



EPIF BRUNCH

COCKTAILS

Mimosa - Sparkling Wine, Orange Juice - \$10

Spicy Rosa - Jalepeño Infused Pisco, Sparkling Rosé, Lime - \$14

Pomelo Sparkle - Capel Pisco, Aperol, Sparkling Wine, Grapefruit Juice, Lime, Peychaud's Bitters - \$15

Espresso Martini - Coffee Infused Pisco, Kahlúa, Coconut Milk, Orange Bitters - \$15

Kitten Snuggles - Capel Pisco, Elderflower Liqueur, Mango, Lemon - \$14

NON ALCOHOLIC

Coffee - Happy Cup Coffee - \$4

Tea - English Breakfast, Early Grey, Green, Orange Spice, Jasmine, Peppermint, or Chamomile - \$3

Solcito - Grapefruit Juice, Ginger Beer, Lime, Rosemary - \$9

Juice - Orange - \$5

Biscuit and Gravy - Buttermilk biscuit topped with breakfast patty, roasted tomato, and cauliflower gravy / served with side of potatoes - \$15

Benedict - English muffin topped with eggs, breakfast patty, roasted tomato, basil, and hollandaise sauce / served with a side of potatoes - \$16

Savory Crepe - Thin pancake filled with kale, mushrooms, soft cheese and served with a semi-sweet sesame sauce - \$13

Loaded Potatoes - Potatoes, kale, and mushrooms topped with cauliflower gravy (gluten free) - \$10

Peachy Mango Crepe - Thin pancake filled with mango cream and peaches and drizzled with maple syrup - \$11

Parfait - Layered mango cream, granola, and fruit (gluten free) - \$9

ENTIRE MENU IS VEGAN AND NUT FREE

All items (except the english muffin and eggs) are lovingly made in house

Substitutions/modifications are politely declined

