

# HAPPY MOTHERS DAY

## ENTRÉE SALADS

### Marinated Beet & Arugula

Roasted red beets served over arugula and mixed greens, tossed in our maple-balsamic vinaigrette. Topped with walnut encrusted goat cheese, avocado and sun-dried cranberries. 18

[Vegan option available](#)

### Blackened Crab Cake

Maryland style “Crab Cake” is blackened, seared and topped with remoulade. Served over arugula and mixed green blend. Dressed with a blood orange vinaigrette and topped with avocado, tomato, radish, and micro greens. 19

## SANDWICHES

### Black Bean Brunch Burger

A spicy southwestern patty served with a sunny side egg, roasted garlic aioli, fresh cilantro sprigs, tomato and red onion on a toasted ciabatta roll. Served with truffle potatoes. 16 [Vegan option available](#)

Add cheese \$2, Add vegan cheese \$3, Add avocado \$3

### Raw Thai Rolls

Crisp vegetables and a macadamia-lime filling wrapped in collard greens. Served with ginger-lime sauce and a side of fresh fruit. 16

## ENTREES

### Chilaquiles

Crispy house made tortilla chips topped with enchilada sauce, spiced lentils, Mexican cheese blend, sunny side eggs, guajillo salsa and micro greens. 19 [Vegan option available](#)

Add avocado \$3

### Bourbon Apple French Toast

Orange vanilla battered sourdough toast topped with bourbon glazed apples and pepita granola. Finished with macerated berries and served with a side of pure Wisconsin maple syrup. 18

Add scoop of Vegan Vanilla Gelato or Maple Butter Pecan Gelato \$4, Add drizzled shot of Grand Mariner \$6

### Blackened “Crab” Cake Benedict

Two “crab” cakes blackened and seared are topped with tomato, spinach and poached eggs. Topped with hollandaise sauce and micro greens. Served with truffle potatoes. 18 [Vegan option available](#)

\*Entrees continued on other side\*

## MORE ENTREES

### Tofu Scramble

Sauteed tofu scrambled with mushrooms, onions, garlic, bell peppers and spinach. Topped with sliced avocado, vegan hollandaise and micro greens. Served with truffle potatoes. 17

### Spinach Feta Omelet

A three-egg omelet made with bell peppers, red onions, garlic, spinach and feta cheese, Topped with micro greens and served with truffle potatoes. 18 **NO MODIFICATIONS.**

Add tofu or tempeh \$6

### WI Stuffed Hashbrowns

Seared Amber Ale Glazed "Ham" and cheddar cheese stuffed inside crispy buttery hashbrowns. Topped with sunny side eggs and a drizzle of hollandaise. Served with a side of fresh fruit.. 17 **Vegan option available**

## DESSERTS

### Chai Spice Cake

White cake is flavored with chai spices then layered with brown sugar and cinnamon apple compote. Topped with cream cheese frosting and served with fruit coulis and fresh berries. 10

### Chocolate Chip Cookie Torte

Chocolate chip cookie filling is piped between layers of chocolate cake and lightly iced with a rich "buttercream." Served with fruit coulis and fresh berries. 11

### Raw Cheesecake

Our dairy-free, non-traditional "cheesecake" prepared with cashews and fates. Ask your server about current flavor. 12



### Chocolate Pistachio Tart


Walnut pistachio tart shell is filled with pistachio paste and topped with chocolate ganache. Served with salted pistachios, fresh berries and fruit coulis. 11


### Chocolados

Two creamy chocolate avocado truffles covered in rich chocolate ganache. Served with fruit coulis. 8

### Gelato

Vanilla Bean  

Maple Butter Pecan 

Espresso 

Served with fresh berries. 9



# BEERS

New Glarus Coffee Stout  
Great Lakes Dortmunder Gold (Lager)  
Lakefront Riverwest Stein (Amber Lager)  
Loon Juice Honey Crisp (Cider)  
New Glarus Spotted Cow (Farmhouse Ale)  
3 Sheeps Cashmere Hammer (Nitro Stout)

## Wild State Cider Duluth, MN

Cherry Bourbon 9.4%  
Raspberry Hibiscus 6.1%

### SPECIALTY BEVERAGES




LIMONADE  

Fresh limes, kale, swiss chard, ginger, raw sugar and purified water. 6

\*kids limonade 4\*

RICH VEGETABLE POTASSIUM BROTH  

Blend of six root vegetables, celery, and parsley. A warm and soothing mineral-rich tonic. 6

GREEN JUICE   

Kale, swiss chard, bok choy, cucumber, parsley, celery, leaf lettuce, ginger and apple. 9

### OTHER BEVERAGES

ANODYNE COFFEE

Regular or Decaf 3

IZZE FLAVORED SPARKLING JUICE 5

SAN PELLEGRINO SPARKLING WATER 6

ORANGE JUICE 9

\*kids orange juice 5\*

### TEAS BY RISHI

CAFFEINE

Earl Grey, Masala Chai, Matcha Super Green, Tropical Coconut

CAFFEINE FREE

Chamomile medley, Peppermint, Tangerine Ginger, Turmeric  
Chai

ICED TEAS

Black (Caffeine) or Wild Berry 4

# COCKTAILS

## CBD Seltzer

Raspberry, Citrus or Orange

## Carbliss

Margarita, Vodka Lemon Lime/Pineapple

## Mimosa

Orange/Cranberry Juice or Limonade

## Whiskey Lemonade

Premium Whiskey, Blood Orange Triple Sec,  
Lemon Juice

## Long Island

Vodka, Gin, Rum, Triple Sec, Black Tea

## Brandy/Bourbon Old Fashion

With Sprite per request

## Vodka Lemonade

Vodka, Natural Lemonade flavors

## Cosmopolitan

Vodka, Triple Sec, Cranberry

## Red Sangria

Spanish Tempranillo Grapes, Lemon, Orange,  
Cinnamon

## Cranberry Margarita

Casamigos Tequila, Triple Sec, Cranberry and  
Lime Juice

## Tequila Limonade

Casamigos Tequila, House Limonade

## \*MOTHERS DAY SPECIALTY COCKTAILS \*

### Café Manna Bloody Mary

Premium Vodka, Tomato, Vegan  
Worcestershire, Horseradish,  
Black Pepper and Celery Salt

### Tiffany Mimosa

Blue Curacao, Champagne,  
Lemonade

### Baileys Cold Brew

(v) Baileys w/ Anodyne Cold Brew  
and Simple Syrup

# WINES

## REDS

Oakville, Napa Valley Cabernet Sauvignon 60  
Hybrid Pinot Noir 10/38  
Dante Merlot 7/26  
Zolo Malbec 9/34  
Dante Cabernet Sauvignon 7/26  
Stemmari Nero D'Avola 8/30  
One More Episode Shiraz 8/30

## SPARKLING

Saint-Hilaire Brut 7/26

## WHITES

Hillview Vineyard, Napa Valley Chardonnay 14/56  
Two Mountains Riesling 9/34  
Taonga Sauvignon Blanc 9/34  
Stemmari Pinot Grigio 8/30  
Dante Chardonnay 7/26

## Mind & Body Wines 9/34

90 calories, low alcohol, no added sugars

- \* Pinot Grigio
- \* Cabernet Sauvignon