



BRUNCH PREFIX - \$26

CHOOSE 1 APP, 1 SHARE, 1 MAIN
*WITH OUR SHARED HOUSE
RICOTTA FOR THE TABLE

APPETIZER - \$9

HOUSE RICOTTA

grilled bread, rosemary honey

KALE CAESAR SALAD

parmesan & croutons, house made dressing

SMOKED SALMON

salmon, cream cheese, dill, honey, mint

SPICY LAMB MEATBALLS

smoked chipotle, tomato sauce, tzatziki
& pita bread

SHARES - \$6

BREAKFAST POTATOES

yukon potatoes, thyme, rosemary, smoked
paprika

CANDIED THICK CUT BACON

brown sugar, maple, chipotle

BREAKFAST SAUSAGE

ROASTED CAULIFLOWER

pine nuts, feta cheese

ROASTED BRUSSELS SPROUTS

bacon, lemon zest

YOGURT PARFAIT

yogurt with spiced honey, berries and
granola

MAIN EVENT - \$15

QUICHE

eggs, fresh spinach, mushrooms, alpine
cheese, greens

EGGS BENEDICT

eggs, Canadian bacon, english muffin,
breakfast potatoes

BAKED SCRAMBLED EGGS

scrambled eggs, mozzarella, chervil,
tomato sauce, breakfast potatoes

BRIOCHE FRENCH TOAST

nutella, caramel, maple syrup, bananas,
berries

BEA BURGER

brioche roll, lettuce, tomato, alpine
cheese, chipotle aioli, fries

STEAK AND EGGS

grilled skirt steak, scrambled eggs,
mozzarella, breakfast potatoes

AVOCADO TOAST

toasted miche with avocado, grilled
asparagus, pickled onions, shaved manchego

COCKTAILS - \$9

BLOODY MARY

vodka, tomato juice,
worcestershire sauce,
horseradish, pepper, tabasco

MIMOSA

cava, orange juice

EARLY BIRD

vodka, grapefruit liqueur and juice,
rosewater spray

BLUSHING MIMOSA

cava, pineapple juice, pomegranate syrup

BOTTOMLESS COCKTAILS FOR 1.5 HOURS - ADDITIONAL \$28