE KUSH (10MG) – Tonic Botanicals, Lemongrass, Terpenes 9
PIFFTON SNOWMAN (10MG) – Lingonberry, Honey, Lemon, Terpenes 9
GINGER BLISS (10MG) – Ginger, Passionfruit, Mango, Pineapple 8
HIGH VOLTAGE (10MG) – Yerba Mate, Lemon, Szechuan, Guayusa 8
ECTO CHILLER (10MG) – Orange, Orange, Orange 8
CHRONIC TONIC (5MG) – Tonic Botanicals, Tangerine, Cannabis Flavoring 6
ECTO CHILL (5MG) – Orange, Orange, Orange 6
ELECTRIC LEMONADE (5MG) – Yerba Mate, Lemon, Szechuan, Cayenne 6
GRASSLANDZ (10MG + 10MG CBD) – Rotating Selections, Ask Your Server or Bartender 9
GREEN STANDARD (5MG + 10MG CBG + 25MG CBD) – Apple, Lemon, Ginger, Cucumber 9

In effort to keep all safe, we ask you to choose (and stay) in either an alcoholic or THC lane for the duration of your visit. Please speak to your server or bartender should you have any questions.

A 3% fee for credit card transactions. There is an additional 15% THC tax for all THC beverages. These charges are not a gratuity. If you at any time have questions about these charges, please ask for a manager.