

..... **BRUNCH FAVORITES** .....

**WAKEY WAKEY EGGS AND BAKEY - \$14**

2 eggs your way, 3 slices of  
bacon, and whole grain toast

**THE DUDE BISCUIT - \$17**

Flaky buttermilk biscuit,  
scrambled eggs, bacon,  
maple sausage, maple glaze

**BRAVO AVO TOAST - \$16**

Arugula, corn salsa, mashed  
avo, sourdough bread,  
Eggs your way  
ADD SMOKED SALMON - \$8

**BISCUITS AND GRAVY - \$17**

Open faced biscuits, scrambled  
eggs, chicken sausage patty,  
and chicken sausage gravy

**EL GRANDE CHIMICHANGA - \$15**

House smoked pork shoulder,  
potatoes, cheese, scrambled eggs,  
pico, gaucamole, and roasted  
tomato sauce

**THE BREAKFAST SAMMIE - \$14**

Eggs your way, arugula, tomato,  
avocado and cheese on  
toasted sourdough  
ADD BACON - \$3

**THE BIG BREAKFAST - \$21**

*10oz grilled pork chop, Manny's homemade potato pancake,  
2 eggs your way, and Hollandaise Sauce*

..... **BENEDICTS** .....

*Served with your choice of country potatoes or a small side salad*

**HAM & SPINACH BENNY - \$16**

Over easy eggs, ham, spinach, and  
Hollandaise Sauce on a toasted English Muffin

**THE BEET BENNY - \$15**

Over easy eggs, housemade beet patty, spinach,  
and Hollandaise sauce on a toasted English muffin

**TOSTADA BENEDICT - \$17**

*Smoked brisket and pork shoulder chili, white cheddar, green chile hollandaise,  
pico, and sour cream on a tostada*

..... **SKILLETS / OMELETS** .....

*Skillets are served over housemade country potatoes with eggs your way*

*Omelets are light and fluffy and served with a side of country potatoes or small side salad*

**SMOKED - \$19**

House-smoked pulled pork and brisket,  
onion, Swiss and cheddar cheeses

**DENVER - \$16**

Ham, peppers, onions, and cheddar

**POWER - \$15**

*Egg whites, mushrooms, and spinach*

..... SWEET .....

**THE BREAKFAST BOWL - \$12**

Greek yogurt, housemade dried fruit and nut granola, shaved coconut, and fresh fruit

**S'MORES FRENCH TOAST - \$16**

Graham cracker crusted French toast with housemade marshmallow and chocolate syrup

**TMH FRENCH TOAST - \$15**

Battered Texas Toast, served with housemade whipped cream and fresh berries

**BANANA BREAD FRENCH TOAST BITES - \$15**

Banana bread French toast, Rum caramel Foster's sauce

**PANCAKES**

Short Stack (2) - \$8  
Full Stack (4) - \$13

**THE WAFFLE - \$11**

Housemade batter served with butter and syrup

..... SALADS .....

**SOUTH BY NORTHWESTERN - \$15**

Roasted sweet potatoes, roasted corn, avocado, pepperjack cheese, tomatoes, cornbread croutons, mixed greens, topped with pepitas and sherry vinaigrette

**COBB SALAD - \$18**

Spring mix, bacon, hard boiled eggs, smoked chicken, bleu cheese crumbles, cherry tomatoes, roasted shallot dressing

**BEET'N VEGGIE SALAD - \$15**

Roasted beets, grilled vegetables, arugula, candied walnuts, feta, cranberry vinaigrette

**KINDA' LIKE-A WALDORPH - \$19**

Bacon, goat cheese, red grapes, apples, red onion, spiced walnuts, raisin bread croutons, arugula & spinach, cranberry vinaigrette

**GRILLED SALMON OR TUNA - \$23**

Mixed greens, asparagus, artichokes, tomatoes, fingerling potatoes, feta, lemon garlic vinaigrette

**ADD PROTEIN**

**GRILLED CHICKEN - \$6**

**SHRIMP - \$2/EACH**

**BRISKET - \$9**

**SALMON/TUNA - \$13**

..... LUNCH LEAN'N .....

*(served with fries)*

**FAMOUS FRIED CHICKEN SANDWICH - \$16**

Pickled onions, horseradish cole slaw, tomatoes, green chile mayo, brioche bun or gluten free bread

**TMH PRIME BURGER - \$17**

Lettuce, tomato, onion, pickle, smoked tomato aioli, brioche bun or Texas Toast, or Gluten Free Bread  
Add cheese \$2  
Add Bacon \$3

**THE MILE HIGH CLUB - \$16**

House smoked turkey, bacon, avocado, lettuce, tomato, mayo on artisan bread or gluten free bread

**HOUSE SMOKED BRISKET - \$18**

Brioche bun, bbq sauce

**CRISPY GRILLED CHEESE - \$14**

White cheddar, mozzarella, gruyere, provolone crust, sourdough bread  
Add mushrooms or tomatoes - \$2  
bacon or grilled veggies - \$3  
smoked pork or chicken - \$6  
brisket - \$9

**HOUSE SMOKED PULLED PORK - \$15**

Brioche bun, bbq sauce

..... SIDES .....

