

SUNDAY BRUNCH 10AM-4PM

BUTTER LETTUCE SALAD

bacon, tomatoes, cucumbers, onions,
feta, white balsamic
12

add grilled shrimp \$8

AVOCADO TOAST

poached eggs, heirloom tomatoes, avocado spread,
pomegranate molasses, macrina toast
17

EGG WHITE OMELET

spinach, mushrooms, ricotta salata, breakfast potatoes,
with a mixed green salad
17

MASHED POTATO OMELET

bacon, green onions, smoked cheddar,
with a mixed green salad
17

BISCUITS & GRAVY

country biscuits, home style gravy,
sunny side up eggs, bacon
16

STEAK & EGGS

7oz hangar steak with chimichurri, sunny side up eggs,
macrina toast, breakfast potatoes
24

COUNTRY FRIED STEAK

breakfast potatoes, crispy onions,
sunny side up eggs, home style gravy
19

PRIME RIB HASH

breakfast potatoes, peppers, onions,
sunny side up eggs, hollandaise
19

BUTTERMILK FRIED CHICKEN

bread pudding french toast, bourbon maple syrup
17

CHICK-FIL-A IS CLOSED ON SUNDAYS

fried chicken & biscuit sliders, jalapeño marmalade, fruit
15

PROSCIUTTO AND SMOKED HAM BENEDICT

poached eggs, hollandaise, breakfast potatoes
19

WHISKEY CHILI

house made steak chili, corn bread, jalapeño marmalade,
topped with sour cream and white cheddar
14

cup of chili 8

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt
11

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots
16

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado,
lime sour cream, cilantro pesto & aleppo pepper
24

substitute BBQ BRISKET

roasted corn and black bean salsa, lime sour cream
20

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries
19

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions,
sweet potato fries
17

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries
17

substitute BBQ, bacon, smoked cheddar, crispy onions
17

THE IMPOSSIBLE BURGER

vegan plant based patty, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries
17

WARM BROWNIE SUNDAE FOR 2

luxardo cherries, toasted pistachios, ice cream
12

consuming raw or undercooked meat, seafood, or eggs may increase the risk of food borne illness

SOME RANDOM COCKTAILS...

25% off ALL DAY Sunday Happy Hour

JEAN'S MIMOSA???

\$12
la marca prosecco, st. germain, grapefruit juice

IRISH COFFEE

\$11
paddy's irish whiskey, demerara sugar, coffee,
topped with whipped heavy cream

SEASONALLY INAPPROPRIATE SANGRIA

\$12
peach sangria made with sauvignon blanc and other shit,
topped with red wine

THE DEVIL'S MARGARITA

\$11
our scratch margarita topped with carmenere red wine

#CANCUNCRUZ

\$11
a spicy mango margarita that will make your cheeks red,
pairs well with hatred for ted cruz

YOU DOWN WITH O.P.P.?

\$11
our perfect paloma made with sauza hornitos,
grapefruit juice, lime juice, and agave

WHAT'S THAT? I WANT THAT!!!

\$11
a wailea inspired mai tai,
made with kraken rum, orgeat, passionfruit lime foam

TEXAS MULE

\$11
made with tito's vodka and served on draft

GIN & JAM

\$12
hendrick's gin, blueberry jam, dolin blanc

WHILE I WAS AWAY

\$12
empress gin, mediterranean tonic, blackberries, rosemary

HOT APPLE CIDER

\$12
michter's straight rye, lemon, cinnamon

THE GEORGE CLOONEY

\$12
a nespresso martini with ketel one vodka and kahlua

COFFEE OLD FASHIONED

\$12
four roses bourbon, cold espresso, chocolate bitters

SOME RANDOM WINE...

25% off ALL DAY Sunday Happy Hour

prosecco, la marca, veneto, italy 10
sparkling rosé, the fabulous mr. pink, wa 10
rosé, flowerhead, lu & oly, wa 10
pinot grigio, kettmeir, alto adige, it 12
sauvignon blanc, yealands, marlborough, nz 11
chardonnay, macon villages, louis jadot, fr 10

pinot noir, angeline white label, ca 10
carmenere, casillero del diablo, chile 10
red blend, north x northwest, or and wa 10
red blend, monkeywrench, mark ryan, wa 16
cabernet, the chief, board track racer, wa 14

SOME RANDOM BOTTLES...

champagne, gh mumm, grand brut, fr 65
champagne, gh mumm, rosé brut, fr 85
champagne, veuve clicquot yellow label, fr 75
champagne, veuve clicquot rosé, fr 95

red blend, the dissident, mark ryan, wa 80
mourvedre, crazy mary, mark ryan, wa 110

NO CRAP ON TAP...

25% off ALL DAY Sunday Happy Hour

SEAPINE pilsner 7.00
STOUP barleywine 8.00/10oz.
HOLY MOUNTAIN shadowlifter (coffee milk stout) 7.00
FIGUREHEAD heaven and earth marzen 7.00
REUBEN'S stay frosty ipa 7.00
CLOUDBURST talus a story ipa 7.00
URBAN FAMILY strawberry & pink guava SOUR 7.00
GEORGETOWN manny's pale ale 6.50
GEORGETOWN bodhizafa ipa 6.50
GEORGETOWN 9lb. porter 6.50

AVAILABLE IN BOTTLES AND CANS...

miller high life (7oz.) 3.00
rainier tall boys 5.00
coors light 5.00
corona 5.00
miller light 5.00
schilling local legend semi-sweet cider 6.00

THERE IS A 2.75% FEE FOR ALL CREDIT CARD TRANSACTIONS.