

## COCKTAIL FAVORITES




<b>Whitney</b> 	<b>13</b>	<b>Hearsay Old Fashioned</b> 	<b>15</b>
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar		one of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
<b>Pistache &amp; Panacha</b>  	<b>14</b>	<b>Espresso Martini</b> 	<b>14</b>
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Flaming Leah</b> 	<b>13</b>	<b>El Pepino</b>	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice, sugar		Herradura Tequila, Cointreau, cucumber, cilantro, lime	
<b>Blueberries in Havana</b> 	<b>13</b>	<b>Jalapeño</b>	<b>11</b>
SelvaRey Coconut Rum, blueberries, mint, lime		Stoli Vodka, jalapeño, lemon juice, sugar	
<b>Pink Delicious</b> 	<b>12</b>	<b>The Smoot</b> 	<b>12</b>
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice		Stoli Vanilla Vodka, Cassis, pineapple juice	

## WINE FAVORITES

### WHITE WINE

			
<b>Chardonnay</b>			
Sonoma Cutrer, Russian River, CA	<b>11</b>	<b>13</b>	<b>36</b>
Napa Cellars, Napa Valley, CA	<b>12</b>	<b>14</b>	<b>48</b>
La Crema, Willamette Valley, Oregon	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Bollini, Alto Adige, IT	<b>10</b>	<b>13</b>	<b>32</b>
Santa Margherita Alto Adige, IT	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
Whitehaven, Marlborough New Zealand	<b>11</b>	<b>14</b>	<b>40</b>
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, IT	<b>13</b>		<b>30</b>
Schramsberg Blanc de Noirs, CA			<b>47</b>
Veuve Clicquot Brut, FR			<b>98</b>
Dom Perignon			<b>500</b>

### RED WINE

			
<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
Penfolds Bin 389 'Baby Grange' McLaren Vale	<b>16</b>	<b>23</b>	<b>64</b>
"Austin", Paso Robles, CA	<b>11</b>	<b>15</b>	<b>44</b>
Quilt, Napa Valley, CA			<b>52</b>
Caymus, Napa Valley, CA			<b>160</b>
<b>Pinot Noir</b>			
Cherry Pie, Three Vineyards, CA	<b>11</b>	<b>14</b>	<b>39</b>
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
Ken Wright Cellars, Willamette Valley, WA	<b>12</b>	<b>15</b>	<b>44</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
<b>Others</b>			
The Pessimist, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, ARG	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

## MOCKTAILS

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeño, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
<b>Flameless Leah</b>	<b>8</b>	<b>Cucumber Cooler</b>	<b>8</b>
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
<b>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, cbd, lemon-lime soda			

## BRUNCH FAVORITES

*Brunch available from open to 3pm Friday, Saturday and Sunday*

<b>Chicken Chilaquiles Verdes*</b> <b>GF</b>	<b>15</b>	<b>Crème Brûlée French Toast</b>	<b>15</b>
spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg		torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon	
<b>Eggs Benedict*</b>	<b>18</b>	<b>Buttermilk Pancakes</b>	<b>14</b>
prosciutto, poached egg, english muffin, hollandaise sauce, fried potato hash		choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon	
<b>Brunch Steak &amp; Eggs*</b> <b>GF</b>	<b>25</b>	<b>Short Rib Hash*</b>	<b>17</b>
NY strip steak, herb chimichurri, choice eggs, fried potato hash		shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa	
<b>Hearsay Fried Chicken Waffle</b>	<b>18</b>	<b>Farmer's Omelet &amp; Mixed Greens</b> <b>GF</b> 	<b>14</b>
crispy fried chicken, belgian waffle, buttered maple syrup		spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash	
<b>Prosciutto &amp; Cheese Omelet</b>	<b>16</b>	<b>Breakfast Taco Trio</b>	<b>14</b>
cured ham, cheddar cheese, green onion, fried potato hash		potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit	