

BRUNCH 2022

EBERLY

FOR THE TABLE

- FRUIT BOWL** 10
assorted seasonal fruit, prickly pear sorbet
- CINNAMON ROLL MONKEY BREAD** 8
cream cheese icing
- STRAWBERRY COFFEE CAKE** 8
mascarpone glaze
- MILK ROLLS** 7
apple butter

M A I N S

- SANGRIA SALAD** 12
compressed watermelon and pear, pecan,
blue cheese, passionfruit soy vinaigrette
- SMOKED WHITEFISH SALAD*** 16
butter lettuce, dill, pickled red onion, latke
- PULLMAN LOAF FRENCH TOAST** 14
huckleberry jam, oat crumble, whipped
mascarpone
- SPANISH TORTILLA*** 19
egg, confit potatoes, wild prawns, piquillo
[**SUB JAMON IBERICO & CHEESE**]
- PORK BELLY CONFIT*** 20
fried egg salad, kaffir lime vinaigrette,
jalapeño cornbread
- AVOCADO TOAST** 13
sourdough, beet hummus, corn-jalapeño relish
[**ADD EGG 3 // ADD PRAWN 7 // ADD JAMON 6 // ADD CHICKEN 8**]
- GRAIN BOWL** 12
quinoa, beets, avocado, pickled mushrooms,
citrus supremes, lemon vinaigrette
- CHICKEN AND WAFFLES*** 19
coconut chili jam, slaw, comeback sauce
- SMASH BURGER*** 18
speck, cheddar cheese, griddled red onions,
gochujang aioli, fries
- EBERLY BREAKFAST*** 18
scrambled eggs, chicken and apple sausage,
bacon, roasted potato, refried black beans

S I D E S

- AVOCADO BOWL** 6 **FRIES** 5
- POTATOES** 5 **BACON** 4
- CHICKEN AND APPLE SAUSAGE** 7

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

COCKTAILS

EBERLY BLOODY MARY tito's vodka or del maguey mezcal, eberly bloody mary mix	12
MIMOSA duc de chagny grande reserve brut, fresh pressed orange juice	12
SIXTEEN JACKIES tito's vodka, pisco caravedo torontel, bénédictine, rosewater, lime, rose petal	12
BROKEN FLOWER volcán blanco, pama pomegranate, hibiscus, lemon	13
NITRO ESPRESSO MARTINI skyy vodka, vanilla, kahlúa, texas coffee traders cold brew	16
GREEN BELT fords gin, house falernum, matcha cold brew, lemon, soda	13
THE GOLDEN SPUR plantation rum, muddled lemon, lime, mint, ginger beer, tiki bitters	12
EL PASO 512 blanco tequila, tuaca, lime, orange, agave	12
COLD FASHIONED old overholt rye, cold brew, fig syrup	12

WINE OFFERINGS

sustainable/organically grown

BUBBLES

RAVENTÓS i BLANC Blanc de Blancs Extra Brut* Conca del Riu Anoia, Penedès, Spain 2018	14 56
BESSERAT de BELLEFON Brut* Champagne, France NV	19 74
CÔTÉ MAS Brut Rosé* Cremant de Limoux, France NV	16 62
MONMOUSSEAU Brut Rosé* Cremant de Loire, France NV	64
DELINQUENTE WINE CO. "Weeping Juan" <i>pet-nat rosé</i> Riverland, Lower Murray, South Australia 2021	48
MONTINORE ESTATE "Vivacé" Gewurztraminer Blend. Willamette Valley, Oregon NV	62

WHITE

MARTÍN CÓDAX Albariño Rías Baixas, Galicia, Spain 2020	12 45
M^cBRIDE SISTERS Sauvignon Blanc.* Marlborough, New Zealand 2019	13 52
TRIMBACH Pinot Blanc. Alsace, France 2017	52
MONT GRAVET Colombard. Côtes de Gascogne, France 2019	12 45
LOUIS LATOUR Chardonnay. Chablis, Burgundy, France 2020	22 86
FLOWERS Chardonnay. Sonoma, California 2018	18 78
JEAN-MARC BROCARD Chablis. Burgundy, France 2019	78

ROSÉ

CAMPUGET Costieres de Nimes, Rhone, France 2021	16 62
WHISPERING ANGEL Côtes de Provence, France 2020	56
LUCY Pinot Noir. Santa Lucia Highlands, California 2020	14 54
DOMAINE DE L'ABBAYE "Clos Beylesse" Côtes de Provence, France 2020	78
PAX <i>Fanucchi-Woo Road Vineyard</i> Trousseau Gris. Russian River Valley, Sonoma County, California 2019	68

RED

FOUR GRACES Pinot Noir. Willamette, Oregon 2019	15 58
AU BON CLIMAT Pinot Noir. Santa Barbara County, California 2020	18 70
PROTOCOLO TINTO Tempranillo. Spain 2019	12 46
HEWITSON Mourvèdre. Barossa Valley, Australia 2017	55
AMAVI CELLARS Cabernet Sauvignon.* Walla Walla Valley, Washington 2018	16 64

DRAFT BEER

LIVE OAK <i>hefeweizen</i>	7
LIVE OAK <i>big bark amber</i>	7
REAL ALE <i>hans' pils</i>	6
REAL ALE <i>fresh kicks hazy ipa</i>	8

WATER OFFERINGS

RICHARD'S RAINWATER <i>sparkling water, 330ml</i>	4
ACQUA PANNA <i>spring water, 750ml</i>	6
SAN PELLEGRINO <i>sparkling water, 750ml</i>	6