



SUNDAY BRUNCH

Adults \$44.95
Kids 5-12 \$19.95

Parties of 8 or more add a service fee of 20% to all guest checks

COCKTAILS

** Not included in brunch pricing*

- Nueske's Old Fashioned** | Bacon-washed Woodinville, maple syrup, piloncillo, black walnut bitters, chocolate bitters... 17
- Painkiller** | Giffard pineapple liqueur, Plantation Pineapple Rum, 18th & Central Pineapple & Coconut Schrub ... 16
- Espresso Martini** | Kahula, cacao, vanilla vodka, Fernet Branca, Frangelico, Averna Amaro... 13
- Carajillo** | Espresso, Licor 43 and cinnamon... 12

OPULENCE BY THE GLASS

** Not included in brunch pricing*

- La Marca Prosecco** | Italy... 11
- Veuve Clicquot** | France... 26
- Rose Gold Bellini** | strawberry shrub, Giffard Peche de Vigne... 15
- Sutter Home Fre Brut** | Non-Alcoholic bubbles... 9

ZERO PROOF

** Not included in brunch pricing*

- Red Rosie** | cranberry, lime, ginger beer... 9
- Pineapple Express** | pineapple shrub, lime juice, coconut cream... 10
- N.A.O.F** | zero proof old fashioned, Lyres Malt N/A Whiskey... 11
- Strawberry Blonde** | rhubarb, lemon, strawberry... 11
- Libre Spritz** | orange, rhubarb, Lyres Rosso... 12

COLD

- Shrimp Cocktail**
horseradish cocktail sauce
- Smoked Salmon**
house smoked, lemon
- Chef's Salad**
rotating selection of Chef's favorite salads
- Charcuterie Spread**
Chef's selection of assorted cheeses, meats, breads and crackers

HOT

- Smoked Bacon**
Nueske's bacon, house smoked
- Cheesy Potatoes**
heavy cream, Fini cheddar garlic, yellow onion
- French Toast Bake**
candied pecans, vanilla, granny smith apples, caramel maple syrup
- Chef's Featured Eggs**
rotating selection of Chef's favorite scrambles
- Breakfast Sausage**
premium pork cuts, herb+spice blend
- Biscuits & Gravy**
pork sausage, sage, lemon juice, onion, garlic
- Simple Scrambled Eggs**
pasture-raised eggs, butter
- Featured Soup**
rotating selection of Chef's favorite soups



ACTION STATIONS

Watch our talented Chef team prepare your brunch favorites!

- Hand Carved Prime Rib**
creamy horseradish
- Chilaquiles**
Traditional, Chorizo+Green Tomatillo or Spicy Salsa Verde

DELUXE PASTA BAR

- Rosa la Carne**
cavatappi noodles, diced pepperoni, basil, housemade rosa sauce
- Creamy Steak Alfredo***
fresh linguini, mushrooms, garlic, bourbon alfredo, grana padano
- Chicken Florentine**
fresh linguini, spinach, tomato, garlic cream sauce
- Rotating Lobster Pasta**
garlic, beurre monte, fresh lobster, red pepper flakes, white wine, grana padano



SWEET

- Cinnamon Caramel Rolls**
housemade caramel
- Assorted Sweets & Treats**
rotating selection of Chef's favorite scones, doughnuts,

**Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness*

***Food prepared in our restaurant may contain nuts. Items on the buffet cannot be guaranteed to be nut free.*

WINES BY THE GLASS

W H I T E S

La Marca Prosecco <i>Bubbles, Italy</i>	11
Hugo Huber <i>Sparkling Rose of Pinot Noir, Austria</i>	13
Tavo <i>Pinot Grigio, Italy</i>	12
J Vineyards <i>Pinot Gris, California, 2022</i>	13
Hive & Honey <i>Riesling, Monterey, California</i>	12
Martin Codax <i>Albarino, Rias Baixas, Spain</i>	13
Walnut Block <i>Sauvignon Blanc, Marlborough, NZ</i>	12

R E D S

Angels & Cowboys <i>Red Blend, Sonoma County, CA</i>	13
Daou <i>Cabernet Sauvignon, California</i>	15
Ghost Pines <i>Cabernet Sauvignon, Sonoma/Napa, CA</i>	15
Anko <i>Malbec, Salta, Argentina</i>	12
Michele Chiarlo "Le Orme" <i>Barbera D'Asti, 2021</i>	14
Averaen <i>Pinot Noir, Willamette Valley, Oregon</i>	19
Petite Petit <i>Red Blend, Lodi, California, 2020</i>	15

C O R A V I N S E L E C T I O N S

Dollarhide Estate <i>2022 Sauvignon Blanc, Napa Valley</i>	26	Justin Isosceles <i>2018 Cabernet Blend, Paso Robles, California</i>	28
Paraduxx <i>2019 Bordeaux Blend, Napa Valley, California</i>	28	Daou Reserve <i>2021 Cabernet Sauvignon, Paso Robles</i>	25
Gaja Promis <i>2020, Super Tuscan, Tuscany, Italy</i>	35	Penfolds Bin 389 <i>2020 Cabernet+Shiraz Blend, AU</i>	26

COCKTAILS

W H I S K E Y

Old Fashioned

Michter's Single Barrel Rye, Buffalo Trace Whiskey, Piloncillo syrup, house blended bitters

16

Cabin Weather

Jack Daniel's Rye, Licor 43, Averna amaro, St.Elizabeth All Spice

16

G I N

Silk Road

Bombay Dry Gin, Pairidaeza banana, turmeric, curry, ginger

17

Floradora

Ford's Gin, Sherry, Raspberry, Ginger Beer, Lemon Citrate

15

T E Q U I L A + M O R E

Rising Sun Sour

Shōchū, Yuzu, Plum, Fennel, Cardamom, Lemon

17

Margarita on 5th*

Maestro Dobel, Peche De Vigne, Grand Marnier, lime, ocean foam

27

R U M

Painkiller

Giffard pineapple liqueur, Plantation Pineapple Rum, 18th & Central Pineapple & Coconut Schrub

16

Peaches and Tea

White Rum, Peach-Clementine Pellegrino, Peach+Rosemary Elixir, Lemon, Cherry Bark and Vanilla Bitters

15

V O D K A

Rhuberry Cosmo

Vodka, Triple Sec, Rhubarb, Strawberry, Citrus

15

It's a Done Dill

Tattersall Bootlegger, Dill, Mint, Cucumber, Charged H2O

15

B E E R

D R A U G H T

Michelob Golden Light <i>Lager, 4.2% St. Louis, MO</i>	6	Fulton Lonely Blonde Ale <i>Blonde Ale, 4.8% Minneapolis, MN</i>	7
Summit Rotating <i>Minneapolis, MN</i>	7	Summit EPA <i>Extra Pale Ale, 5.2%, St. Paul, MN</i>	7
Firestone Walker Mind Haze <i>Hazy IPA, 6.2% Paso Robles, CA</i>	8	Summit Oatmeal Stout (Nitro) <i>Stout, 5%, St. Paul, MN</i>	7
Loon Juice <i>Honeycrisp Hard Cider, 6.3% Spring Valley, MN</i>	7	Surly Furious <i>American IPA, 6.2% Minneapolis, MN</i>	7
Castle Danger <i>Cream Ale, 5.5% Two Harbors, MN</i>	7	Shell's <i>Vienna Lager, 4.7%, New Ulm, MN</i>	7
Voyageur Rotating <i>Grand Marais, MN</i>	7	Liftbridge Mango Blonde <i>Blonde Ale, 4.75%, Stillwater, MN</i>	8