

Brunch MENU



MORNING COCKTAILS

NAKED COLLINS GIA ORIGINAL \$12

Naked Malt Whisky, Grapefruit Juice, Sugar Cubes, Fever Tree Grapefruit Soda

PEACH ROSE SPRITZ GIA ORIGINAL \$12

Aperol, Twenty Grand Peach, Orange Juice, Poema Rosé Cava, Soda Water

BLOODY MARY GIA ORIGINAL \$11

GIA Francesca Vodka, Emulsion Gin, Housemade Bloody Mary Mix, Olives

IRISH COFFEE GIA ORIGINAL \$13

Slane Irish Whiskey, Stout Infused Whipped Cream, Espresso, Mint-Cocoa Powder

THE GIN AND TONIC BAR

EARLY BIRD G&T \$12

Uncle Val's Gin, Grapefruit Juice, Fever-Tree Mediterranean Tonic, Rosemary

TEA TIME G&T \$12

Tea & Vanilla Infused Roku Gin, Italicus Bergamot Liqueur, Fever-Tree Elderflower Tonic

BARTENDER'S GARDEN G&T \$12

Tomato-Basil-Peppercorn Botanist Infusion, Ancho Reyes Poblano Liqueur, Fever-Tree Indian Tonic

ZERO PROOF

All Zero-Proof cocktails made with Lyre's Zero-Proof spirits. Inquire with staff to purchase your own bottles

ROSELLE \$10

Lime, 0-Proof Falernum, Pineapple, Ginger Beer, Hibiscus

CLOUDY WITH A CHANCE \$10

Lyres Dark Cane Spirit, Lime, Demerara Rock Syrup, Fever-Tree Ginger Beer

SOBER'S IN FASHION \$10

Lyre's Malt, Housemade Old Fashioned Syrup, Orange

SPRITZ ZERO \$10

Lyre's Italian Spritz, Lemon, Rosemary, Soda Water

SPARKLING AMARETTI SOUR \$10

Lyre's Amaretti, Grapefruit, Lemon, Sprite, Soda Water

HALF BUZZED ESPRESSO MARTINI \$11

Lyre's Coffee Originale, Lyre's Italian Orange, Pecan Syrup, Sous-Vide Coffee, Milk

PASTRIES

ROSEMARY SCONES

Whipped Butter

JAM & BISCUIT

CINNAMON ROLL

Bourbon Hazelnut Glaze

LIGHT BREAKFAST

DAILY SOUP

SEASONAL SALAD *(DF, GF)*

Mango Peach Vinaigrette, Puffed Grain, Berries, Greens

BACON BOARD *(DF, GF)*

Gin Salt, Herbs

SMOKED SALMON SCHIACCIATA

Herb Cream Cheese, Capers, Pickled Onions, *(Cauliflower Crust \$4.00 extra)*

SPINACH AND GOAT CHEESE SCHIACCIATA

Marinara, *(Cauliflower Crust \$4.00 extra)*

SANDWICHES

All Sandwiches Are Served on Potato Rolls

CHICKEN SANDWICH*

Housemade Pickles, Cajun Aioli

BACON EGG & CHEESE*

Soft Scrambled Eggs, Chive, Cheese, Bacon

CROQUE MADAME*

Prosciutto, Gruyere, Bechamel, Sourdough, Sunny-Side Up Egg

SERVED WITH A CHOICE OF SIDE:

Pesto Hash • Fruit • Frites • Soup • Side Salad

PLATES

SUNDAY FRENCH TOAST

BISCUITS AND GRAVY

Sausage, Parsley

SHAKSHUKA EGGS*

Spicy Tomato Sauce, Sourdough Toast

SALMON* *(6oz) (GF)*

Hash, Spinach, Lemon Zest, Hollandaise

STEAK AND EGGS* *(6oz) (GF)*

Scrambled Eggs, Hash, Hollandaise

DRY AGED RIBEYE* *(16oz) (GF)*

Sunny-Side Up Egg, Hash, Chimichurri

SIDES

EGGS*

Scrambled, "Sunny-Side Up" or Fried

FRUIT

Seasonal Selection

PESTO HASH

GARLIC OREGANO FRITES*

Truffle Aioli

WHITES BY THE GLASS

ROSÉ

	BTL	GLASS	1/2 GL	TASTE
OREGON Stoller Pinot Noir Rosé 2021 (Willamette Valley)	38	10	6	4

