



MOTHER'S DAY BRUNCH

2026



DRINKS

COFFEE 5

brewed Temple 'Three Pillars' blend

MIMOSA

Domaine Bousquet Brut, orange juice
or hibiscus lemonade

glass \$12

bottle \$44

WINE LINEN 10

2025 sweet Riesling, lemon-elderflower
sparkling topper, cucumber

SUNRISE SANGRIA 12

2018 Cabernet Sauvignon, orange juice,
lemon simple syrup, sparkling topper,
dehydrated citrus

SOLSTICE SPRITZ 12

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

SUMMER THYME 12

2023 Rosé of Valdiguié,
rhubarb-strawberry sparkling topper,
rocks, fresh thyme

LEMON-LAVENDER SHRUB 6

apple cider vinegar, sparkling topper
make it boozy \$4



please no modifications

*(v) vegan, (*v) vegan upon request*

*(gf) gluten free (*gf) gluten free upon request*

*(*n) will contain nuts*

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



START

for the table

LEMON POPPY SEED 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)(n)

CAPRESE

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

CHILI CRISP HUMMUS

chickpea hummus, house-made chili crisp, sesame seeds, parsley,
crostini (v)(*gf)

MAINS

please choose one option per person

SHORT RIB & EGG SKILLET

mojo pulled short rib, crispy fingerling potatoes, fried egg, guacamole,
plantain, cilantro (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, sliced
shallots, microgreens, fingerling potatoes (*gf)

SWEET POTATO & CHICKPEA HARISSA BOWL

roasted Garnet sweet potatoes, chickpeas, harissa, nori aioli, arugula,
hawaiij-citrus dressing, tofu scramble (v)(gf)

ADD-ONS 6

bacon
vegan sausage
fingerling potatoes
tofu scramble

toast
two eggs (+\$1)
seasonal fruit
biscuits & strawberry jam (v)





2026

MOTHER'S DAY BRUNCH

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

REVPLATE

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 (*gf)

**MENU AVAILABLE FOR YOUNG PATRONS
12 & UNDER**

member savings to apply

