



## hen mother COOKHOUSE specials

### FALL BELLINI

APPLES, PEARS, FALL SPICES, PROSECCO

**\$14**

### BRUNCH PUNCH 03

RUM, KEY LIME PINEAPPLE SYRUP, DULCE COCONUT CREAM

**\$13**

### FALL BLUSH SANGRIA

SAUVIGNON BLANC, ZUCCA RABARBARO LIQUEUR, CARDAMOM, MINT

**\$14**

### ADULT COOLADE

BOURBON, CRAN-POMEGRANATE TARRAGON, RASPBERRY PASSIONFRUIT PUREE, CITRUS, AROMATIC BITTERS

**\$15**

### BUENAVEZA SALT & LIME LAGER

STONE BREWING'S BAJA-INSPIRED MEXICAN LAGER BREWED WITH SEA SALT & LIME

**\$8**

### SIGNATURE SEASONAL SYRUP FLAVORS

BLUEBERRY\*, APPLE CARAMEL\*

**\$1**

### AVOCADO TOAST

CHEESY SOURDOUGH BOULEE\*, RIPE AVOCADO, SLICED SUMMER TOMATOES, SHEEP'S MILK FETA\*, CHERRY TOMATOES, ARUGULA  
TOSSED IN ROASTED TOMATO VINAIGRETTE, ZA'ATAR CRUNCH\*, SERVED WITH HERB SMASHED YUKON GOLD POTATOES\*

**\$17.25**

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

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.

