

BRUNCH SPECIALS

Every Saturday & Sunday 11:30am-2pm

Steak & Eggs*

\$29

Happy Valley flat iron steak, queso oaxaca, platanos maduros, salsa criolla, crema, cotija cheese.

Served with 2 eggs any style

Breakfast Arepa

\$16

Cornmeal arepa stuffed with chorizo verde, queso oaxaca, avocado, refritos, 2 fired eggs.

Served with platanos maduros, topped with cotija cheese and crema

Piña Colada Pancakes

\$15

3 buttermilk pancakes, caramelized pineapple, coconut glaze, crushed macadamia nuts, toasted coconut flakes

Egg White Scramble

\$18

Sauteed H.O.G farm greens, avocado, feta, sweet potatoes, quinoa, pickled red onion, egg whites.

Served with toast

Avocado Toast (2pc)

\$15

Toasted sourdough, avocado, goat cheese, pickled jalapeño. pickled red onion, crispy bacon, everything seasoning

ADD 2 Eggs Any Style* \$5

2 Eggs Any Style*

\$14

Farm fresh eggs, Happy Valley bacon, twice-cooked potatoes, sourdough toast

ADD Avocado \$3

Add-Ons

Bacon \$3 - Avocado \$3 - Add Egg* \$2.5 - Twice-Cooked Potatoes \$5

BRUNCH DRINKS

Espresso Martini

\$14

Tahitian vanilla-infused rum, cold brew coffee, cold brew liqueur

Bloody Mary

\$11

Choice of vodka, tequila, or mezcal

Mimosas

\$10

Traditional - Passionfruit

Guava - Strawberry - Watermelon

Mango - Blackberry - Dragonfruit

*This item can be cooked to your preferred temperature.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

