# Brunch

**Smashed Avocado Toast**
roasted corn, cotija, sourdough, sunny side up egg  

**Two Egg Breakfast**
eggs your way, choice of protein, herbed potatoes, toast  

**French Toast**
fresh challah, seasonal berries, house made bourbon maple syrup  

**Vegetable Scramble**
heirloom tomatoes, seasonal mushrooms, arugula, goat cheese  

**Protein Scramble**
bacon, sausage, avocado, roasted potatoes, sharp cheddar  

**Breakfast Burrito**
sausage, bacon, egg, avocado, queso, in a homestyle tortilla, home fries  

**Chorizo Scramble**
cotija, pico de gallo, roasted potatoes, Spanish chorizo, toast  

**Two Egg Breakfast**
choice of sausage or seasonal veg, poached egg, hollandaise, roasted potatoes  

**Smoked Salmon Benedict**
sockeye, baby spinach, poached egg, hollandaise  

**Eggs Benedict**
choice of sausage or seasonal veg, poached egg, hollandaise, roasted potatoes  

**Starters**

**Elysian Creamy Tomato Soup**
chicken tortilla soup, corn, pico de gallo, cilantro and lime  

**House Fries**
truffle and chipotle aioli, fresh herbs  

**Pub Fries**
three-cheese blend, chipotle aioli, bacon, jalapeños, chives, served with ranch dressing  

**Buffalo Chicken Wings**
spicy buffalo sauce, shaved heirloom carrots, celery, parmesan, fresh herbs, ranch dressing  

**BBQ Chicken Wings**
house-made bbq sauce, shaved heirloom carrots, celery, blue cheese, fresh herbs, blue cheese dressing  

**Hummus Board**
kalamata olives, cherry tomatoes, cucumber, feta, lemon, fresh herbs, served with grilled pita  

**Penn Cove Mussels**
white wine, garlic, shallots, beurre blanc, served with grilled ciabatta  

**Tangletown Quesadilla**
poblano peppers, black beans, charred red onion, roasted corn, jack cheese  

**Guacamole**
serrano peppers, jalapeños, pico de gallo, cotija, served with sea salt chips  

**Salads**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House organic mixed greens, cherry tomatoes, cucumber, balsamic vinaigrette</td>
<td>7</td>
</tr>
<tr>
<td>Kale Parmigiano reggiano, herbed bread crumbs, lemon chili vinaigrette</td>
<td>8</td>
</tr>
<tr>
<td>Mediterranean Greens organic mixed greens, cherry tomatoes, cucumber, kalamata olives, pickled red onion, italian vinaigrette</td>
<td>9</td>
</tr>
<tr>
<td>Kale Caesar romaine, kale, house ceasar dressing, croutons, parmesan, lemon</td>
<td>10</td>
</tr>
<tr>
<td>Smoked Cobb arugula, romaine, shaved cabbage, cherry tomatoes, cucumber, smoked almonds, crunchy corn, avocado, pickled red onion, smoked blue cheese dressing</td>
<td>12</td>
</tr>
<tr>
<td>Greenlake Chop bacon, red onion, garbanzos, cherry tomatoes, avocado, blue cheese, balsamic vinaigrette</td>
<td>13</td>
</tr>
<tr>
<td>Southwest Chicken grilled chicken breast, house-made ranch, corn, black beans, pico de gallo, tortilla and cotija cheese</td>
<td>13</td>
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</tbody>
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**Sandwiches & Entrees**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Burger* 8oz painted hills patty, fontina cheese, charred red onions, tomato jam, arugula, garlic aioli</td>
<td>16</td>
</tr>
<tr>
<td>Pub Burger* 8oz painted hills patty, cheddar, lettuce, tomato, charred red onion, house-made thousand island</td>
<td>16</td>
</tr>
<tr>
<td>Grilled Cheese gouda, cheddar, gruyere, caramelized onions served with creamy tomato sauce</td>
<td>14</td>
</tr>
<tr>
<td>Elysian Reuben corned beef, sauerkraut, gruyere, russian dressing, stone mustard, pickle, rye</td>
<td>14</td>
</tr>
<tr>
<td>Fried Chicken Sandwich buttermilk marinated chicken breast, bacon, cheddar, tomato, pickles, garlic aioli</td>
<td>14</td>
</tr>
<tr>
<td>Fish &amp; Chips the wise esb battered cod, fries, coleslaw, house tartar sauce</td>
<td>15</td>
</tr>
<tr>
<td>B.A.T. peppered bacon, arugula, avocado, tomato, chipotle aioli</td>
<td>12</td>
</tr>
<tr>
<td>Poblano Mac &amp; Cheese parmesan cream sauce, roasted peppers and herbed bread crumbs</td>
<td>12</td>
</tr>
<tr>
<td>Carnitas Tacos pickled red onion, cilantro, salsa verde, cotija, corn tortilla</td>
<td>12</td>
</tr>
</tbody>
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**V** = Vegetarian  
**VN** = Vegan  
**GF** = Gluten Free  
**GFO** = Gluten Free Option Available  

*Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some items contain nuts, please inform your server of any allergies.
COCKTAILS

BASIC B vodka, lavender, honey, lemon, soda
10
HILLCOUNTRY SOUR bourbon, ginger, lemon, bitters
11
SPANISH G & T gin, tonic, seasonal herbs and fruit
11
ESCAPE SONG rum, coconut, pineapple liqueur, passion fruit, bitters
12
CHILI VERDE MARGARITA tequila, lime, triple sec, chili verde liqueur
10
DESERT ROSE gin, rose germanium liqueur, lemon, sparkling wine
10
FIVE O FOUR american whiskey, montenegro, peychauds, apertivo, lemon
11

BOTTLED BEER

RAINIER - 12 oz  4.5
DOS EQUIS - 12 oz  4.5
STELLA ARTOIS - 11.2 oz  5
GHOSTFISH KICK STEP IPA - 12 oz can  7
BUCKLER'S N/A - 12 oz  4.5

CIDER

INCLINE MARIONBERRY - 12 oz can  6
RAMBLING ROUTE APPLE - 16 oz can  7
RAMBLING ROUTE PEAR - 16 oz can  7
VIRTUE MICHIGAN BRUT - 12 oz bottle  8

WINE

WHITE

VANDORI PINOT GRIGIO 2017, IT  glass / bottle
8 / 28
TOWNSHEND SAUV. BLANC 2016, WA  glass / bottle
8 / 28
RYAN PATRICK ROSE 2017, WA  glass / bottle
8 / 28
STORYPOINT CHARDONNAY 2017, WA  glass / bottle
9 / 21
ROTATING HOUSE WHITE  glass / bottle
6.5 / 21

RED

LEESE-FITCH CAB SAUVIGNON 2014, CA  glass / bottle
8 / 28
CARMENET RESERVE PINOT NOIR 2015, CA  glass / bottle
9 / 33
SANTO MONTEPULCIANO D'ABRUZZO 2016, IT  glass / bottle
8 / 30
NIETO MALBEC 2017, ARGENTINA  glass / bottle
9 / 33
ROTATING HOUSE RED  glass / bottle
6.5 / 21

SPARKLING

RIVE DELLA CHIESA, IT  glass / bottle
8 / 28

BOTTLED SODA

GINGER BEER - 12 oz  4.5
THOMAS KEMPER black cherry, vanilla cream - 12 oz  4.5