

# BRUNCH

#### **SCRAMBLED EGG ROLLS** \$7

sausage, egg & cheese -ORsouthwestern egg rolls W/ BLACK BEANS, CORN, TOMATOES & ROASTED PEPPERS, SCRAMBLED EGGS & CHEESE [VEG] served w/ roasted kimchi salsa

#### BREAKFAST ON A BUN \$9

fried poached egg, American cheese, fried egg mayo CHOICE OF: AVOCADO, BREAKFAST SAUSAGE, CRISPY BACON, OR BEYOND BREAKFAST SAUSAGE

#### NEW BRUSSEL SPROUT SWEET POTATO HASH \$14

curry sweet potato puree, crispy fried brussels, roasted sweet potato, avocado, two fried poached eggs, creamy maple-cayenne sauce CHOICE OF: BREAKFAST SAUSAGE OR BEYOND BREAKFAST SAUSAGE

#### **NEW JAPANESE PANCAKES** \$12

cherry maple syrup, house cultured butter, cocoa sesame graham crumble



#### HOLD OUT CLASSIC BURGER

smashed patties, `merican cheese, shrettuce, comeback sauce, French's, dill pickles, diced onion SINGLE \$7 | DOUBLE \$11

#### VEGGIE H/O CLASSIC BURGER \$9 (SINGLE)

smashed BEYOND BURGER<sup>®</sup> patty, `merican cheese, diced onion, shrettuce, comeback sauce, French's, dill pickles

#### CHICKEN SALAD SANDWICH \$10

everything spice chicken salad, toasted cashew, apricot, butter lettuce,

# SIDES

FRENCH FRIES \$5 / CURLY FRIES \$6

#### CRISPY ARTICHOKE & PIMENTO \$9

spinach & artichoke spread, smoked white cheddar, crispy `choke hearts, seed lavash

#### **ROASTED BEETS** \$9

whipped feta, avocado, toasted pistachio, blood orange vinaigrette



# HOLD OUT BRUNCH

Saturdays & Sundays 10AM - 3PM



shredded cabbage & carrot, power greens, edamame, avocado, green beans & radish, spicy peanuts, mint & basil, peach-kimchi vinaigrette HALF \$7 | WHOLE \$13

#### HOLD OUT COBB SALAD<sup>+</sup>

little gem & iceberg, mozzarella, cherry tomato, spicy capicola & crispy bacon, hard boiled egg, pickled red onion, avocado, miso ranch dressing, salted sunflower seeds HALF \$8 | WHOLE \$15 + FRIED CHICKEN (+4) OR BREADED TX DRUM (+9)

#### HOLD OUT CHICKEN WINGS \$15

brined & fried, served with celery & blue cheese slaw, miso ranch TWO STYLES AVAILABLE: LEMON PEPPER GARLIC COTIJA DRY RUB

LEMON PEPPER GARLIC COTIJA DRY RUB + OR + HOUSE BUFFALO

## PASTRIES

CHOCOLATE CHUNK COOKIE \$4 BROWN SUGAR PEACH FRIED PIE \$5

# Brunch Bevs

HOLD OUT MICHELADAS \$8 NICE-N-CLEAN GONE MEAN & DURTY

MIMOSA \$8 GLASS | \$28 CARAFE

**P.R.E.A.M.-SECCO** \$9 GLASS PEACH & LACTO BEER + SPARKLING WINE

COFFEE OR COLD BREW \$4

### MAPLE BOURBON COLD BREW \$6

NIGORI SANGRIA \$10 STRAWBERRY SANGRIA \$10