

# hen mother COOKHOUSE specials

**STRAWBERRY BELLINI** \$14  
FRESH STRAWBERRY PUREE, SIMPLE SYRUP, FRENCH BUBBLES

**SPRING SANGRIA** \$14  
SAUVIGNON BLANC, PINEAPPLE, ORGEAT, CITRUS

**BUENAVEZA SALT & LIME LAGER** \$8  
STONE BREWING'S BAJA-INSPIRED MEXICAN LAGER BREWED WITH SEA SALT & LIME

**ADULT MILKSHAKE\*** \$14  
VODKA, VANILLA, STRAWBERRY, HALF&HALF, CHOCOLATE BITTERS

**ICED STRAWBERRY MATCHA LATTE\*** \$7.50  
COOKHOUSE STRAWBERRY MILK, JADE LEAF MATCHA

**CINNAMON TOAST CEREAL LATTE\*** \$7.75  
COOKHOUSE CINNAMON TOAST SYRUP, PEACH COFFEE ROASTERS ESPRESSO, CINNAMON TOAST CEREAL CRUMBLE

**BROWN SUGAR SHAKEN ESPRESSO** \$7.50  
COOKHOUSE BROWN SUGAR SYRUP, PEACH COFFEE ROASTERS ESPRESSO

## SEASONAL SYRUP FLAVORS- ADD TO ANY DRINK!

CARAMEL*	\$1.25
STRAWBERRY*	\$1.25
BROWN SUGAR	\$.75
CINNAMON TOAST CEREAL*	\$1.25

**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

**BACON CAULIFLOWER QUICHE** \$17.50  
PATE BRISEE CRUST, ROASTED CAULIFLOWER FLORETS, BACON, SHEEP'S MILK FETA, FONTINA, PECORINO, PARMESAN AND WHITE CHEDDAR CHEESES, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

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.