

BRUNCH LIBATIONS

Classic Mimosa

fresh squeezed orange juice & bubbles 8

Modern Mimosa

fresh squeezed grapefruit & bubbles 9
fresh squeezed blood orange & bubbles 9

“Violet Ombre”

Crème De Violet, lavender bitters & bubbles 9

Kir Royale

Crème de Cassis & bubbles 9

Bloody Mary Collection

House made Blood Mary mix with your choice

Rosemary infused vodka 10

Thyme infused vodka 10

Dill infused vodka 10

Jalapeno infused vodka 10

Or keep it classic 8

Signature Brunch Cocktails

“Heads will Roll”

*tequila blanco, mescal, grapefruit juice, lime,
honey and thyme topped with bubbles 12*

“Drink you Away”

*gray goose, aperol, blood orange juice,
fresh rosemary topped with bubbles 9*

Kir Royale

Crème de Cassis & bubbles 9

Coffee and Tea

“Vittles Irish Coffee”

Jameson Irish whisky, Aztec chocolate bitter's , demerara syrup, topped with Averna Amaro whip 10

“Vittles Spice Toddy”

Jameson Irish whisky, Domaine De Canton, lemon juice, raw honey and clove simple syrup 10

“Belltown Cold Brew”

Fernet, Amaretto, cold brew coffee, cream 10

“Vittles Iced Coffee”

Kraken Spiced Rum, Black Butte Porter, cold brew coffee and cinnamon simple syrup 10

BREAKFAST

French Toast

brioche, sweet mascarpone, banana, nut, caramel 12

Biscuits & Gravy

lil nana's biscuits and uli's sausage gravy 11

Classic

two eggs, bacon or sausage, potatoes, biscuit 12

Chicken & Waffles

crispy boneless chicken, uli's sausage gravy 13

Vegetable Omelette

roasted vegetables, gruyere, breakfast potatoes 12

Shrimp & Grits

sauteed shrimp, spicy polenta gf 14

Sweet Potato Hash

*sweet potatoes, caramelized onions,
herbed cheese sauce, two eggs 12
add brisket +4*

Monte Cristo

black forest ham, gruyere cheese, raspberry jam 12

Granola

vanilla greek yogurt, seasonal fruit veg 8

Steak & Eggs

*8oz steak, two eggs any style,
breakfast potatoes, biscuit 17*

substitute gf bread +.50

BENEDICTS

Eggs Benedict

*poached eggs, black forest ham, biscuit, hollandaise,
breakfast potatoes 12*

Crab Benedict

*poached eggs, crab beignets, biscuit, hollandaise,
breakfast potatoes 15*

Eggs Florentine

*poached eggs, spinach, tomato, hollandaise,
breakfast potatoes 13*

LUNCH

Burger

*spicy aioli, guayere, sunny side up egg,
hand cut frites 16*

B.L.A.T

*bacon, roasted tomato, romaine lettuce,
avocado, aioli on toasted brioche, hand cut frites 15*

Dirty Bird Sandwich

*candied bacon, roasted tomato, crisp lettuce,
spicy aioli on toasted brioche all smothered in breakfast gravy
served w/ breakfast potatoes 16*

Pear and Blue Cheese Salad

*Mixed greens, pear, candied walnuts, blue cheese crumbles and
bacon. Tossed in a pomegranate vinaigrette 12
add grilled chicken breast +4
add sautéed shrimp +6*

*Whenever possible we use local, organic and sustainable
products. For our vegetarian, vegan and gluten free offerings,
we do not have separate cooking equipment. Please let your
server know of any allergens.*

veg=vegetarian, v=vegan, gf= gluten free

SIDES

Biscuits, Honey Butter & Jam 5

Candied Bacon 4

Uli's Sausage 4

Breakfast Potatoes 4

Seasonal Fruit Plate 6

DRINKS

Bottomless Mimosa 22

Unlimited mimosas 2 hour maximum

Carafe of mimosa 20

Fonte's Coffee 2.5

Cappuccino 4

Latte 4.5

Fresh Squeezed Juice

orange or grapefruit 4