

HIDE + SEEK

Brunch Party

One Plate | One Side | Endless Mimosas
50 per guest | Entire table participation required

*Two Hour Limit

Plates

HOUSE COBB 17

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

PEAR AND KALE SALAD 17

pear maple vinaigrette,
parmigiano shards, pecans

SWEET POTATO SALAD 18

arugula, creamy apple cider dressing,
crispy sweet potato, hazelnut

LEMON RICOTTA PANCAKES 18

honey whipped ricotta, blueberry
compote, maple syrup

CHAMPAGNE FRENCH TOAST 17

white chocolate glaze,
raspberry, maple syrup

TOMATO BISQUE AND GRILLED CHEESE 18

aromatic vegetables, parmesan,
gruyère, emmentaler

CROQUE MADAME 20

jambon de paris, rosemary
mornay, quail eggs

CALABRIAN HOT CHICKEN 17

french bun, calabrian chili aioli,
pickle, french fries or house salad

CHEESEBURGER DELUXE 18

american cheese, lettuce, tomato, pickles,
house sauce, french fries or house salad

SPANISH TORTILLA 18

eggs, potatoes, piquillo aioli,
arugula salad

SHORT RIB HASH 23

sunny side up egg, piquillo pepper,
red wine jus, rosemary mornay

STEAK & EGGS 28

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

Sides 7

EGGS YOUR WAY | SAUSAGE | GLAZED BACON
FRENCH FRIES | FRUIT AND RICOTTA | HASH

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 mezcail, 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

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

WHITE

ANTXIOLA Basque Country, Spain, Getariako Txakolina	15	60
DOURTHE Bordeaux France, Sauvignon Blanc	16	64
MONTENIDOLI, Tuscany, Italy, Vernaccia DOCG	18	72
CHÂTEAU DE SANCERRE Sancerre, France, Sauvignon Blanc	21	84
THOMAS FOGARTY, Monterey, CA, Gewürztraminer	16	64
JORDAN Russian River Valley, CA, Chardonnay	22	88
DANIEL-ETIENNE Burgundy, France, Chablis		118

ROSÉ

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

RED

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	120

Beer \$9

Coors Banquet | Estrella Damm Lager | Sex and Candy IPA