

BRUNCH MENU



CHARCUTERIE BOARDS

SMALL/LARGE

CHEF'S CHOICE - BRUNCH

\$28/\$36

Curated Selection of Brunch Items including Bagels, Waffles, Petite Sandwiches, Assorted Cream Cheeses, and Fresh Fruit

LOX AND BAGELS BOARD

\$20/\$28

Smoked Salmon, Capers, Red Onion, Jalapeño, Vegetable and Traditional Cream Cheeses, Bagels and Fresh Fruit

WAFFLES

\$18/\$26

Belgium Waffles, Maple Syrup, Guava Cream Cheese, assorted Nuts, Dried Fruit and Fresh Fruit

MIXED COCKTAILS/PITCHERS

Barrel's Pink Brunch Sangria Pitcher

\$30

Stella Rosa Imperial Moscato Rosé, Peach Schnapps, Apricot Brandy, Simple Syrup, Pineapple Juice and Fruit

Bottomless Mimosas

\$15

Brut Champagne with your choice of Orange, Pineapple, Cranberry, or Grapefruit Juices

Mimosa Solo

\$8

Brut Champagne with your choice of Orange, Pineapple, Cranberry, or Grapefruit Juices

Corks Bloody Mary

\$9

Wheatley Vodka, Bloody Mix, Seasoned Rim, Celery, Olive, Lime

Hot Mary

\$10

Wheatley Vodka, Bloody Mix, Housemade Hot Sauce, Seasoned Rim, Celery, Olive, Lime



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CONSUMER ADVISORY

