

brunch

WINES BY THE GLASS

white wines

geil reisling 10
avanti pinot grigio 9
bishop's peak chardonnay 12

red wines

codice temperanillo 9
rutini malbec 12
st esprit cote du rhone 10

FLY COCKTAILS

lavender gimlet 11
bombay sapphire gin
lavender infusion

organic mimosa 10
cava, cointreau, orange

jezebel 10
stoli oranhj, cranberry
goldschlager

dirty martini 12
provencale
rain organic vodka
barnier olives

vanilla manhattan 12
vanilla single batch
bourbon

raenpunch 8
apple orange
lavender, cranberry
(non alcoholic)

COURSE ONE

continental brunch buffet of salads,
pastry, breads + spreads

COURSE TWO

please choose one

pancakes

mushroom calamari
aioli

mac n' cheese neo v style

mushroom risotto

omelette of the day

includes coffee, black or herbal tea

pre fix 21.50 pp

DESSERT 12

devil dawgs
huckleberry sorbet

tapioca creamsicle style
orange sorbet

apple empanada
sour apple sorbet

CHEF

magdiale wolmark