



BRUNCH

Available weekends 10am-2pm

COCKTAILS

Boozy beginnings.

4WD Spritz \$11

Aperol, On the Hunt pilsner, Angostura Bitters.

Brewhouse Caesar \$12

1.5 oz of Dillon's Vodka, Clamato Juice, Worcestershire, Tabasco, House-made Caesar Rim.

Beermosa \$5

Off the Grid Hazy Pale Ale, topped with Orange Juice.

EGGS & SUCH

Post-snooze consumables.

Peameal Bacon Croque Madame \$21

Peameal bacon stuffed grilled cheese topped with poached eggs & parmesan cream sauce, seasoned smashed potatoes.

Double Bacon Skillet \$20

Peameal bacon, double cooked bacon strips, seasoned smashed potatoes, parmesan cream sauce, poached eggs, grilled sourdough.

Smoked Brisket Skillet \$22

Roasted tomato, seasoned smashed potatoes, parmesan cream sauce, poached eggs, grilled sourdough.

Smashed Burger Benny \$22

Two smashed patties, smoked cheddar, diced white onion, sweet pickles, poached eggs, parmesan cream sauce, seasoned smashed potatoes, crispy brioche.

Add double cooked bacon \$5 Add peameal bacon \$6

Pulled Pork Benny \$20

Grilled tomato, poached eggs, parmesan cream sauce, seasoned smashed potatoes.

Fried Chicken and Waffle \$20

Cajun dusted chicken thigh, pickled red onions, maple cayenne mayo, spiced maple syrup, poached eggs.

Add parmesan cream sauce \$2

Smashed Avocado Toast  \$15

Pickled red onions, shaved radish, hemp seed blend, grilled sourdough.

Add parmesan cream sauce \$2 Add smashed nugget potatoes \$6

Add poached egg \$2 Add smoked brisket \$8

Add double cooked bacon \$5 Add blackened trout \$9







NON-ALCOHOLIC BEVERAGES

Juice or Milk \$4¼

Apple, Orange, Pineapple, Cranberry, Clamato, 2% milk, Chocolate milk

Coffee \$3

Virgin Caesar \$5

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs.
We will do our best to accommodate your requests.