

WEEKDAY SPECIALS

ALPHARETTA

SUGARED CRANBERRY BELLINI

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

\$14/52

BRUNCH PUNCH 01

COOKHOUSE SPICED RUM, STRAWBERRY, ARBOL CHILE, GINGER, CITRUS, CLUB SODA

\$13

BRUNCH PUNCH 02

COOKHOUSE SPICED RUM, ORANGE ARBOL CHILI SYRUP, LEMON, ORANGE FANTA

\$13

WINTER SANGRIA

TAWNY PORT, POMEGRANATE, CRANBERRY, TARRAGON, LAMBRUSCO

\$14

ORANGE MOCHA

CITRUS MOCHA, CANDIED ORANGE PEEL

\$6.95

COFFEE SYRUP FLAVORS

VANILLA, LAVENDER, CARDAMOM MINT, ORANGE MOCHA*

CONTAINS DAIRY*

\$0.35

CITRUS AVOCADO TOAST

CHEESY SOURDOUGH BOULE, RIPE AVOCADO, BLACK PEPPERCORN FETA CREAM, SEASONAL CITRUS, ARUGULA, CITRUS VINAIGRETTE, HAZELNUT CRUNCH

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

\$17.25

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | WE ARE A NON-CERTIFIED GLUTEN FREE KITCHEN
WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT,
SOY, MILK, EGG, FISH, SHELLFISH, MEAT, CHICKEN, SESAME, OR WHEAT ALLERGIES
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.