

JUICE BAR We juice daily using all-natural ingredients.

NEW! WATERMELON WAKE-UP

Watermelon, pineapple, lime and mint.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

..... **BOOST YOUR JUICE** WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC

SHAREABLES

BACON CHEDDAR CORNBREAD

Freshly baked cornbread with Cheddar and Monterey Jack, bacon and scallions. Topped with whipped honey butter.

MILLION DOLLAR BACON



Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

STRAWBERRY TRES LECHES FRENCH TOAST

Thick-cut, custard-dipped challah bread topped with fresh strawberries, sweetened condensed milk, warm dulce de leche, whipped cream, cinnamon streusel and powdered cinnamon sugar.

BRUNCH COCKTAILS



POMEGRANATE SUNRISE

Camarena Tequila, pomegranate, fresh lime and agave nectar.

QUESO BLANCO BENEDICT

Two crispy corn tostadas with hand-pulled carnitas, Cheddar and Monterey Jack, seasoned black beans and two poached cage-free eggs, topped with white queso sauce, fresh sliced avocado and housemade roasted corn salsa. Garnished with house-pickled red onions, cilantro and a lime wedge. Served with a cup of fresh fruit sprinkled with Tajín® seasoning.

VODKA KALE TONIC

New Amsterdam 5X Distilled Vodka, fresh juiced kale, Fuji apple, English cucumber and lemon.

MILLION DOLLAR BLOODY MARY

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

LONE STAR BRISKET HASH

Smoked, hand-pulled brisket and house-pickled sweet peppers in a potato hash, topped with two cage-free eggs any style, Cheddar and Monterey Jack, fresh smashed avocado, housemade pico de gallo, chipotle aioli and scallions. Served with two warm wheat-corn tortillas.

MIMOSA

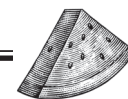
100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

MORNING GLORY

New Amsterdam 5X Distilled Vodka, orange, lemon, turmeric, organic ginger and agave nectar.

CINNAMON TOAST CEREAL MILK

Rum Haven Coconut Rum, cold brew coffee, oat milk and agave nectar.



HEARD IT THROUGH THE WATERMELON VINE

There are hundreds of watermelon varieties found around the country. In Missouri, you might find the Moon and Stars watermelon, which is dark green (or sometimes purple) with tiny, yellow, star-like spots. In Arizona, you're likely to stumble across the aptly named Desert King, which is the most drought tolerant watermelon. But don't worry, the rich yellow flesh is still juicy and sweet, despite the dry climate! We think that's super cool, but what is even cooler is being able to pick a perfectly ripe watermelon from your grocery store, no matter the stunning variety. So, what's the trick? You can't really squeeze them or sneak a sample bite (yes, we know some folks do this with grapes, no judgment). Here's what you look for: (1) a yellow or buttery shade on the belly of the melon, (2) an easily detectable, sweet aroma on the surface, (3) a plunking, hollow sound when you knock on the rind and (4) a heaviness that seems almost too much for the size. And that's it! If you can check all those boxes, you're good to go. But if you don't want to wait for your next grocery trip, you could just sip into an ice-cold glass of Watermelon Wake-Up, our summertime seasonal juice. It's here for a good time, not a long time. So, *water* you waiting for?