

hen mother COOKHOUSE specials

RASPBERRY PASSION FRUIT BELLINI \$14/\$56
COOKHOUSE RASPBERRY PASSION FRUIT SYRUP,
PROSECCO

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

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

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

ICED BLUEBERRY MATCHA* \$7.50
COOKHOUSE BLUEBERRY MILK, LEMON CREAM COLD
FOAM (CONTAINS DAIRY), 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
CINNAMON TOAST CEREAL*	\$1.25
BLUEBERRY	\$1.25
BROWN SUGAR	\$0.75

AVOCADO TOAST \$17.95
CHEESY SOURDOUGH BOULEE, RIPE AVOCADO, SAVORY PEACH
COMPOTE, FRESH MOZZARELLA, ARUGULA, BALSALMIC VINAIGRETTE,
PISTACHIO CRUNCH, SERVED WITH HERB SMASHED YUKON GOLD
POTATOES
+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.95

GRECCO QUICHE \$17.50
PATE BRISEE CRUST, MARINATED FETA, ROASTED RED PEPPERS AND
RED ONION, KALAMATA OLIVES, SPINACH, OREGANO, FONTINA,
PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG
CUSTARD, AND 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.