

# BRUNCH

<b>BAO BUN V</b> Choice of Mongolian BBQ Duck, Korean Fried Chicken or 5-Spice Pork Belly	6
<b>SMOTHERED PORK TAMALES* GF</b> Poached Egg, Pork Green Chile, Green Olive, Cilantro, Pickled Onion	13
<b>WAGYU SLIDERS* V GF</b> Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup <b>V SUB IMPOSSIBLE BURGER</b>	19
<b>LAMB SAUSAGE BURRITO</b> Green Chili, Scrambled Eggs, Potato, Lettuce, Tomato, Cumin Yogurt	15
<b>STREET CART STEAK &amp; FRIES* GF</b> Ribeye, Poached Egg, Guacamole, Cotija & Pico De Gallo	19
<b>BREAKFAST DOSA V GF</b> Crispy Lentil Crêpe, Scrambled Eggs, Avocado, Squash, Peas, Apricots, Sambar Potato & Maple Syrup	16
<b>CHURRO FRENCH TOAST</b> Dulce de Leche, Cinnamon, Maple Syrup, Pineapple & Chocolate Pearls	13
<b>FRIED EGG ON A ROLL* GF</b> Smoked Ham, Arugula, Crispy Onion, Dill Pickle Mayo, Pepperoncini & Home Fries	13
<b>DONUT HOLES</b> Chocolate Dipping Sauce & Dulce de Leche	12

**POP UP**

A 5% Surcharge will be added to your check to lessen the wage gap for our Back of House team members an for COVID Safety Protocols.

## WINE

HOUSE WINE	6oz/BTL 10/38 White or Red
ROSÉ O' THE DAY	10/38
SAUVIGNON BLANC	13/50
CHENIN BLANC	12/46
CHARDONNAY	14/54
PINOT NOIR	15/58
RED BLEND	12/46
CAB SAUV	14/54

## BRUNCH COCKTAILS

<b>BLOODY MARY VIKING OR MARIA</b>	10
<i>Elevation Bloody Mix, Horseradish, Dill w/ Choice of Vodka, Akvavit, Tequila</i>	
<b>CLASSIC MIMOSA</b>	7/16
<b>BLOOD ORANGE MIMOSA</b>	9/19
<b>COCONUT FIZZ</b>	10
Gin, Lime, Coconut Milk, Soda	
<b>CORPSE REVIVER #2</b>	12
Gin, Lemon, Vermouth, Absinthe, Ginger Liqueur, Activated Charcoal	
<b>FROSÉ</b>	11
Rosé, Aperol, Lemon, Bianco Vermouth	
<b>FROZEN SPICY PALOMA</b>	11
Maestro Dobel Tequila, Pamplemousse Liqueur, Grapefruit, Jalapeno	
<b>MICHELADA</b>	7
Montucky, Lime, Salt, Elevation Bloody Mix	

\*COCKTAILS AVAILABLE TO-GO\*

## Sweets

<b>PEANUT BUTTER BAR GF</b>	6
<b>HONEYCRISP APPLE HAND PIE</b>	8

(V) = VEGAN BY REQUEST  
(GF) = GLUTEN-FREE BY REQUEST

<b>Beer</b>	↓ ↓ ↓ ↓ ↓
<b>UPSLOPE CRAFT LAGER</b>	6
<b>SPARKS FLY JUICY HAZY IPA</b>	7
<b>MONTUCKY 16oz CAN COLD SNACK LAGER</b>	5
<b>STEM RASPBERRY CIDER</b>	6
<b>OLD JUBILATION ALE</b>	8

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. \*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## RULES OF ENGAGEMENT

Masks are required for entry and must be worn at all times when not at your table. While in the space, please remember to distance yourself from other guests whenever possible.

Your table is at least 6' away from other guests. Empty space is intentional - Please refrain from moving tables or chairs.

We are operating at a 25% capacity, once a table suited for your party is available, we will promptly seat you.

At this time, we are not accepting cash. To leave a tip, please consider doing so on your credit card.

Hand sanitizer is available to you throughout the restaurant, please consider using it before and after you dine with us.

Text your name to 303-993-3120 for our Voluntary Sign-Up, in case you would like to be notified of a potential exposure.