

## BREAKFAST

**CHICKEN AND WAFFLES** \$15

fried chicken on a belgian waffle with Jack Daniel's maple syrup  
(add bacon \$4)

**STRAWBERRY SRIRACHA CHICKEN & WAFFLES** \$15

fried chicken on a belgian waffle topped with strawberry sriracha sauce with Jack Daniel's maple syrup (add bacon \$4)

**BREAKFAST SANDWICH** \$11

bacon, egg & cheddar cheese on an english muffin with a side of hash browns

**AVOCADO TOAST** \$12

avocado mash, cherry tomatoes and a sunny side up egg with balsamic glaze on sourdough (add bacon \$4)

**BELGIAN WAFFLE WITH MIXED BERRIES** \$13

powdered sugar, whipped cream and Jack Daniel's maple syrup

**CHOCOLATE CHUNK PANCAKES** \$13

chunks of chocolate, whipped cream and Jack Daniel's maple syrup

**STRAWBERRIES AND CREAM FRENCH TOAST** \$15

thick sliced brioche, mascarpone, fresh strawberries

**SHAKSHUKA** \$14

tomatoes, onions, peppers, sunny side up eggs, sourdough toast

**BREAKFAST BURRITO** \$15

chorizo, scrambled eggs, spanish salsa, pico de gallo, queso fresco crema

**EGGS BENEDICT** \$14

poached egg, canadian bacon, hollandaise, english muffin, side of hash browns

**HUEVOS RANCHEROS** \$14

sunny side up eggs, black refried beans, queso fresco crema, pico de gallo, fried tortilla, hash browns

**PHILLY CHEESESTEAK OMELETTE** \$13

provolone, onions and hash browns

**FARMER'S GARDEN OMELETTE** \$13

mushrooms, onions, peppers, spinach, tomato and hash browns

**BERRY PARFAIT** \$8

strawberries and blueberries layered with granola and greek yogurt

## SIDES

**HASH BROWNS** \$3 **TWO EGGS ANY STYLE** \$4**BACON** \$5 **TWO PANCAKES** \$6**TURKEY BACON** \$5 **MIXED BERRIES** \$6**SAUSAGE** \$4 **TOAST** \$3

## BREAKFAST FLIGHTS

**BLOOD MARY FLIGHTS** \$20

- maple bourbon - spicy tequila - vodka -

bloody mary flights served with prosciutto, Genoa Salami, mozzarella, goat cheese truffle, and olives

**MIMOSA FLIGHTS** \$18

- blood orange - pineapple - blueberry -

mimosa flights served with avocado toast

## SALADS

salad add ons: Chicken \$4, Shrimp \$8

**FALL HARVEST SALAD** *gf* \$13

grilled chicken, mixed greens, pears, goat cheese, sweet potato, toasted pumpkin seeds, apple cider vinaigrette

**MOREA SEAFOOD CAESAR SALAD** *gf* \$25

shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan

**CAPRESE SALAD** \$12

tomato, mozzarella, basil, avocado, and balsamic glaze

## SANDWICHES

**LOBSTER ROLL** \$26

New England style, chives, lemon, cajun aioli, served on a toasted bun with homemade chips

**NASHVILLE HOT CHICKEN SANDWICH** \$13

fried chicken with Nashville hot sauce, pickles, ranch, artisan bun, curly fries

**PHILLY CHEESESTEAK** \$14

carne asada, mozzarella and Cooper american cheese, caramelized onions, mushrooms, hoagie roll, shoestring fries

**TURKEY & BACON PANINI** \$13

avocado, Cooper cheddar, peppadew, chipotle, sourdough, homemade chips

**SHORT RIB GRILLED CHEESE** \$15

fontina, cheddar cheese, fried onions, sourdough, shoestring fries

## FLATBREADS &amp; SMALL PLATES

**PEAR & FIG FLATBREAD** *v* \$14

goat cheese, honey **option:** GF Cauliflower Crust \$3

**WILD MUSHROOM FLATBREAD** *gf,v* \$14

served on a cauliflower crust topped with portobello, oyster and shiitake mushrooms, fontina and parmesan cheese, garlic

**AHI TUNA** *gf* \$18

mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari

**CHILE SRIRACHA WINGS** *gf* \$13

fresno chiles, scallions, served with ranch

**HUMMUS PLATE** *v* \$12

grilled zucchini, celery, red pepper, carrots, olives, pita

## BEVERAGES

**ASK ABOUT OUR RIVAL BROS. COFFEE OPTIONS**

**JUICES** orange, apple, cranberry, tomato \$3

**PERRIER** natural \$3

**TEA** ask about our assorted options \$3

**HOT CHOCOLATE** \$4

**CHOCOLATE MILK** \$3

*gf- gluten free, v- vegetarian*

18% gratuity will be automatically applied for parties of six or more

Consuming raw or undercooked foods (e.g. eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish) may increase your chance of experiencing a foodborne illness.

