

BRUNCH FEATURES

SUNDAY, FEBRUARY 17TH, 2019

Chef Special

KOREAN PORK TACOS 14
MANGO-CHILI RELISH, LOCAL CABBAGE,
BAO TORTILLAS

BISCUIT & GRAVY 12
JALAPENO CHEDDAR BISCUIT,
63° EGG, BACON, CREAM GRAVY

BREAKFAST PLATE 12
SCRAMBLED EGGS, ROASTED POTATOES, BACON,
WALNUT-CRANBERRY CINNAMON SUGAR TOAST

CHICKEN POBLANO INCREDI-BOWL 13
CHOPPED BACON, 63° EGG,
GREEN CHILE POSOLE BROTH, CILANTRO,
AVOCADO, CORN TORTILLA STRIPS,
WHITE CHEDDAR, PUMPKIN SEEDS

FRUIT BOWL 8
CANTELOPE, STRAWBERRY, BLACKBERRY,
MELON, PINEAPPLE, BLUEBERRY, KIWI

VEGAN POWER BOWL 14
ZUCCHINI & YELLOW SQUASH, BEANS, CURRIED TOFU,
CHERRY TOMATOES, AVOCADO VINAIGRETTE

BRUNCH DRINKS

“Macho-mosa” 7

FRESH SQUEEZED ORANGE, GIN, KARBACH BLOOD ORANGE RADLER

“Welcome to the Dark Side” 7

HOUSE MADE COFFEE LIQUEUR, VODKA, KATZ COFFE, SEA SALT

JUICE SPECIALS

TRIBAL ORGANIC JUICE *Rain Dance* \$8 (CUCUMBER, APPLE, LEMON,
DANDELION GREENS, KALE)

TRIBAL ORGANIC JUICE *Chief* \$8 (KALE, CUCUMBER, CELERY,
PARSLEY, LEMON, GINGER)