

BRUNCH

EGGS

-your choice of herbed potatoes, salad
or both

Cheesy Scrambled Eggs served with toast \$15

Omelette with aged Cheddar and chives,
served with toast \$15

Poached eggs in a spicy tomato sauce served
with toast \$15

Mediterranean soft boiled egg breakfast plate \$15

SANDWICHES

-your choice of herbed potatoes, salad
or both

Burrata on foccacia with arugula, semi dried
tomatoes, basil pesto, and balsamic agrodolce \$18

Beef Birria Torta with Oaxacan cheese, avocado,
cilantro and pickled onions, served with a side of
beef bouillon \$18

Torta Cochinitas Pibil with Oaxacan cheese,
avocado, cilantro and pickled onions \$18

SWEET

Lemon Blueberry ricotta pancakes with crème
fraiche and maple syrup \$ 15

SEASONAL COCKTAILS

SPICY MEZCALITA \$17

Mezcal, tequila blanco, Triple sec, lime,
agave, jalapeños, cilantro

CUCUMBER VODKA LEMONADE \$16

Dillons Vodka, cucumber juice, lemon,
simple syrup

KAFFIR GINGER RUM \$16

Kaffir lime leaf infused Rum, ginger syrup,
pineapple, lime

VANILLA ORANGE JULEP \$15

Bourbon, Galliano, orange, mint, bitters

HIBISCUS SPRITZ \$15

Gin, hibiscus syrup, lemon,
prosecco, soda

WATERMELON ELDERFLOWER SPRITZ \$16

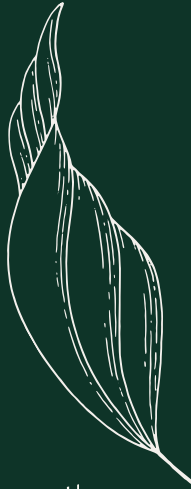
Watermelon juice, St.Germaine, lime,
sparkling wine, soda

ESPRESSO MARTINI \$17

Vodka, Kahlua, espresso

VIRGIN WATERMELON SPRITZ \$8

Watermelon juice, simple syrup, lime,
soda



DESSERT

Seasonal crème brûlée flavour \$7

Flourless chocolate torte with sea salt \$12

CAFE

Tea & Coffee \$3

Irish Coffee \$12

DIGESTIF 1.5oz

Dolin Red Vermouth \$8

Amaro Nonino \$11

Amaro Montenegro \$10

Amaro Averna \$8

Fernet Branca \$10

Chartreuse \$10

Hennessy VS Cognac \$12

Laphroaig Select. Islay \$12

Woodford Reserve \$13

