

EYE OPENERS

3 BLOODY MARY 12

Titos handmade vodka | guinness stout | house made bloody mix | ultimate garnish



PICKLE BLOODY MARY 13

House infused pickle vodka | house made bloody mix | ultimate garnish

3 MIMOSA 13

Triple Sec | orange Juice | prosecco

GRAPEFRUIT MIMOSA 13

Elderflower liquor | grapefruit Juice | prosecco

EYE OPENER 14

Jameson Irish whiskey | espresso vodka | Baileys caramel | iced coffee | served over ice in a pint glass

APPS/SALADS

LOCAL CHILLED OYSTERS* (G) 3.5 EA

BUFFALO CAULIFLOWER (V) 12

Lightly fried florets | bleu cheese crumble | house-made buffalo sauce

VEGETABLE SPRING ROLLS (V) 14

Ponzu glaze | orange chili dipping sauce

SHEET PAN LOADED NACHOS 15

Spicy beef | pico de gallo | jalapeños | avocado crema

CARIBBEAN CHICKEN TENDERS (G) 14

Spicy Caribbean barbecue sauce | blue cheese dip

CALAMARI 16

Cherry peppers | marinara | basil aioli | pecorino romano

CAESAR (G) 11

Crisp romaine | sourdough croutons | shaved pecorino

■ WATERMELON MARGARITA SALAD (G) (V) 12

Citrus marinated watermelon | arugula | feta | pistachio | lime zest | tequila vinaigrette

■ 3 WEDGE 13

Baby gem lettuce | Great Hill blue cheese crumble | tomatoes | bacon | fried onion strings | buttermilk ranch dressing

MEDITERRANEAN BOWL (G) (V) 20

Charred artichokes | hummus | chick peas | quinoa | kalamata olives | cucumbers | grape tomatoes | baby spinach | feta cheese | Greek vinaigrette

CHICKEN AVOCADO BOWL (G) 24

Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli

■ SEARED TUNA SALAD 26

Coriander fennel crusted tuna | mizuna greens | pickled radish | cucumber | pea shoots | edamame | sesame seeds | gochujang aioli | soy drizzle

■ NEW ITEM

(G) GLUTEN FREE AVAILABLE
(V) VEGETARIAN



“EAT SOME
BRUNCH, THEN
CHANGE THE
WORLD.”

- UNKNOWN

BREAKFAST

BUTTERMILK PANCAKES (V) 13

Powdered sugar | Vermont maple syrup (add fresh fruit compote 2)

FARMER'S OMELET (G) (V) 15

Organic eggs | spinach | havarti cheese | mushrooms

CHEF MUFFIN'S SANDWICH (G) 15

Two fried organic eggs | maple ham | sausage | Vermont cheddar | chipotle aioli | griddled english muffin

TRADITIONAL EGGS BENEDICT 15

Two poached organic eggs | black forest ham | hollandaise (add smoked salmon 4)

STICKY BUN FRENCH TOAST (V) 16

Cinnamon swirl bun | royal icing | brown sugar butter (add fresh fruit compote 2)

CAPRESE AVOCADO TOAST (G) (V) 16

Chunky avocado | artisan bread | tomatoes | fresh mozzarella | aged balsamic drizzle | two sunny-side-up organic eggs (add smoked salmon 4)

BRUNCH BOWL 17

Sunnyside eggs | tater tot waffle | mushrooms | peppers | onions | c heddar jack cheese | short rib hash | bacon

BREAKFAST BURGER* (G) 17

Angus beef burger | Vermont cheddar | smoked bacon | sunny side up organic egg | maple aioli | brioche bun | french fries

BREAKFAST SIDES

House-made Cinnamon Bun 5

Avocado Toast 8

Steak Hash 6

Home Fries 4

Loaded Tater Tot Waffle 8

Smoked Bacon 4

Smoked Salmon 8

Pork Sausage 3

English Muffin 2.5

Toast 2.5

LUNCH

Gluten free pasta available, add 2
Gluten free flatbread crust and sandwich bread available, add 3

■ 3 BURGER (G) 17

Two pressed patties | American cheese | lettuce | tomatoes | house pickles | buttered brioche | french fries

BLACK BEAN VEGGIE BURGER (V) 17

Portobello mushroom, spinach, feta burger | caramelized onions | roasted red peppers | tzatziki | brioche bun | sweet potato fries

CHICKEN CAPRESE SANDWICH (G) 16

Buffalo mozzarella | prosciutto | tomatoes | arugula | basil pesto | balsamic vinegar | ciabatta | french fries

