# Water Grill Sample Brunch Menu

## Bubbles

Harry’s Bellini

Pureed white peach with prosecco

$12.50

Bele Casel Extra Dry Prosecco

Italy, non-vintage

$12.00

Roederer Estate Brut

Anderson valley, California non-vintage

$15.50

Raventos blanc de nit brut rose

Cataluna Spain 2013

$16.50

Veuve clicquot yellow label brut

Reims champagne France

$22.50

## First Class Flight

A bottle of bele casel extra dry prosecco with carafes of orange juice, grapefruit and daily agua fresca

$44.00

## Cocktails

The Passerby

Limoncello, Meletti Amaro, Osocalis Rare Alembic brandy and fresh lemon juice. Served up and charged with prosecco

$14.00

Water Grill Bloody Mary

dressed with an old bay salt rim, chilled blackened shrimp, and thick cut bacon

$14.00

Ramos Gin Fizz

gin, fresh citrus, egg white, orange blossom, milk. shaken with vigor and charged with soda

$14.00

Bristol Street

vodka, fresh strawberry and lemon juice. served over ice with tarragon essence

$14.00

Margarita Verde

silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño. served over ice with an ancho Chile salted rim

$14.00

Hibiscus agua fresca

brightened with fresh lime and a hint of ginger

$6.00

## Entrees

Poached Salmon Rillettes

Crème fraiche, mustard, dill, tobiko

$12.00

Full American

Two jumbo organic eggs, deep smoked bacon, pommes rosti

$14.00

Lemon Ricotta Pancakes

Vanilla syrup, sweet creamed ricotta

$14.00

Fresh Seasonal Fruit Parfait

Organic honey, Greek yogurt, almond granola

$15.00

Quiche Lorraine

Aged black forest ham, aged cheddar, herbed spinach salad

$15.00

Huevos Rancheros

Jumbo organic eggs, black bean rice, slow-cooked pork

$15.00

Soft Scrambled organic eggs

Deep smoked bacon, pommes rosti, fines herbs salad

$15.00

Farmed Atlantic Salmon Hash

Sunnyside eggs, feta, mustard hollandaise

$16.00

Tomato Goat Cheese Frittata

Roasted zucchini, basil, arugula

$16.00

House Smoked Atlantic Salmon

Shirley’s bagel and cream cheese

$17.00

Crab Benedict

Jumbo lump blue crab, poached organic eggs, grilled asparagus

$21.00

# Sides

Warm Cinnamon Rolls

Glazed, cinnamon sugar with raisins

$4.00

Jumbo Organic Egg

Served any style

$4.00

Deep Smoked Bacon

Nitrate free

$5.00

Pommes Rosti

Potatoes, red onion, parmesan

$5.00

Natural Pork Sausage

Salmon creek farms

$5.00

Fresh Local Seasonal Fruit

$6.00