

HIDE + SEEK

Brunch Party

One Plate | One Side | Endless Mimosas
\$50 per person | Entire table participation required

*Two Hour Limit

Plates

HOUSE COBB \$17

cucumber, tomato, pickled onion avocado,
goat cheese crouton, bacon,
poached egg, dijon lemon vinaigrette

TOMATO AND KASSERI SALAD \$18

tapenade, filo wrapped kasseri,
preserved lemon vinaigrette

SMOKED SALMON SPREAD \$16

assorted pickles, crostini

LEMON RICOTTA PANCAKES \$18

honey whipped ricotta, blueberry
compote, maple syrup

CHAMPAGNE FRENCH TOAST \$17

raspberry, white chocolate,
maple syrup

CROQUE MADAME \$20

jambon de paris, rosemary
mornay, quail eggs

CALABRIAN HOT CHICKEN \$17

french bun, calabrian
chili aioli, pickle

SPANISH TORTILLA \$18

eggs, potatoes, piquillo aioli,
arugula salad

SHORT RIB HASH \$23

hash brown, piquillo pepper,
red wine jus, rosemary mornay

STEAK & EGGS \$28

8oz. steak, two eggs your way,
hashbrown, salmoriglio

Petrossian Royal Kaluga Caviar \$125

served with traditional accoutrements

Sides \$7

eggs | sausage | glazed bacon | fruit and ricotta | hash browns

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any dietary restrictions.

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Cocktails \$14

Sunrise Mule

skeptic vodka, blood orange, nardini, lemon, ginger ale

Bloody Marie

skeptic vodka, tomato, peppadew pepper, citrus, goat cheese olives, pickled cucumber

Endless Summer

citadelle gin, watermelon, lemon, aperitivo, granita

Birds And The Bees

818 tequila blanco, cardamom, elderflower, chamomile, honey, ginger, lemon

Mixed Signals

del amigo mezc, aperol, lemon, improved honey, yellow chartreuse

Capri Club \$75

wheatley vodka, peach, cocchi americano, starlino orange, lemon, moscato

Garden Mimosa \$14

chandon garden spritz, chinotto, orange juice

Wine

CHAMPAGNE + SPARKLING

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|---|----|-----|
| VALDO Valdobbiandene, Italy, Prosecco, DOC | 14 | 56 |
| BISOL JEIO Veneto, Italy, Jeio Prosecco Rosé | 15 | 60 |
| NICOLAS FEUILLATTE Chouilly, France, Brut | 20 | 80 |
| VEUVE CLICQUOT Reims, France, Brut | 39 | 150 |
| DOM PÉRIGNON Épernay, France, Brut | 95 | 575 |
| RUINART Reims, France, Rosé | | 275 |
| PERRIER-JOUËT BELLE ÉPOQUE ROSÉ Épernay, France, Brut | | 395 |

WHITE

| | | |
|---|----|-----|
| ANTXIOLA Basque Country, Spain, Getariako Txakolina | 15 | 60 |
| DOURTHE Bordeaux France, Sauvignon Blanc | 16 | 64 |
| CHÂTEAU DE SANCERRE Sancerre, France, Sauvignon Blanc | 21 | 84 |
| FOLLY OF THE BEAST Central Coast, CA, Chardonnay | 16 | 64 |
| JORDAN Russian River Valley, CA, Chardonnay | 22 | 88 |
| DANIEL-ETIENNE Burgundy, France, Chablis | | 125 |

ROSÉ

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|-------------------------------------|----|----|
| PEYRASSOL Côtes de Provence, France | 15 | 60 |
| SUMMER WATER Central Coast, CA | 17 | 68 |

RED

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| BODEGAS HERMANOS PECIÑA La Rioja, Spain, Rioja Tinto | 15 | 60 |
| J. CHRISTOPHER Willamette Valley, OR, Pinot Noir | 18 | 72 |
| EN ROUTE Russian River Valley, CA, Pinot Noir | 25 | 100 |
| MERF Columbia Valley, WA, Cabernet | 16 | 64 |
| AUSTIN HOPE Paso Robles, CA, Cabernet | 24 | 96 |

Beer \$9

Coors Banquet | Estrella Damm Lager | Sex and Candy IPA