

DAY

Served day and night.

SUMMER SANCTUARY | \$10

Cathead Honeysuckle Vodka, St. George Pear, Creme de Violette, Sparkling, Icebound Seasonal Fruits and Herbs

JUNIPERUS LAVANDULA | \$12

Lavender Hayman’s Old Tom Gin, Rosemary-Lemon & Golden Balsamic Gastrique

BAREFOOT IN THE GARDEN | \$9

Rittenhouse Rye, Chocolate & Cardamom Bitters, Vanilla, Simple, Egg White, Soda

QUITE CONTRARY | \$12

St. George Green Chili Vodka, Super Secret Garden Mary Mix, Bountiful Greens

TIPTOE THROUGH THE TULIPS | \$13

Dulce Vida 100 Proof Reposado, Orange, Lime Grapefruit, Honey, House Bitters, Soda

DAYDREAMING | \$11

Pimms, Dry Curacao, Cocchi Rosa, Red Currant Infused Dark Rum, Cucumber Bitters

WINE BY THE GLASS

Please ask for our complete bottle list

HOUSE WINE

Conundrum Red	\$9	-
Conundrum White	\$9	-

NV ARIA	\$9	\$35
Rose Sparkling <i>Torrelavit, Spain</i>		

NV LUNETTA	\$10	\$38
Prosecco <i>Italy</i>		

BENZIGER	\$10	\$38
Chardonnay <i>Sonoma, CA</i>		

LE GRANDE NOIR	\$9	\$35
Rose <i>Languedoc, France</i>		

ACROBAT	\$10	\$38
Pinot Gris <i>Willamette Valley, OR</i>		

LA GALOPE	\$10	\$38
Sauvignon Blanc <i>Cotes de Gascogne, France</i>		

B-SIDE	\$13	\$45
Cabernet Sauvignon <i>Napa Vally, CA</i>		

FABRE MONTMAYOU	\$10	\$38
Malbec <i>Mendoza, Argentina</i>		

DON & SONS	\$12	\$40
Pinot Noir <i>Sonoma Valley, CA</i>		

PAXTON AAA	\$12	\$40
Shiraz/Grenache <i>Mclaren Vale, Australia</i>		

NIGHT

Served day and night.

THE VOID | \$13

Cruz de Fuego Mezcal, Carpano Antica, Campari, Orange Bitters, Flamed Orange

RETROGRADE | \$11

Macleod’s Islay Scotch, Lemon, Cynar, Simple, Malbec Float

LUMINARY | \$13

Drumshanbo Gin, Luxardo, Aperol, Angostura Amaro, Barrel Aged Bitters, Egg White, Cherry Drizzle

ZODIAC | \$10

Cynar, Papa’s Pilar Blonde, Honey-Cinnamon Syrup, Lime, Dried Apple, Smoked Rosemary

ON THE CUSP | \$12

JW Kelley Whiskey, Jalapeno infused Sake, Avena, Peychaud’s, Orange & Angostura Bitters

MIDHEAVEN | \$12

Espresso Infused Old Forester, Luxardo, Hoodoo Chicory Liqueur, Cream, Orange Bitters, Absinthe Rinse, Lemon Zest

BEER

Draught Beer on rotation. Please ask for selections.

BALLAST POINT SOUR WENCH | \$5.5

HIGH LIFE | \$2.75

YAZOO HEFEWEIZEN | \$5

BEARDED IRIS HOMESTYLE | \$6

OSKAR BLUES IPA | \$5.5

CIGAR CITY MADURO BROWN | \$6

STIEGL RADLER | \$6.5

STELLA | \$4

PORT WINES

TAYLOR FLADGATE TAWNY 10YR	\$10
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FLADGATE TAWNY 20YR	\$18
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TERRA D’ORO ZIFANDEL	\$12
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CARAFES

DESSERT COCKTAILS

<i>Serves 5</i> <i>32oz</i>	
MIMOSA	\$18
<i>Juice Option: Fresh Squeezed Orange Juice, Cranberry, Grapefruit, Pineapple</i>	
SEASONAL SANGRIA	\$18

LANDSLIDE	\$12
<i>Lazzaroni Amaretto, Cynar, Bailey’s Almande</i>	
FERNET FLOAT	\$10
<i>Fernet Branca Menta, Clumpies Chocolate Espresso Ice Cream, Coca Cola</i>	
JUST THE TIPPLE	\$11
<i>Zinfandel Port, Aperol, Prosecco</i>	
BRANDY ALEXANDER	\$10
<i>Laird’s Applejack Brandy, Creme de Cacao, Heavy Cream Dairy Free Almande Bailey’s \$2</i>	

COFFEE

BEVERAGES

<i>From local roaster Velo Coffee</i>	
ESPRESSO	\$3
CORTADO	\$4
CAPPUCINO	\$5
CAFÉ LATTE	\$6
<i>From local roaster Mayfly Coffee</i>	
DRIP COFFEE	\$3
COLD BREW	\$6

GREEN SMOOTHIE	\$6
RED SMOOTHIE	\$6
FRESH SQUEEZED ORANGE JUICE	\$5
COCA COLA SOFT DRINKS	\$2
SWEET & UNSWEET ICED TEA	\$2
TEA FORTÉ PYRAMID TEAS	\$3
<i>Breakfast Black, Green Jasmine, White Ginger Pear</i>	

