



SUNDAY BRUNCH 10AM-3PM

EGG WHITE OMELET

pea vines, mushrooms, ricotta salata, breakfast potatoes,
with a mixed green salad
16

MASHED POTATO OMELET

bacon, green onions, smoked cheddar,
with a mixed green salad
15

BISCUITS & GRAVY

country biscuits, home style gravy,
sunny side up eggs, bacon
14

COUNTRY FRIED STEAK

breakfast potatoes, crispy onions,
sunny side up eggs, home style gravy
17

PRIME RIB HASH

breakfast potatoes, peppers, onions,
sunny side up eggs, hollandaise
17

CARNE ASADA

marinated skirt steak, avocado tomatillo sauce,
fried eggs, breakfast potatoes, flour tortillas
17

BUTTERMILK FRIED CHICKEN

bread pudding french toast, bourbon maple syrup
16

CHICK-FIL-A IS CLOSED ON SUNDAYS

fried chicken & biscuit sliders, jalapeño marmalade, fruit
16

CAJUN BREAKFAST SCRAMBLE

scrambled eggs, alligator and pork sausage,
smoked cheddar, peppers, potatoes, creole sauce
15

PROSCIUTTO AND SMOKED HAM BENEDICT

poached eggs, hollandaise, breakfast potatoes
17

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt
10

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots
15

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
19

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries
17

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions,
sweet potato fries
16

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries
16
substitute BBQ, bacon, smoked cheddar, crispy onions
16

THE IMPOSSIBLE BURGER

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

STRAWBERRY SHORTCAKE

sugar dipped biscuit, fresh strawberries, vanilla ice cream
8

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

SOME RANDOM COCKTAILS...

BLOODY MARY \$10

our spicy house made mix

JEAN'S MIMOSA??? \$10

la marca prosecco, st. germain, grapefruit juice

FROZÉ ALL DAY \$11

grey goose strawberry and lemongrass, blush wine

IT'S FUCKING SUMMER \$10

a white peach sangria served with strawberries
(made with ketel one peach and orange blossom,
sauvignon blanc, and other shit)

WHILE I WAS AWAY \$11

empress 1908 gin, fever tree tonic, grapefruit

GIN & JAM \$10

uncle val's botanical gin, blueberry jam, dolin blanc

YOU DOWN WITH O.P.P.? \$10

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

THE DEVIL'S MARGARITA \$10

our scratch margarita topped with carmenere red wine

#CANCUNCRUZ \$10

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

NOTORIOUS R.B.G. \$11

ketel one Rose, Botanicals, Grapefruit, rose lemonade

GARDEN OF EDEN \$10

tito's vodka, st. germain, cucumber, basil

TEXAS MULE \$9

made with tito's vodka and served on draft

WATERMELON MOJITO \$11

perfectly refreshing

COFFEE OLD FASHIONED \$10

four roses bourbon, cold pressed espresso, chocolate bitters

SOME RANDOM WINE...

prosecco, la marca, veneto, italy 9

champagne, gh mumm, grand brut, fr 65/btl only

champagne, gh mumm, rosé brut, fr 85/btl only

champagne, veuve clicquot yellow label, fr 75/btl only

champagne, veuve clicquot rosé, fr 95/btl only

rosé, flowerhead by mark ryan, wa 11

pinot gris, joel gott, willamette valley, or 11

sauvignon blanc, villa maria, marlborough, nz 9

chardonnay, mer soleil, santa barbara, ca 40/btl only

viognier, mark ryan, yakima valley, wa 50/btl only

pinot noir, meiom, monterey, ca 12

carmenere, casillero del diablo, chile 9

red blend, north x northwest, or and wa 9

syrah blend, the shift by mark ryan, wa 13

cabernet, the chief by mark ryan, wa 14

cabernet, pure paso by j.lohr, ca 48/btl only

cabernet, silver oak, napa 160/btl only

cabernet, caymus special selection, napa 225/btl only

NO CRAP ON TAP...

REUBEN'S pnw crush ipa 7.00

STOUP bavarian hefeweizen 7.00

CLOUDBURST from the brew deck ipa 7.00

SEAPINE light american lager 7.00

HOLY MOUNTAIN summer saison 7.00

HELLBENT moon tower stout 6.00

URBAN FAMILY yacht rocket SOUR 7.00

GEORGETOWN bodhizafa ipa 6.00

GEORGETOWN manny's pale ale 6.00

GEORGETOWN johnny utah pale ale 6.00

AVAILABLE IN BOTTLES AND CANS...

meowsa double ipa 6.00

rainier tall boys 4.00

coors light 4.00

corona 5.00

incline cider (passionfruit guava) 6.00

reuben's fruit fizz (grapefruit) hard seltzer 6.00

white claw (mango) hard seltzer 6.00

DRINK SERVICE ENDS AT 3:30PM ON SUNDAY