## Specialty Cocktails \$14

**OLD FASHIONED**

Redemption high rye, Angostura bitters, orange, agave, lemon zest

**ROSADA**

Libelula tequila, hibiscus tea, lime, grapefruit soda

**PLUM BASIL PISCO SOUR**

Control C Pisco, plum purée, lime, agave, aquafaba, basil

**BORA BORA**

Irvine's American dry gin, elderflower, butterfly pea tea, lemon, agave, Prosecco

**OLD CUBAN**

Don Q spiced rum, mint, lime, agave, bitters, champagne

**SMOKE & ENVY**

Banhez mezcal, Libelula tequila, agave, pistachio, aquafaba

**BOULEVARDIER**

Sagamore rye, Campari, sweet vermouth

**RHU TANG SOUR**

bourbon, rhubarb, tang, agave, lime, aquafaba

**FIG GET ABOUT IT**

Old Forester bourbon, fig, honey, lemon, smoked rosemary

**ANCHO**

Libelula tequila, Ancho Reyes Chili liqueur, lime, agave, mole bitters

**RITA**

Libelula tequila or Banhez mezcal, agave, lime

**THE ALMIGHTY**

Bourbon, Domaine de Canton, Bärenjäger, lime, blueberry, pineapple juice, nutmeg

**MOREA COLADA**

Don Q coconut rum, pineapple infused tequila, agave, lime, aquafaba

**CLOVER CLUB**

Boardroom gin, lemon, agave, raspberries, aquafaba

**SAZERAC**

Rémy Martin VSOP, agave, Peychaud's bitters, Vieux Carré absinthe, lemon

**GINGER SAP**

maple infused bourbon, Aperol, Domaine de Canton, pear purée, bitter lemon soda

**DRUNKEN ELEPHANT**

Banhez mezcal, jalapeño infused tequila, honey peanut butter, agave

**PEEKABOO**

Suntory toki, banana, lemon, Green Chartreuse, honey, Vieux Carré absinthe

**NIGHT OWL**

Libelula tequila, Campari, Shipwreck coffee rum, agave, lime, pineapple

**CAFE DIABLO**

Rival Brothers cold espresso, chocolate liqueur, Shipwreck coffee rum, agave, aquafaba, cinnamon, cayenne

## Cocktails on Draught \$12

**MOJITO**

rum, lime, sugar, mint

**APPLE PEAR SANGRIA**

red wine, rum, brandy, pear, apple, cinnamon

**ROSEMARY BLOOD ORANGE MULE**

vodka, lime, ginger beer, blood orange, rosemary

**SUCKA PUNCH**

tequila, pineapple, jalapeño, cayenne, cinnamon

**INDULGE**

tequila, gin, Triple Sec, St. Elder, lemon, butterfly pea agave

## Draught Cocktail Flight \$15

PICK ANY 3 OF THE ABOVE  
DRAUGHT COCKTAILS

## Hot Cocktails \$12

**MEXICAN HOT CHOCOLATE**

hot chocolate, tequila, cinnamon, cayenne, whipped cream, mint

**S'MORES HOT CHOCOLATE**

hot chocolate, rum, bourbon or vodka, toasted marshmallow, graham crackers

**SPIKED APPLE CIDER**

hot apple cider, rum, bourbon or vodka, cinnamon, apple

**COQUITO COFFEE**

Rival Brothers coffee, Don Q spiced rum, Shipwreck coconut rum, whipped cream, chocolate, coconut, cinnamon

## Wine

	glass	bottle
<b>Chardonnay- Draught</b> , Harken Winery, <i>California</i>	\$12	
<b>Rosé- Draught</b> , Pomelo, <i>California</i>	\$11	
<b>Pinot Grigio</b> , Alverdi - Opici Wines, <i>Italy</i>	\$10	\$40
<b>Sauvignon Blanc</b> , Crossing Vineyards, <i>New Zealand</i>	\$12	\$48
<b>Prosecco</b> , Avissi, <i>Italy</i>		\$40
<b>Pinot Noir- Draught</b> , Hahn Estate, <i>California</i>	\$12	
<b>Cabernet Sauvignon</b> , Josh Cellars Craftsman, <i>California</i>	\$13	\$49
<b>Malbec</b> , Santa Julia, <i>Argentina</i>	\$11	\$44
<b>Grenache</b> , Shatter, <i>France</i>		\$60

## Beer

**DRAUGHT:** Guinness - Allagash White - Stella Artois - IPA - **\$7ea.**

**BOTTLES & CANS:** Miller Lite **\$5** - Corona **\$7** - Tecate **\$4** - Heineken **\$7** - Chimay Blue **\$14** - 2SP Delco Lager **\$7** - Yards IPA **\$7**

Dogfish Seaquench **\$7** - Downeast Cider **\$7** - Red Bull **\$4** - Más Agave Seltzer (*strawberry / lime*) **\$7**