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# BRUNCH FEATURES

## SHANNON ROSE BENNY

Two soft-poached eggs sitting on top of smoked salmon and English muffins and finished with our house-made hollandaise sauce. Served with a mixed green salad. 12

## AVOCADO TOAST

Two soft-poached eggs sitting on top of smashed avocados and English muffins and finished with a touch of smoked paprika. Served with smoked bacon and a mixed green salad. 11

## SHANNON ROSE FRITTATA GF

Four egg frittata with mushrooms, peppers, onions, spinach, tomatoes and Irish Cheddar cheese. Served with smoked bacon and home fries. 10

GF Prepared Gluten-Free

☒ Gluten-free preparation available. Please ask your server.

## IRISH BREAKFAST

The traditional breakfast with all the fixin's! Two eggs, black and white pudding, bangers, Irish bacon, roasted tomato and beans. Irish soda bread. 13

## GREEK YOGURT PARFAIT

Greek yogurt layered with fresh berries tossed with honey and thyme. Topped with granola. 7

## LOX & SCHMEAR

Toasted everything bagel, schmearred with chive cream cheese and topped with smoked salmon. Served with sliced tomato, red onion, cucumbers and capers. 13

## HANGOVER BURGER ☒

Our delicious burger topped with an over-easy fried egg, Irish rashers, melted Irish cheddar cheese and ketchup. Served on a toasted English muffin. 12

## FRENCH TOAST

Freshly baked toast dipped in our own buttermilk egg batter and cooked golden brown. Topped with fresh berries and our house-made salted caramel sauce. Finished with powdered sugar. 12

## MARIA'S BREAKFAST BURRITO

Eggs, chorizo sausage, cilantro rice, beans, Cheddar and Monterey Jack cheeses wrapped up in a garlic-pesto tortilla and grilled. Served smothered with our house-made jalapeño salsa and avocado tequila crema. 11

## CORNED BEEF HASH AND EGGS ☒

House-made corned beef hash topped with two soft-poached eggs and hollandaise sauce. Served in a cast iron skillet with a side of rye bread toast. 12



# DRINK FEATURES

## **MIMOSA**

Champagne and fresh squeezed orange juice. 6

## **MEGAN'S BLOODY BOURBON**

Bulleit Bourbon, fresh lemon juice and Old Bay seasoning.  
Garnished with lemon, lime and crispy bacon. 8

## **NICOLE'S PICKLED MARY**

Dorothy Parker Gin, Sriracha sauce, pickle brine and muddled cucumber. Garnished with sliced cucumber, lemon, olive, a carrot stick and cheddar cheese. 8

## *Did you know...*

Although the origin of the Bloody Mary is unclear, it was claimed as a new cocktail in 1942 under the name "Red Hammer" in *LIFE* magazine. It consisted of tomato juice, vodka and lemon juice. Less than a month later in the same magazine, an advertisement for French's Worcestershire sauce suggested that it be added to a virgin tomato juice cocktail along with salt and pepper.

## **MANMOSA**

Sweet Water IPA, orange liquor, fresh orange juice. 7

## **SHANNON ROSE BLOODY MARY**

Prairie Organic Vodka, house-made mix  
and a Guinness float. 8

## **ESPRESSO MARTINI**

Vanilla bean infused Prairie vodka, Tia Maria coffee liqueur,  
espresso, crème de cacao light. 11

## **MIMOSA CARAFE** 25