

mother's day brunch

DRINKS

MIMOSA

Domaine Bousquet Brut,
orange juice
glass 12
bottle 44

LEMON-LAVENDER SHRUB 6

apple cider vinegar, sparkling topper
make it boozy 4

COFFEE 5

brewed Temple
'Three Pillars' blend

WINE LINEN 10

2025 sweet Riesling,
lemon-elderflower sparkling
topper, cucumber

SUNRISE SANGRIA 12

2018 Cabernet Sauvignon,
apple juice, lemon simple syrup,
sparkling topper, cinnamon stick,
dehydrated apple

SOLSTICE SPRITZ 12

VESO Solstice aperitif (strawberry,
bitterorange peel, grapefruit,
Valencia orange), rocks,
sparkling topper, dehydrated citrus

RSVP on resy.com

three course menu

\$55/person

youngsters menu (12& under)

\$25/person

members to receive savings

price does not include
tax + gratuity

please no modifications

(v) vegan, (*v) vegan upon request
(gf) gluten free

(*gf) gluten free upon request

Auto gratuity of 20% added to
parties of 6 or more



START

for the table

POPPY SEED LEMON-LAVENDER CAKE

mini loaf, icing, seasonal fruit (v)(*gf)

SECOND COURSE

please choose one option per person

SPRING SALAD

spinach, strawberry, balsamic vinaigrette, vegan feta, candied walnuts (v)(gf)

CAPRESE

mozzarella, mixed medley cherry tomatoes, balsamic vinegar, extra virgin olive oil, basil (*v)(gf)

PEA & MINT HUMMUS

green pea, mint, garbanzo bean, extra virgin olive oil, crostini (v)(*gf)

MAINS

please choose one option per person

SHORT RIB & EGG SKILLET

braised short rib, crispy fingerling potatoes, two fried eggs, habanero aioli, avocado, herbs (gf)

BICUITS & GRAVY

vegan biscuits, mushroom gravy, tofu scramble, two vegan breakfast sausages, chives (v)

SMOKED SALMON TOAST

chive-dill cream cheese, hard boiled egg, blackened capers, shallots, levain toast, microgreens, fingerling potatoes (*gf)

SAUSAGE FRIED RICE

vegan sausage, jasmine rice, tofu scrambles, peas, carrots, green onion, microgreens (v)(gf)

ADD-ONS 6

bacon, vegan sausage, fingerling potatoes, tofu scramble, biscuits & jam, fruit, toast, two eggs (+\$1)



mother's day brunch

2026 LITTLES' MENU

CHEERS

please choose one option per person

ORANGE JUICE

SHIRLEY TEMPLE

SODA

START

SEASONAL FRUIT (V)(GF)

MAIN

please choose one option per person

REV PLATE

cheesy scrambled eggs, vegan sausage or
bacon, toast, jam (*v)(*gf)

CHEESEBURGER

ranch-raised beef patty, cheddar,
Acme brioche bun, fingerling potatoes (*v)(*gf)
add: avocado 3 / bacon 3

GRILLED CHEESE SANDWICH

cheddar, Acme brioche bun,
fingerling potatoes (*v)(*gf)
add: avocado 3 / bacon 3

MENU AVAILABLE FOR YOUNG PATRONS

12 & UNDER

member savings to apply