**MANNY'S POTATO PANCAKE - \$7**

**HOUSEMADE MAPLE SAUSAGE PATTY - \$7**

**THICK CUT BACON - \$6**

(2 slices)

**BACON - \$6**

(3 slices)

**SAUSAGE LINKS - \$6**

(3 links)

**COUNTRY POTATOES - \$5**

**MULTI-GRAIN TOAST - \$4**

*The Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness*

<b>THE MIMOSA KIT</b> 30 1 bottle of Acinum Prosecco Served with 3 juices: Orange Juice, Peach Surprise and Cranberry	<b>PREMIUM MIMOSA EXPERIENCE</b> 60 1 bottle of Canella Valdobbiadene Prosecco (vint. 2021) Served with 3 juices: Orange Juice, Peach Surprise and Cranberry
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..... COCKTAILS .....

<b>MIMOSA</b> 10 Canella Prosecco (187mL split), orange juice	<b>FLOWER POWER</b> 9 elderflower prosecco	<b>TMH BLOODY MARY</b> 12 Tito's vodka, spicy house blend
<b>FRONT 9</b> 12 bourbon, peachtree, iced tea	<b>CENTRAL STREET SPRITZ</b> 12 aperol, prosecco	<b>BACK 9</b> 12 Tito's vodka, Chambord, lemonade

..... BEER .....

BOTTLES & CANS

<b>TEMPERANCE GATECRASHER</b> 7 ENGLISH STYLE IPA - 6.6%	<b>SKETCHBOOK</b> 8 SEASONAL	<b>DOVETAIL</b> 160Z 9 HEFEWEIZEN - 4.8%	<b>MONTUCKY COLD SNACKS</b> 160Z 5 LIGHT BEER - 4.8%
<b>TEMPERANCE RESTLESS YEARS</b> 7 PALE ALE WITH RYE - 5.8%	<b>LAGUNITAS IPA</b> 7 INDIA PALE ALE - 6.2%	<b>HACKER-PSCHORR</b> 160Z 9 UNFILTERED WEISSBIER - 5.6%	<b>MILLER LIGHT</b> 5
<b>TEMPERANCE SMITTYTOWN</b> 7 ESB PUB ALE - 5.5%	<b>REVOLUTION ANTI-HERO</b> 160Z 8 INDIA PALE ALE - 6.7%	<b>STIEGL RADLER</b> 9 GRAPEFRUIT- 2.5%	<b>SAMUEL ADAMS</b> 5 NA IPA
<b>TEMPERANCE THE BRUM</b> 160Z 10 HAZY DOUBLE IPA - 7.5%	<b>REVOLUTION FIST CITY</b> 7 CHICAGO PALE ALE - 5.5%	<b>RIGHT BEES CIDER</b> 7 CHICAGO DRY CIDER - 6%	<b>HEINEKEN 0.0</b> 5 PREMIUM NA

<b>CARBLISS PREMIUM COCKTAIL IN A CAN - 5%</b> 9		
<b>LEMON LIME</b>	<b>BLACK RASPBERRY</b>	<b>CRANBERRY</b>

..... VINO .....

RED	WHITE
<b>PINOT NOIR</b> 12 Violet Hill, Santa Barbara, California	<b>SAUV BLANC</b> 13 Mahi, Malborough, New Zealand
<b>SYRAH</b> 11 Gassier, Rhone Valley, California	<b>VINHO VERDE</b> 8 Twin Vines, Portugal
<b>CABERNET</b> 12 C.M.S., Columbia Valley, Washington	<b>PINOT GRIGIO</b> 9 Lagaria, Volano, Italy
<b>MALBEC</b> 11 Fazzio, Mendoza, Argentina	<b>CHARDONNAY</b> 11 Sisters For Ever, Central Coast, California
<b>RED BLEND</b> 12 C.M.S., Columbia Valley, Washington	<b>CHARDONNAY</b> 15 Sandhi, Central Coast, California
<b>ROSÉ</b> 11 Angels & Cowboys, Sonoma Rosé, California	<b>PRESECCO</b> 10 Acinum, Verona, Italy
<b>BUBBLY ROSÉ</b> 12/glass Angels & Cowboys Sonoma Rosé, California	

..... SODAS .....

\$5 each	Fountain Soda \$3 each
<b>ABITA ROOT BEER</b>	<b>COCA COLA, DIET COKE,</b>
<b>GOSLING GINGER BEER</b>	<b>7-UP, GINGER ALE,</b>
<b>HOMEMADE LEMONADE</b>	<b>DR. PEPPER</b>