

Host

SAVORY + USUALS

ALL AMERICAN BREAKFAST 15

2 eggs any style, crispy potatoes
choice of protein: chicken sausage, pork sausage, bacon
choice of toast: brioche or multigrain

FRENCH OMELETTE 17

dijon aioli, arugula, lemon cream, crispy potato (v, gf)
classic w/swiss
bacon & white cheddar +2

FEATHERWEIGHT OMELETTE 19

egg white, blackened chicken, feta whip, toum,
pepper salad

BREAKFAST QUESADILLA 16

served with crispy potatoes, avocado & sour cream
gringo: bacon, cheddar eggs, red hot aioli
carnitas: crispy pork, cheddar eggs, tajin onions
tomato basil: feta, pesto aioli, tomato, egg

HOST MCMUFFIN 12

english muffin, red hot aioli, griddled egg,
american cheese, breakfast potatoes (v)
bacon +3, chicken sausage +4, pork sausage +4

CROISSANT SANDWICH 16

crispelli's croissant, cheddar, scrambled egg,
dijon aioli, arugula, breakfast potatoes
bacon +3, chicken sausage +4, pork sausage +4

**ERIKA'S ARTISAN PASTRIES**

ask your server what
is available today!

WEEKEND SPECIALS

ERIKA'S QUICHE 12

served with arugula salad
bacon & cheddar
seasonal vegetable

BISCUITS + GRAVY 15

2 Erika's biscuits, homemade sausage gravy,
choice of egg, potatoes

SWEET

ORIGINAL PANCAKES 13

add chocolate chips +.50
add butterscotch chips +.50

TRES LECHES PANCAKES 16

marischino cherries, strawberry milk,
chantilly cream

BANANA BREAD FRENCH TOAST 16

Erika's banana bread, burnt caramel, pecan,
fresh banana

CHICKEN + WAFFLES 19

buttermilk fried chicken, belgian waffle,
watermelon, strawberry cream

STUFFED CROISSANT 11

strawberry cheesecake: whipped strawberry cream
cheese, shortcake crumble, strawberry mint drizzle
chocolate: nutella cream, toasted hazelnut, honey drizzle

SIDES

TWO EGGS ANY STYLE 5**CRISPY POTATOES 5****HERB CHICKEN SAUSAGE 6****MAPLE PORK SAUSAGE 6****SIDE ARUGULA SALAD 5****FRUIT CUP 5****HAND CUT FRIES 6****CRISPELLI'S CROISSANT 5****AVOCADO 3****BACON 5****TOAST 3**

SALADS

add crispy or grilled chicken +8

CAESAR SALAD 15

parmesan tuile bowl, kale mix, brioche crouton

MEDITERRANEAN 15

whipped feta, quinoa, farro, pepper escabeche,
beet, cucumber, citrus vin

TOASTS

CAPRESE AVO TOAST 14

avocado, heirloom tomato, fresh mozzarella,
choice of egg, basil, balsamic glaze

BERRY + GOAT TOAST 14

avocado pulp, strawberries, sliced almonds,
goat cheese whip, honey drizzle

SANDWICHES

PICNIC PORK MELT 16

crispy confit pork, mustard bbq, house slaw, pickled
peppers, sliced brioche, hand cut fries

CALI CHICKEN SANDWICH 16

grilled chicken, avocado spread, bibb lettuce,
bacon, dijon aioli, sliced brioche hand cut fries

FRIED CHICKEN SANDO 16

buttermilk fried chicken, hot honey, pickled slaw,
kewpie mayo, brioche bun, hand cut fries

TOMATO MELT 15

griddled heirloom tomato, mozzarella,
pesto aioli, hand cut fries

HOST CHEESEBURGER 16

house blend beef patty, hot aioli, muenster cheese,
lettuce, tomato, onion, brioche bun, hand cut fries

BBQ BURGER 17

house blend beef patty, bbq, sharp cheddar, tobacco
onion strings, brioche bun, hand cut fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness. Ask your server about menu
items that are cooked to order or served raw.

PARTIES OF 5 OR MORE WE ADD 20% GRATUITY -
CREDIT CARD PROCESSING FEE OF 3% IS APPLIED

COFFEE CLASSICS

CUP OF HOUSE	3.5
COLD BREW	5.5
ESPRESSO	3.5
CAPPUCCINO	5
LATTE	5.5
AMERICANO	3.75
CORTADO	4.75
MACCHIATO	4
CAFE MIEL	5.75
CHAI TEA LATTE	5.75
MATCHA LATTE	7
MOCHA LATTE	6
AFFOGATO	5

MILKS

WHOLE	
OAT	1
ALMOND	1

HOUSEMADE SYRUPS

CARAMEL	1
VANILLA	1
HONEY LAVENDAR	1
CINNAMON-VANILLA	1

COLD FOAM

REGULAR	1.5
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COFFEE FEATURES

MANGO MONT BLANC	7.25
cold brew, mango cream cold foam	
MATCHA COLADA	7.5
matcha, pineapple, coconut, milk, shaken	
BLACK SESAME COLD FOAM MATCHA	8
matcha, milk, ice sesame cream, cold foam	

COCKTAILS

FERAL UPBRINGING	14
mezcal, passionfruit, poblano spirit, creme de cacao, lime, agave	
WITH YOUR PERMISSION	13
bourbon, persimmon, sweet vermouth, angostura	
FOUNTAIN OF YOUTH	12
rum, cherry, amaretto, cream, orange bitters	
DIAMOND DOGS	13
gin, lemongrass, amaro nonino, lemon, shiso, prosecco	

BEERS

SAPPORO	5.5
Japanese lager, Sapporo	
ALASKAN AMBER	7
amber, Alaskan Brewing Co.	
ZOMBIE DUST	7
pale ale, 3 Floyds	
ROTATING SOUR	7
ask about me	
SEASONAL BREW	7
rotating tap	

USUAL SUSPECTS

ROASTED BLOODY MARY	12
MIMOSA	11
APEROL SPRITZ	12
ESPRESSO MARTINI	15

Join Our
Cocktail Club

Ask your server
for more!



Perks Include:

- Monthly take home cocktail box
- \$35 welcome gift card
- \$10 house cocktails when dining in
- Exclusive discounts and more!



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