

# WEEKDAY SPECIALS

## ALPHARETTA

### STRAWBERRY CHILI LEMON DROP

**\$15**

CASTLE & KEY VODKA, TRIPLE SEC, COOKHOUSE STRAWBERRY CHILI ARBOL SYRUP, FRESH SQUEEZED LEMON JUICE

### STRAWBERRY MATCHA LATTE

**\$7.25**

COOKHOUSE STRAWBERRY MILK, JADE LEAF MATCHA

### BRUNCH PUNCH

**\$13**

RUM, KEY LIME PINEAPPLE SYRUP, DULCE COCONUT CREAM

### SPRING BELGIAN STYLE WHITE ALE

**\$9**

CREATURE COMFORTS BREWING CO. TAKE ON THE CLASSIC BELGIAN-STYLE WHITE ALE BREWED WITH ORANGE-PEEL, CORIANDER AND LOCAL WHEAT FROM DAYSPRING FARMS

### SPRING-ISH SANGRIA

**\$14**

DIORA CHARDONNAY, DATE MOLASSES, CITRUS AND ORANGE ARBOL SYRUP

### ORANGE MOCHA

**\$6.95**

CITRUS MOCHA, CANDIED ORANGE PEEL

### RASPBERRY PASSION FRUIT BELLINI

**\$14/\$52**

COOKHOUSE RASPBERRY PASSION FRUIT SYRUP, PROSECCO

### COFFEE SYRUP FLAVORS

**\$0.35**

VANILLA, LAVENDER, CARDAMOM MINT

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.

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### AVOCADO TOAST

**\$17.25**

CHEESY SOURDOUGH BOULE, RIPE AVOCADO, TRIPLE CREAM YOGURT, FRESH GRAPE COMPOTE, KALAMATA OLIVE TAPENADE, HERB OIL, FRESH HERBS AND ARUGULA, SUMAC VINAIGRETTE, ZA'ATAR CRUNCH, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

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

### SAVORY GRAVLAX CREPE

**\$19**

SAVORY CRISPED CREPE FILLED WITH DILL LEMON CREAM AND COOKHOUSE CURED GRAVLAX. ARUGULA, APPLE AND FRESH DILL TOSSED IN A CITRUS VINAIGRETTE, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

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

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