FRANCE

VRAC N/V (Provence)	-	8	5	3
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NEW WORLD WHITES

CALIFORNIA

Harken Chardonnay 2021 (Sonoma)	34	9	5	3
The Shepherd Sauvignon Blanc 2021 (Carneros)	42	11	6	4
Weather Chardonnay 2020 (Carneros)	66	17	9	6

OREGON

Jovino Pinot Gris 2019 (Willamette Valley)	34	9	5	3
Chehalem Inox Unoaked Chardonnay 2021 (Willamette Valley)	45	12	7	4

NEW ZEALAND

Koha Sauvignon Blanc 2021 (Marlborough)	35	9	5	3
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OLD WORLD WHITES

FRANCE

Laroque Cite de Carcassonne Chardonnay 2021 (Languedoc)	37	10	7	4
Sick-Dreyer Gewurztraminer 2020 (Alsace)	63	17	9	6
Chateau Saint Florin Bordeaux Blanc _____ (Bordeaux)	42	11	6	-

GERMANY

Villa Kabinett Dry Riesling 2021 (Mosel)	32	9	5	3
Georg Albrecht Schneider Niersteiner Hipping Riesling Spatlese 2019 (Rheinhessen)	47	12	7	4

ITALY

Castellano Pinot Grigio 2021 (Veneto)	32	9	5	3
Castillo Banfi Gavi Principessa 2020 (Piedmont)	42	11	6	4
Moser Muller-Thurgau 2021 (Trentino Alto Adige)	47	12	7	4

SPAIN

Bohigas Xarel-lo 2020 (Penedes)	32	8	5	3
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SPARKLING WINE OFFERINGS

	BTL	GLASS
House Frizzante		6.5
Poema Rosé Cava N/V (Penedes)	30	8
Veuve Du Vernay Brut N/V (France)	32	9
Terriero Prosecco N/V (Veneto)	32	9
Acquesi Moscato d' Asti 2020 (Asti)	38	11
Argyle Blanc de Blancs N/V (Willamette Valley)	63	17
Sick-Dreyer Crémant Extra Brut N/V (Alsace)	70	18

REDS BY THE GLASS

NEW WORLD REDS

CALIFORNIA

	BTL	GLASS	1/2 GL	TASTE
Carson Scott Cabernet Sauvignon 2020 (California)	32	9	5	2
Rabble Field Blend 2019 (Paso Robles)	42	11	6	4
Gundlach Bundschu Red Blend 2021 (Sonoma)	47	12	7	4
Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	61	16	9	6
Deovlet Pinot Noir 2018 (Santa Barbara County)*	70	20	-	-
Honig Cabernet Sauvignon 2019 (Rutherford)*	90	24	-	-

OREGON

Maison L'Envoyé Straight Shooter Pinot Noir 2018 (Willamette Valley)	56	15	8	5
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WASHINGTON

Mark Ryan The Vincent Red Blend 2019 (Columbia Valley)	55	15	8	5
Col Solare Cabernet Sauvignon 2018 (Columbia Valley)*	115	30	-	-

OLD WORLD REDS

FRANCE

Chateau Bentejac 2018 (Bordeaux)	45	12	7	4
Toulouse Cool Grenouille 2018 (Bordeaux)	49	13	7	-
Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	52	14	7	4

ITALY

Barone Montalto Nero D'Avola/Cabernet Sauvignon 2020 (Sicily)	37	10	5	-
Bitornino da Frascole Sangiovese 2019 (Tuscany)	42	11	6	4
Renzo Costello Langhe Nebbiolo 2019 (Piedmont)	58	15	8	6
L'Arco Rosso del Veronese 2017 (Veneto)*	70	18	-	-
Sant'Agnese Libatio Lunae Sangiovese 2010 (Tuscany)*	70	18	-	-

SPAIN

Cortijo Tempranillo 2020 (Rioja)	32	9	5	3
Bodega de Bardos Romantica Crianza 2018 (Ribera del Duero)	45	12	7	4
Empordalia Antima Grenache/Carignan 2020 (Catalunya)	56	15	8	-
Celler Cal Pla Black Slate Porrera 2019 (Priorat)*	62	16	-	-

ARGENTINA

Tenorio Single Vineyard Malbec 2020 (la Rioja)	32	9	5	3
Terranoble Gran Reserva Carménère 2020 (Valle Del Maule)	49	13	7	5

* REPRESENTS WINES POURED USING THE CORAVIN SYSTEM