CRISPY HOT HONEY CHICKEN 16

Cheddar | slaw | pickles | hot honey | brioche | french fries

■ SPRING VEGETABLE PRIMAVERA (G) (V) 23

Zucchini | summer squash | pea shoots | asparagus | peas | house-made fettuccine | lemon garlic butter

CHICKEN PARMESAN (G) 23

Marinara | mozzarella | penne with buttery cheese sauce

CHICKEN MILANESE 23

Parmesan herb breaded chicken breast | parmesan risotto | green beans | lemon white wine beurre blanc

■ TUNA BURGER 17

Togarashi spiced | gochujang honey aioli | pickled ginger slaw | brioche bun | french fries

STEAK TIPS* (G) 26

Gilled balsamic onions | french fries | bourbon glaze

■ STREET CORN FLATBREAD (G) 17

Grilled sweet corn | pulled chicken | queso fresco | cheddar jack cheese | cotija cheese | jalapeños | pickled red onions | cilantro | chile oil

BACON CHEESEBURGER FLATBREAD (G) 17

Ground beef | bacon | chopped tomatoes | pickles | iceberg lettuce | special sauce | cheddar-jack cheese blend

■ VEGGIE FLATBREAD (G) (V) 17

Fire roasted tomatoes | grilled artichokes | spinach | feta cheese | kalamata olives | EVOO

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 04222022

3 SIGNATURE COCKTAILS

3 SPARKLER 12

Zardetto prosecco | St. Elder

BLUE MULE 13

Smirnoff blueberry vodka | Monin blueberry | ginger beer | lime juice

SPICY WATERMELON MARGARITA 13

Habanero infused tequila | watermelon pucker | triple sec | house margarita mix | salted rim

COCONUT RITA 13

Coconut tequila | blue curaçao | house margarita mix | salted rim

PEACH BOURBON LEMONADE 13

Peach bourbon | Peachtree schnapps | fresh lemonade

PINEAPPLE INFUSION 13

Pineapple infused vodka | pineapple wedge

RASPBERRY MOJITO 13

Bacardi raspberry | mint sprig | fresh muddled raspberries

ORANGE BLOSSOM MARTINI 13

Smirnoff orange | orange liqueur | pomegranate juice | orange juice

PINK GRAPEFRUIT-TINI 14

Deep Eddy ruby red vodka | St. Elder | grapefruit juice | cranberry juice

PATIO PUNCH 14

Parrot Bay mango | Parrot Bay pineapple | blue curaçao | pineapple juice

SUMMER SPRITZ 14

Zardetto prosecco | aperol | Monin blueberry | soda water | orange and blueberries

3 MAI TAI 14

Parrot Bay coconut rum | Goslings Black Seal rum | pineapple juice | lime juice | grenadine

CUCUMBER-TINI 15

Hendrick's gin | St. Elder | muddled cucumber

BLUE SKY 14

Empress gin | crème de violette | triple sec | fresh lemon

WINES

EASY DRINKING | OLD AND NEW FAVORITES

	6oz	9oz	Btl		6oz	9oz	Btl
ZARDETTO, PROSECCO N/V Italy	11		44	GREG NORMAN, PINOT NOIR 2017 Santa Barbara County	11	16	44
BERINGER, WHITE ZINFANDEL N/V (S) California	8	11.5	32	MEIOMI, PINOT NOIR N/V California	13	19	52
ZARDETTO, ROSÉ PROSECCO 2020 Italy	11		44	KEN WRIGHT CELLARS, PINOT NOIR 2020 Willamette Valley	18	26.5	72
ANGELS & COWBOYS, ROSÉ 2021 Sonoma County	11	16	44	RUFFINO, CHIANTI SUPERIORE 2019 Tuscany	10	14.5	40
HAMPTON WATER, ROSÉ 2021 South of France	13	19	52	GUENOC, MERLOT 2018 California	11	16	44
CAPOSALDO, PINOT GRIGIO 2021 Italy	11	16	44	TRAPICHE, MALBEC 2020 Argentina	12	17.5	48
TORRESELLA, PINOT GRIGIO 2020 Veneto	13	19	52	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE," RED BLEND 2019 Sonoma County	14	20.5	56
CLEAN SLATE, RIESLING 2020 Mosel	11	16	44	LYETH, CABERNET SAUVIGNON 2019 California	11	16	44
SLINGSHOT, SAUVIGNON BLANC 2020 Napa Valley	11	16	44	COPPOLA, "CLARET," CABERNET SAUVIGNON 2019 California	13	19	52
KIM CRAWFORD, SAUVIGNON BLANC 2021 Marlborough	12	17.5	48	JUSTIN, CABERNET SAUVIGNON 2019 Paso Robles	18	26.5	72
GUENOC, CHARDONNAY 2020 California	11	16	44				
MER SOLEIL, CHARDONNAY 2020 Santa Lucia Highlands	13	19	52				

