

Brunch Time

MARY'S & MIMOSAS

"THE SIGNATURE SUNDAY MARY" \$9

Titos vodka, house made mary mix
whipped herb pepper float, sliced jalapenos
in a smoked salted rimmed mason jar with a squeeze!

*Not your virgin Mary

"THE ANCHO REYES" \$9

Wheatleys vodka, house made mary mix
ancho reyes pepper liquer
black salted rim, sliced cucumber

"OLD STYLE BORING BLOODY MARY" \$9

boring house vodka, major peters mix & some other stuff

BELLINI MIMOSA \$9

made with fresh OJ peach puree & Italian sparkling wine
(just peachy!)

ORANGE BERRY MIMOSA \$9

fresh OJ, Chambord & prosecco

TRADITIONAL MIMOSA \$9

MAN MOSA \$9

fresh orange juice, triple sec, wheat beer & prosecco

Sweet Sunday's

ALMOND CRUSTED STUFFED FRENCH TOAST \$13

almonds, brioche, honey mascarpone filling
fresh berries, warm maple syrup

LEMON RICOTTA PANCAKES \$12

wild berry compote, lemon curd, powdered sugar

STRAWBERRY FILLED CREPES \$11

chantilly cream, balsamic & black pepper reduction

STEEL CUT IRISH OATMEAL \$8

raisins & brown sugar

FRESH SEASONAL FRUIT \$8

agave lime syrup

Starters

STICKY BUNS \$10

oohy gooey caramel pecan pull apart pastry

BRAISED SHORT RIB POUTINE \$15

red wine braised short rib, crispy french fries, cheese curds

BUFFALO NEW YORK STYLE JUMBO WINGS GF \$17

saucés: mild, hot, firecracker, bbq, sesame
rubs: jakes, ranch, sour cream & onion, lemon pepper, salt & pepper

AHI TUNA WONTONS \$15

3 tuna wonton tacos topped with mango salsa & sriracha aioli

FAMILY STYLE BREAKFAST MEATS \$15

smoked andouille, chicken jalapeno sausage, candied bacon

SHRIMP COCKTAIL \$18

6 shrimp with cocktail sauce

Eggcellent Brunch

FRIED GREEN TOMATO BENEDICT \$16

sous vide poached eggs, smashed avocado
applewood smoked bacon
hollandaise sauce, potatoes

CLASSIC BENNY \$16

hollandaise sauce, poached egg, canadian
bacon served on an english muffin

HUEVOS RANCHEROS \$16

crispy corn tortillas, black bean puree
farm fresh eggs, rajas, salsa de molcajete
avocado, potatoes

PRIME RIB SKILLET \$15

roasted prime rib, onions, bell peppers, potatoes
shredded cheddar, farm fresh eggs
grilled crostini

HOLE IN ONE \$13

3 eggs, choice of meat
potatoes & 2 slices of bread

GARDEN OMELET \$14

farm fresh eggs, spinach tomatoes, onions,
peppers avocado, swiss cheese, Mushrooms
potatoes

Brunch Time

Salads & Sands

COUNTRY FRIED CHICKEN \$20
double dipped chicken breast, mashed potatoes, green beans

PAN SEARED SALMON \$25
mushroom risotto, sweet pea broth

BOGEY'S SALAD \$14
mixed greens, toasted pepitas, dried cranberries, parmesan, roasted red peppers, red onion vinaigrette +CHICKEN 6 +SHRIMP 8

CAESAR SALAD \$12
crisp romaine, focaccia croutons, shaved parmesan, creamy anchovy caesar
+CHICKEN 6 +SHRIMP 8

CLASSIC BURGER* \$14
half pound burger, cheddar cheese, green leaf lettuce, tomato, red onion, brioche bun
+add fried egg +1 bacon +2

BLTA \$13
smoked bacon jam, leaf lettuce, tomato, avocado, toasted whole wheat bread

CHEFS COBB SALAD GF \$16
grilled chicken, heirloom cherry tomatoes, cucumber, marinated feta, dates, crispy bacon, red onion herb vinaigrette

Kids Corner

for our guests 12 & under

STEEL CUT IRISH OATS \$6
raisins & brown sugar

ONE EGG MEAL (ANY STYLE) \$6
served with hash browns, toast & bacon strip or sausage link

FRENCH TOAST STICKS \$6
served with bacon strip or sausage link

MINI CAKES \$6
served with bacon strip or sausage link

GRILLED CHEESE \$7
american cheese on grilled white bread, served with french fries

CHICKEN FINGERS \$7
tender strips of breaded chicken, served with french fries