BREAKFAST

Served all day

*DWELL BENEDICT | \$10

MSM Chorizo, Poached Egg, Arugula,
English Muffin, Hollandaise
Sub Lox \$ 4

WAFFLES | \$7 / \$9

Classic: Syrup, Butter, Compote, Berries
Savory: Hash Brown Waffle, Bacon, Scallions, Cheese

*NORDIC | \$13

Lox, Cucumber Salad, Pickled Egg, Toast,
Dill Cream Cheese

OMELETTE | \$8

Choose 3: MSM Chorizo, Bacon, Peas, Scallions, Bell Pepper,
Spinach, Mushroom, Cheddar, Parmesan
Additional items \$ 1

STEEL CUT OATMEAL | \$6 / \$8

Sweet: Honey, Fresh Berries, Sunflower Seeds
**Savory:* Fried Egg, Sausage, Cheese, Scallions

AVOCADO TOAST | \$7

Sunflower Seed, Cilantro, Arugula

SALADS

Add chicken \$ 5 or falafel \$ 3

SPROUT & EDAMAME | \$8

Mixed Greens, Craisins, Carrot Ginger, Sesame Oil, Feta

CRAB & FRISEE | \$10

Pickled Crab Salad, Carrot, Lavish

VEGGIES AND BARLEY | \$7

Barley, Seasonal Marinated Veg, Taziki, Sprouts

AMBROSIA | \$9

Mixed Greens, Strawberry, Blackberry, Pineapple,
Sunflower Seeds, Coconut Lime Dressing

BACON, EGG, AND CHEESE | \$8

Mixed Greens, Bacon, Cheddar, Chopped Egg,
Crouton, Sherry Shallot Vinaigrette

SANDWICHES

*MIDNIGHT BURGER | \$12

Green Tomato Pickle, Truffle Aioli, Bacon, Cheddar, Bun
Want Your Burger Another Way? Just Ask.

HOISON PORK | \$9

Barbequed, Sesame Slaw, Cilantro, Bun

FALAFEL | \$8

Taziki, Olive, Mixed Greens, Tomato, Naan

CHICKEN | \$7

Springer MTN Chicken Breast, Pickled Carrots, Arugula,
Red Onion, Curry Aioli, Sourdough

VEGGIE PANINI | \$9

Baba Ghanoush, Zucchini, Mushroom, Red Pepper Aioli

SIDES

MAIN STREET MEATS CHORIZO | \$6

*2 EGGS ANY WAY | \$3

BACON | \$5

AVOCADO HALF WITH SPROUTS | \$3

POTATO HASH | \$2

GREEK YOGURT PARFAIT WITH BERRIES | \$5

CUP OF BERRIES | \$3

NEIDELOV'S BAKERY SELECTION | \$2 EACH

Bacon Cheddar Muffin, Chocolate Chip Muffin,
Blueberry Muffin, Cinnamon Bun, White, Wheat, or Vegan/
GF Toast**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**Vegan/GF Toast is not from Neidelov's

TO SHARE

MEDITERRANEAN FLATBREAD | \$8
Hummus, Feta, Olives, Diced Tomato

*SALMON FLATBREAD | \$12
Lox, Dill Cream Cheese, Spinach, Caper,
Pickled Shallot

MATILDA’S SMORGASBORD | \$20
Assortment of Charcuterie, Cheeses, and
Seasonal Accompaniments

JASMINE RICE CAKES | \$6
Carrot Ginger Dressing, Sesame Salad,
Hibiscus Tea Egg

TEMPURA PICKLED VEGGIES | \$4
Yum Yum Sauce, Scallions

ZUCCHINI & MEATBALLS | \$13
House Tomato Sauce, Smoked Mozzarella, Garlic Bread

CASHEW KALE DIP | \$9
Crudite, Root Veggie Chips, Lavash

OLIVES & ALMONDS | \$5
Mixed Marinated Olives, House Spiced Almonds

CRISPY DUCK EGGROLLS | \$10
Green Curry, Basil, Yum Yum Sauce

SMALL

*MISO GLAZED SALMON | \$17
Rice Cake, Carrot, Edamame

BARLEY STUFFED PEPPER | \$11
Feta, MSM Chorizo, Veggies
Want it Vegan? \$9

SEASONAL VEGETABLE SOUP | \$6 / \$8
Tomato Broth, Potato, Veggies, Rosemary, Lavish

VEGGIE PRIMAVERA | \$12
Zucchini Ribbons, Tomato, Capers, Oregano, Parmesan,
Pine Nuts

CRUSTED CAULIFLOWER | \$14
Shitake Dust, Orzo, Sun Dried Tomato, Peas

DUCK CONFIT | \$17
Thigh & Leg, Minted Pea Puree, Charred Root Vegetables

SIDES

SIMPLE GREEN SALAD | \$4
Sherry shallot vinaigrette

ORZO PASTA SALAD | \$3

WILTED GREENS & GARLIC | \$3

CHICKEN | \$5

FALAFEL | \$3

SEASON’S BEST SAUTEED VEGGIES | \$3

S & P CHIPS | \$2

TERRA ROOT VEGGIE CHIPS | \$4

FRENCH FRIES | \$3

SWEETS

CHOCOLATE GENACHE
CHEESECAKE | \$7
Cherry Sauce, Seasonal Berries

BANANA SPLIT | \$10
Donut Holes, Sprinkles

BREAD PUDDING | \$7
CLUMPIES ICE CREAM SCOOP | \$2

SEASONAL TART | \$6