

# DAY BREAK MENU

## COCKTAILS

- ASATSUYU "MORNING DEW" 15**  
suntory roku gin, soto junmai ginjo, housemade melon liqueur, cucumber rice syrup, lime
- GESHI "SUMMER SOLSTICE" 15**  
grey goose vodka, pineapple sake, ginger, peach, tangerine tea, effervescence
- SUNTORY TOKI HIGHBALL 15**  
suntory toki whisky, effervescence, lemon twist
- BUENAWEZA MICHELADA 8**
- SKYY BLOODY MARY 8 / TITO'S BLOODY MARY 14**
- MIMOSA 8**  
choice of: passion fruit or pomegranate
- MIMOSA BOTTLE** sparkling **30** or prosecco **45**  
choice of: passion fruit or pomegranate
- WELL COCKTAILS 12 / SHOTS 10**  
skyy vodka, real de valle tequila, bacardi, ford's gin, evan williams whiskey
- COCKTAILS 14 / SHOTS 12**  
tito's, cazadores blanco tequila, cutwater white rum, hendricks gin, jack daniel's tennessee whiskey
- CANNED COCKTAILS 10**  
los sundays seltzers - assorted flavors, cazadores margarita, cazadores paloma, bacardi mojito

## BEER

### DRAFTS

- STELLA ARTOIS** belgian pilsner 5% **8**
- KIRIN ICHIBAN** japanese style lager 5% **8**
- EMBDEN LITE HOUSE BLONDE 8**  
belgian pilsner 5%
- ELYSIAN SPACE DUST** ipa 8.2% **8**

### BOTTLES & CANS

- BUD LIGHT** lager 4.2% **7**
- BUENAWEZA SALT & LIME LAGER 7**  
mexican style lager 4.7%
- JUNESHINE P.O.G** hard kombucha 6% **9**

## BOTTLE SERVICE

### VODKA

- SKYY 125**  
**TITO'S 225**  
**GREY GOOSE 325**

### TEQUILA

- REAL DE VALLE BLANCO 175**  
**CAZADORES BLANCO 275**  
**CAZADORES REPOSADO 325**  
**PATRON BLANCO 375**  
**PATRON REPOSADO 395**

### GIN

- BOMBAY DRY 225**  
**HENDRICKS 325**

### RUM

- BACARDI 225**

### WHISKEY

- JACK DANIELS 275**

### BUBBLES

- PERRIER JOUET BLASON ROSE 190**  
**GH MUMM 95**  
**PERRIER JOUET GRAND BRUT 150**

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## BRUNCH BITES

- YUZU AVOCADO TOAST 15**  
smashed avocado, yuzu juice, toasted rocoto sourdough
- ACAI BOWL 14**  
house-made coconut-almond granola, fresh berries, banana, spiced honey, cocoa nibs
- BREAKFAST SANDWICH 17**  
shaved ham, cheddar, over easy egg, spicy rocoto aioli
- CHICKEN KARAAGE 15**  
chicken thigh, yuzu aioli, kaffir lime leaf powder
- JALAPEÑO CAESAR SALAD 15**  
add chicken +8 or shrimp +10  
romaine, breadcrumbs, pecorino, jalapeno caesar dressing
- CEVICHE TOSTADA 19**  
avocado puree, cancha, micro cilantro, leche de tigre
- QUINOA TUNA POKE BOWL 18**  
avocado, edamame, pickled fresno, green onion, toasted sesame
- SPICY FRIED CHICKEN SANDWICH 21**  
brined chicken breast, gochujang buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, fries
- WAGYU BURGER 22**  
wagyu patty, tomato, lettuce, american cheese, harissa aioli, fries

## WINE

- JEIO BY BISOL 10 / 45**  
valdobbiadene prosecco doc, italy
- PONZI PINOT GRIS 10 / 45**  
willamette valley, oregon
- HAHN PINOT NOIR 10 / 45**  
monterey, california