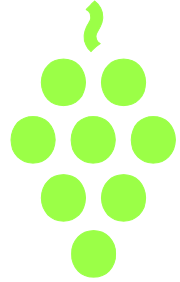


# the grove

wine bar | kitchen



## BRUNCH

**Migas** *(gluten free & vegetarian)* **\$14.00**

eggs\* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

**Grove Hash** *(gluten free)* **\$15.00**

sunny-side up egg\*, pulled pork, country potatoes, mixed peppers, onion, cheddar hollandaise

**Breakfast Bruschetta** *(gf optional)* **\$13.00**

smashed avocado, bacon, heirloom tomato, everything seasoning, e.v.o.o, garlic, parmigiano-reggiano, aged balsamic, breakfast radish, dressed greens

- add egg\* \$2

**Chicken & Waffle** **\$18.00**

boneless fried chicken, country potatoes, spiced honey butter

**Belgian Malted Waffle** *(vegetarian)* **\$11.00**

mixed berries, whipped cream, powdered sugar

**Sunrise Flatbread** **\$13.00**

two sunny-side up eggs\*, bacon, mozzarella, fontina, garlic, hollandaise, dressed arugula

# BRUNCH COCKTAILS

**Mimosa** **\$4.00/\$6.00**

your choice of glass (\$4) or flight (\$6):

orange	lavender
grapefruit	desert pear
cranberry	pineapple

**Mimosa Bottle Service** **\$15.00**

fresh bottle of Cava and your choice of mini carafe:

orange	lavender
grapefruit	desert pear
cranberry	pineapple

**Peachy Keen** **\$12.00**

adami prosecco, peach liqueur, peach nectar, fresh lime juice

**Juicytini** **\$12.00**

gin, cointreau, fresh lemon and orange juice

**Coffee Buzz** **\$14.00**

jameson, raspberry liqueur, cold brew, half and half

**The Grove Bloody** **\$12.00**

tito's handmade vodka, house-made bloody mary mix, lime, celery, spicy rim

**Breakfast Margarita** **\$12.00**

espolon reposado tequila, desert pear, fresh lime, jalapeno

**Hibiscus John Daly** **\$12.00**

hibiscus green tea, deep eddy lemon vodka, fresh lemon, sugar