

BRUNCH MENU

SATURDAY & SUNDAY 11:30AM - 3:30PM

EGGS & SUCH

BREAKFAST PIZZA*

fried eggs, bacon, swiss, chives 18

SMOKED SALMON PIZZA

crème fraiche, capers, red onion, dill, everything bagel spice, lemon zest 21

SMOKED CHICKEN HASH* (GF)

potatoes, rosemary, sweet onion, fried eggs, pecorino 22

BUFFALO CHICKEN & WAFFLES

boneless fried chicken, liege waffles, maple buffalo 20

BOUNCE B.E.C*

scrambled, bacon, american cheese, smashed avocado, sriracha mayo, brioche bun, fries 16

CAP'N CRUNCH FRENCH TOAST (VGT)

spiced rum, cinnamon sugar, berries, maple syrup 18

SHAKSHUKA* (GF, VGT)

baked eggs, tomato, harissa, mustard greens, pecorino 16

MARKET FRITTATA (GF, VGT)

farmer's veg, gruyere, bitter greens 18

SMASHED AVOCADO TOAST (VGT)

bitter greens, chilies, ricotta salata, pickled onion 16
add bacon / fried egg +3/ea, add smoked salmon +8

WINGS & TENDERS

BONE IN WINGS (8 pce) (GF) 18

BONELESS TENDERS (5 pce) 15

NAKED OR TOSSED

CHOOSE FROM:

- house made buffalo
- spicy koreatown • hot cheetos crusted
- smoked

ancho chili rub, tangy carolina bbq, alabama hot sauce

SHARE

TUNA POKE NACHOS* (GF)

sambal mayo, nori, lemon soy, avo, tobiko caviar 22

LOCAL WAHOO CEVICHE* (GF)

leche de tigre, chilies, burnt citrus 21

FRIED CHEESE (GF, VGT)

halloumi, pomegranate, za'atar, sumac, mint 19

FRIED CAULIFLOWER (GF, VGT)

harissa citrus mayo, smoked paprika, scallions 15

BLACKENED FISH TACOS (GF)

local mahi, cabbage slaw, cilantro lime aioli, avo, corn tortilla 22

SLIDERS

grass fed beef, caramelized onions, house sauce 18

(GF) Gluten Free • (VGN) Vegan • (VGT) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come in contact with common food allergens. If you have a food allergy or special dietary requirement please inform your server

BOTTOMLESS MIMOSAS ²⁰

PIZZA

PEPPERONI

tomato, mozzarella, pecorino 22

SQUASH (VGT)

honeynut squash, smoked mozzarella, pepitas, frizzled onions, arugula 21

VODKA

vodka sauce, hot soppressata, crushed chilies, honey, arugula, fennel pollen 23

HAND HELD

all served with fries. sub lettuce wrap +3 | sub gf bun +4

CHARRED AHI TUNA SANDO*

smashed avo, slaw, sriracha citrus mayo 23

BOUNCE SMASH BURGER*

grass fed quarter pounders, cooper's cheese, griddled onions, LTP, house sauce 20

IMPOSSIBLE BURGER (VGN)

lto, pickles, vegan sauce, "cheddar" 21

GREEN BOWLS

add chicken +8 • tuna* +12 • shrimp +11 • crisp tofu +8

KALE CAESAR (GF)

crispy garlic, toasted parmesan crumbs, boquerones, pecorino 18

CHOPPED (GF, VGT)

watercress, pole beans, charred corn, cukes, berries, celery, dates, torn herbs, pepitas, ricotta salata, ginger honey vinaigrette 18

LENTIL BOWL (GF, VGN)

beluga lentils, sorghum, curried cauliflower, baby kale, pumpkin seeds, pickled onion, lemon tahini dressing 19

PLATES

CHICKEN SCHNITZEL

local greens, tomato, capers, pecorino, burnt lemon, gribiche 26

SPICY RIGATONI (VGT)

vodka sauce, calabrian chilies, whipped ricotta 24

SIDES

APPLEWOOD BACON 7

SPICED FRIES (GF, VGN) 10

TRUFFLE CHEESE SPICED FRIES (GF, VGT) 13

SWEET POTATO FRIES (GF, VGN) 11