

Cocktails

Happy Hour M-F, 3pm-7pm: \$7 cocktails

APEROL SPRITZ	\$12
Aperol, prosecco, soda water	
HOUSE SANGRIA	\$12
Cointreau, peach schnapps, ginger ale, cranberry juice and orange juice	
LYCHEE FIZZ	\$12
Lychee purée, prosecco and grenadine	
BEE STING	\$12
Gin, honey, fresh lemon juice	
NEW YORK SOUR	\$14
Bourbon, lemon juice, egg white, red wine	
CLASSIC MARTINI	\$14
Vodka, dry vermouth, bitters, Castelvetro olives	
TEQUILA SUNSET	\$14
Tequila, Cointreau, lime juice, wild hibiscus syrup	
THE ALCHEMIST	\$14
Bartenders choice	

Coffee, Tea, & More

FRESHLY BREWED JULIUS MEINL COFFEE	\$2.50
ESPRESSO	\$3
LATTE	\$5
CAPPUCCINO	\$5
MOCHA	\$5
ICED TEA	\$4
HOT TEA	\$3.50
breakfast, earl grey, chamomile, green	
SAN BENEDETTO WATER	\$4
mineral or sparkling	
GINGER ALE	\$3
BOLT 24	\$4
COKE/ DIET COKE	\$3
SPRITE	\$3
COCONUT WATER	\$3

Brunch Menu

Available 10am-2pm Saturday & Sunday

FRUITY PEBBLE CRUSTED FRENCH TOAST	\$18
Thick cut challah bread crusted with fruity pebbles and served with raspberry syrup.	
HASH BROWN BOWL	\$18
Diced potatoes, bacon, caramelized onions, candied jalapeños, egg any style and cheddar cheese.	
S.O.F BREAKFAST AMERICANA	\$15
Three eggs any style, choice of bacon or sausage, hash browns, and toasted bread.	
BREAKFAST SAMMY	\$14
Eggs your way served with cheese, bacon or sausage, arugula, candied jalapeños, and black garlic aioli, on an onion brioche bun.	
CHICKEN BISCUITS & GRAVY	\$16
Fried chicken with sausage gravy, eggs any style served in a homemade biscuit.	
GRANOLA BOWL	\$14
Your choice of a creamy sweet potato blend or honey yogurt base, served with a crunchy granola mix, fresh fruit, whipped cream, and a caramel drizzle.	

Brunch Cocktails

MIMOSA	\$8
prosecco, orange juice	
BLOODY MARY	\$11
vodka, tomato juice, horseradish, hot sauce, celery salt, worcestershire sauce	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **Please inform your server of any food allergies.**