FUN WITH FRIENDS | OLD FRIENDS AND OLD WINE ARE THE BEST

	Btl		Btl
SANTA MARGHERITA, PINOT GRIGIO 2020 Valdadige	62	QUPÉ, SYRAH 2018 Central Coast	46
TRIMBACH, RIESLING 2014 Alsace	60	FROG'S LEAP, ZINFANDEL 2019 Napa	66
ST. SUPERY, SAUVIGNON BLANC 2019 Napa	49	MARKHAM VINEYARDS, MERLOT 2018 Napa	54
ASHBOURNE, SAUVIGNON BLANC/CHARDONNAY 2019 South Africa	49	CHAPPELLET, "MOUNTAIN CUVÉE," RED BLEND 2020 Napa Valley	80
GROTH, SAUVIGNON BLANC 2020 Napa Valley	55	REX HILL, PINOT NOIR 2018 (BD) Willamette Valley	64
SONOMA CUTRER, "RUSSIAN RIVER RANCHES," CHARDONNAY 2020 Sonoma Coast	58	FLOWERS, PINOT NOIR 2019 Sonoma Coast	100
		QUILT, CABERNET SAUVIGNON 2019 Napa Valley	80

SPLURGE | GO AHEAD, YOU DESERVE IT!

	Btl		Btl
VEUVE CLICQUOT, YELLOW LABEL, BRUT N/V France	135	DUCKHORN, MERLOT 2018 Napa	100
CLOUDY BAY, SAUVIGNON BLANC 2019 Marlborough	65	ARCHERY SUMMIT, PINOT NOIR 2019 Dundee Hills	110
LUCIEN CROCHET, SANCERRE 2019 France	70	KOSTA BROWNE, PINOT NOIR 2019 Sonoma Coast	195
PATZ & HALL "HYDE VINEYARD," CHARDONNAY 2015 Napa	85	JORDAN, CABERNET SAUVIGNON 2013 Alexander Valley	110
SHAFFER, "RED SHOULDER RANCH," CHARDONNAY 2017 Carneros	100	GROTH, CABERNET SAUVIGNON 2017 Oakville	125
NEWTON, "UNFILTERED," CHARDONNAY 2015 Napa	105	CAKEBREAD, CABERNET SAUVIGNON 2018 Rutherford	135
		SILVER OAK, CABERNET SAUVIGNON 2017 Alexander Valley	140

BREWS

IMPORTS

BUCKLER | (non-alc) | 5.25
 AMSTEL LIGHT | 3.5 abv | 7.25
 CORONA | 4.6 abv | 7.25

CORONA LIGHT | 4.1 abv | 7.25
 HEINEKEN | 5.0 abv | 7.25
 SMITHWICK'S ALE | 4.5 abv | 7.25

STELLA ARTOIS | 5.0 abv | 7.25
 PERONI | 5.1 abv | 7.25
 BASS ALE | 5.1 abv | 7.25

DOMESTICS

O'DOULS | (non-alc) | 5
 BUDWEISER | 5.0 abv | 5.25
 BUD LIGHT | 4.2 abv | 5.25
 YUENGLING LAGER | 4.5 abv | 5.25
 COORS LIGHT | 4.2 abv | 5.25
 MILLER LITE | 4.2 abv | 5.25
 MICHELOB ULTRA | 4.2 abv | 6.25

ANGRY ORCHARD "CRISP APPLE" | 5.0 abv | 7
 WHITE CLAW BLACK CHERRY | 5.0 abv | 7
 FOUNDERS "ALL DAY" IPA | 4.7 abv | 7.25
 HARPOON IPA | 5.9 abv | 7.25
 SAM ADAMS BOSTON LAGER | 4.9 abv | 7.25
 BLUE MOON BELGIAN WHITE | 5.4 abv | 7.25
 REDBRIDGE (GLUTEN-FREE) | 3.2 abv | 7.25

DOGFISH HEAD "60 MINUTE" IPA | 6.0 abv | 7.5
 HIGH NOON, WATERMELON | 5.0 abv | 7.5
 DORCHESTER BREWING, PUNCHBOWL SOUR | 4.9 abv | 16 oz | 9
 CARLSON ORCHARDS HARD CIDER | 5.0 abv | 9
 67° BREWING DOUBLE IPA | 7.5 abv | 9.5

DRAUGHTS

Ask about today's features from our 10 draft lines!