

SUNDAY BRUNCH AT FIZZ

BACON EGG & CHEESE SANDWICH | \$16

FRIED CHICKEN & FIG SANDWICH | \$19

BRUNCH FRIES | \$28

champagne aioli - creme fraiche - soft boiled egg - avocado - caviar - lardon

BELGIAN WAFFLES | \$14

SIMPLE GREENS | \$12

seasonal greens of spinach with candied walnuts - apples - champagne vinaigrette

EGGS MIMOSA | \$12

*french take on deviled eggs - crispy lardon - paprika
add caviar \$12*

BRUNCH BEVERAGES

FIZZ MIMOSA | \$12

MIMOSA CARAFE | \$40

full bottle of fizz + OJ

IRISH COFFEE | \$8

sugar cube - hot coffee cream - Bushmills Original Irish Whiskey

IRISH BRUNCH BUMP | \$8

a shot of Bushmills Whiskey!

ESPRESSO | \$3.50

COFFEE | \$4

CLASSIC ORANGE JUICE | \$4

BRUNCH FIZZTAILS

ESPRESSO MARTINI | \$18

aperol + fizz + club soda

AUTUMN FLOWER | \$20

gin + aperol + elderflower + housemade peaf lower tea + lemon

FIZZ + Champagne BY THE GLASS

Champagne Jacquart, Brut Mosaique | *Reims, France*
honey biscuit, apple, and pear

Glass **Bottle**

\$25 \$100

Dom Pérignon, Vintage 2013, Brut | *Epernay, France*
ripe peach, yellow plum, and fresh brioche

\$75 \$375

Grandial, Blanc de Blancs, Brut | *France*
fresh, bright, and crisp with notes of nectarines and pears

\$10 \$38

Graham Beck, Rosé | *Western Cape, South Africa*
red fruit, red currant, refreshing, and mineral

\$16 \$64

Drappier, Carte d'Or | *Urville, France*
stonefruit, limestone, roundness

\$28 \$106

Madl Austrian Sekt, 2013, Brut | *Schrattenberg, Austria*
Clean & Refreshing - *apple, citrus, and a touch of brioche*

\$20 \$80

Argyle, 2019, Blanc de Blancs | *Willamette Valley; OR*
Bright Lemon, Custard, Oyster Shell

\$16 \$64

*CONTAIN (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.