



BRUNCH

FARMERS MARKET FRUIT & BERRIES 11
w/crème fraiche

YOGURT PARFAIT 10
Greek yogurt, fresh berries, honey granola

STEEL CUT OAT 'LATTE' 11
Brown sugar, cinnamon foam

SMOKED SALMON PLATTER 14
Capers, herb cream cheese, toasted bagel

AVOCADO TOAST 14
Multigrain loaf, organic egg, tomatoes, rainbow radish, puffed quinoa, balsamic reduction

CLASSIC SHRIMP COCKTAIL 15
Poached Tiger prawns, classic cocktail sauce

SPRING APPLE SALAD 12
Field greens, shaved root veg, candied pecans, honeycrisp apple, blue cheese crumbles, sherry vinaigrette

ROMAINE CAESAR SALAD 12
White anchovy | garlic dressing | shaved parmesan cheese | herbed croutons
Add chicken or shrimp 5

HAMACHI SASHIMI 17
Pickled ginger | salted cucumber | daikon curl shiso

CRISPY WINGS 17
Tossed In house hot sauce | side of ranch or bleu cheese

CLASSIC COBB SALAD 18
Grilled chicken, avocado, organic egg, blue cheese, pear tomatoes, bacon, house vinaigrette

BRIOCHE FRENCH TOAST 22
Vermont maple syrup, triple berry compote, side of bacon and pork sausage

POPCORN CHICKEN & WAFFLES 24
Sweet chili tossed popcorn chicken, Belgian waffle, chipotle cream, maple syrup

BREAKFAST SANDO 19
Brioche bun, fried egg, maple bacon, avocado, tomatoes, onion jam, tater tots

EGGS BENEDICT 24
Dungeness crab cake 24
Classic Canadian bacon 22
Hash browns

HUEVOS RANCHEROS 20
Bacon, pinto beans, corn tortillas, salsa roja, mozzarella & two cage free eggs your way

THREE EGG OMELET 25
Dungeness crab 25
Mushroom avocado & Swiss 22
Poblano 23
(Bacon, avocado, mozzarella, poblano chile aioli)
Hash Browns, Toast

SALMON SALAD 22
Cast- Iron seared salmon, field greens, red radish, grilled asparagus

SHRIMP FETTUCCHINI POMODORINI 20
Cherry tomatoes confit, spinach, garlic, Kalamata olives

NOE BURGER 19
8oz. brisket sirloin beef, applewood smoked bacon. aged cheddar, pickled onion, lettuce Vine ripe tomatoes, fries
Add Fried Egg 3

DRINK

APEROL SPRITZ 14

Prosecco | Aperol | Soda

MIMOSA 15

OJ, Blackberry, or Grapefruit

MIMOSA FLIGHT (all 3) 19

KIR ROYALE 15

Chambord

CLASSIC BLOODY MARY 14

MICHELADA 14

STRAWBERRY PEPPERCORN G&T 17

Hendrick's Gin | Cucumber | Lime | Strawberry
| Q Indian Tonic

RUBINO NEGRONI 17

Bombay Sapphire | Martini & Rossi Riserva
Speciale Rubino | Campari | Orange Peel

CHIPOTLE PALOMA 15

Sauza Silver Tequila | Ancho Reyes Lime | Q
Grapefruit | Tajin Spice

BRAMBLE ON 17

Belvedere Peach Nectar | Monin Peach | Lemon
| Orange Juice

AVIATION G&T 16

Aviation Dry Gin | Q tonic | lime

HOUSE MARGARITA 15

tequila | lime juice | triple sec | agave

RED WINE (6OZ/9OZ)

MEIOMI | Pinot Noir

13/18

TERRAZAS DE LOS ANDES | Malbec

12/17

UPPERCUT | Cabernet Sauvignon

14/19

CHARLES SMITH "BOOM BOOM!" | SYRAH

14/19

LOUIS M. MARTINI | Cabernet Sauvignon

16/21

WHITE WINE (6OZ/9OZ)

SAINT M | Riesling

10/15

KRIS | Pinot Grigio

11/16

DECOY | Sauvignon Blanc

17/22

KENDALL JACKSON | Chardonnay

14/19

WHISPERING ANGEL" | Rose

15/20

BEER

CRAFT 11

Blue Moon Belgian White | Stone IPA | Golden Road Wolf Among Weeds Double IPA | Samuel Adams
Boston Lager | New Belgium Fat Tire Amber

IMPORTED 10

Corona Extra | Heineken | Guinness | Modelo Especial

DOMESTIC 9

Bud Light | Miller Lite | Budweiser | Michelob Ultra | Truly Hard Seltzer