




# Cocktail Favorites




<b>Whitney</b> 	<b>13</b>	<b>Hearsay Old Fashioned</b> 	<b>15</b>
Stoli Razberi Vodka, Cassis, Champagne, muddled blackberries, lemon juice, sugar		One of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
<b>Pistache and Panacha</b> 	<b>14</b>	<b>Espresso Martini</b> 	<b>14</b>
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Flaming Leah</b> 	<b>13</b>	<b>El Pepino</b> 	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice, sugar		Herradura Tequila, Cointreau, cucumber, cilantro, lime	
<b>Blueberries in Havana</b> 	<b>13</b>	<b>Jalapeño</b> 	<b>11</b>
SelvaRey Coconut Rum, blueberries, mint, lime		Stoli Vodka, jalapeño, lemon juice, sugar	
<b>Pink Delicious</b> 	<b>12</b>	<b>The Smoot</b> 	<b>12</b>
Fords Gin, St. Germain, Peychaud's Bitters, Champagne, grapefruit juice		Stoli Vanilla Vodka, Cassis, pineapple juice	

# Wine Favorites

## WHITE WINE

			
<b>Chardonnay</b>			
Sonoma Cutrer, Russian River, CA	<b>11</b>	<b>13</b>	<b>36</b>
Napa Cellars, Napa Valley, CA	<b>12</b>	<b>14</b>	<b>48</b>
La Crema, Willamette Valley, Oregon	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Bollini, Alto Adige, Italy	<b>10</b>	<b>13</b>	<b>32</b>
Santa Margherita Alto Adige, Italy	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
Whitehaven, Marlborough New Zealand	<b>11</b>	<b>14</b>	<b>40</b>
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, Italy			<b>30</b>
Schramsberg Blanc de Noirs, CA			<b>47</b>
Veuve Clicquot Brut, France			<b>98</b>
Dom Perignon			<b>500</b>

## RED WINE

			
<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
Penfolds Bin 389 'Baby Grange'	<b>16</b>	<b>23</b>	<b>64</b>
McLaren Vale "Austin", Paso Robles, CA	<b>11</b>	<b>15</b>	<b>44</b>
Quilt, Napa Valley, CA			<b>52</b>
Caymus, Napa Valley, CA			<b>160</b>
<b>Pinot Noir</b>			
Cherry Pie, Three Vineyards, CA	<b>11</b>	<b>14</b>	<b>39</b>
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
Ken Wright Cellars, Willamette Valley, WA	<b>12</b>	<b>15</b>	<b>44</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
<b>Others</b>			
The Pessimist, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, Argentina	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

# Mocktails

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeno, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
<b>Flameless Leah</b>	<b>8</b>	<b>Cucumber Cooler</b>	<b>8</b>
strawberry, lime, mint, coconut water		muddled cucumber and cilantro, lime, coconut water	
<b>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, cbd, lemon-lime soda			

# Brunch Favorites

Brunch available from open to 3pm Friday, Saturday and Sunday

<b>Chicken Chilaquiles Verdes*</b> <b>GF</b>	<b>15</b>	<b>Crème Brûlée French Toast</b> 	<b>15</b>
spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg		torched brioche with your choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
<b>Eggs Benedict*</b>	<b>18</b>	<b>Buttermilk Pancakes</b> 	<b>14</b>
prosciutto, poached egg, English muffin, hollandaise sauce, fried potato hash		choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon	
<b>Brunch Steak &amp; Eggs*</b> <b>GF</b>	<b>25</b>	<b>Short Rib Hash*</b>	<b>17</b>
NY Strip steak, herb chimichurri, choice eggs, fried potato hash		shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa	
<b>Hearsay Fried Chicken Waffle</b>	<b>18</b>	<b>Farmer's Omelet &amp; Mixed Greens</b> <b>GF</b> 	<b>14</b>
crispy fried chicken, Belgian waffle, buttered maple syrup		spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash	
<b>Prosciutto and Cheese Omelet</b>	<b>16</b>	<b>Breakfast Taco Trio</b>	<b>14</b>
cured ham, cheddar cheese, green onion, fried potato hash		potato and egg, chorizo and egg, bacon and egg, tomatillo salsa, fresh fruit	

(\* ) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GF** GLUTEN FREE  **VEGETARIAN**