



BRUNCH

WHYTE AVENUE WAKE UP – <i>Bacon or Smoked Brisket, Smashed Potatoes, Two Eggs any style, toast</i>	16
EGGS BENNY – <i>Back Bacon or Smoked Brisket, English Muffin, Hollandaise, Smashed Potatoes</i>	17
SMOKED BRISKET HASH – <i>Baby Potatoes, Poached Egg, Hollandaise Sauce</i>	15
BREAKFAST SANDO – <i>Bacon, Avocado, Fried Egg, Smoked Gouda, Duck Fat Aioli</i>	16
BREAKFAST BURGER – <i>Smoked Gouda, Arugula, Tomato, Duck Fat Aioli, Fried Egg, Brioche</i>	17
& SWEET WAFFLE – <i>White Chocolate Chip Waffle, Fruit Compote, Whipped Cream, Maple Syrup</i>	16
BRUNCH PIZZA – <i>Chorizo, Avocado, Arugula, Poached Egg, Mozza, Maple Syrup</i>	18
“BRUNCHUTERIE” – <i>The Most ‘Instagrammable’ Brunch on Whyte Ave. Crepes, Preserves, Nutella, Whipped Cream, Fruit and Berries, Scrambled Eggs, Brisket, Bacon, Toast, Honey Butter, Syrup</i>	45

Serves Two People



COCKTAILS 2oz.

PEACH BELLINI – peach nectar, prosecco, red wine	13
& SANGRIA – red wine, blueberry vodka, freshly sliced fruit, orange juice	13
CLASSIC CAESAR - clamato, Worcestershire sauce, vodka, tobasco, garnish	14
MIMOSA – Prosecco, Orange Juice	13 / 30

RED WINE (6oz / 9oz / BTL)

WHITE WINE (6oz / 9oz / BTL)

49 North Red Blend	12 / 16 / 48	Spier Rose	12 / 16 / 48
Prospect Merlot	13 / 17 / 50	Whitecliff Sauvignon Blanc	13 / 17 / 50
La Linda Malbec	13 / 17 / 50	Santa Cristina Orvieto	12 / 16 / 48

BOTTLED BEER

Domestic – Bud Light, Steamwhistle, Kokanee	7
Import – Heineken, Pilsner Urquell, Stella, Corona	8
Craft - Ask your server regarding our craft beer selection	9
Driftwood “Fat Tug” IPA	13