



## 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 \$1

BLUEBERRY\*, APPLE CARAMEL\*

### CINNAMON ROLL

SAIGON CINNAMON, PECAN & CREAM CHEESE GLAZE

\$8.95

### AVOCADO TOAST

\$17.75

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\*

+ADD TWO CAGE FREE EGGS ANY STYLE\* \$3.95

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.

