

TULLIBEE

BRUNCH

STARTERS

Parfait (gf) 8
yogurt | berry compote | granola |
fresh berries

Overnight Oats (gf) 9
served warm | pepitas | maple syrup

Lox on Rye Toast 14
fresno cream cheese | dill | capers |
pickled red onion

PASTRIES

Almond Cardamom Knot 6

Orange Monkey Bread 7
spiced caramel sauce

MAINS

Hewing Breakfast* 17
2 eggs | choice of meat |
crispy potatoes |
bakersfield sourdough

Farm Egg Omelet* (gf) 16
boursin creamed spinach | petite salad
add smoked trout +5

Eggs Benedict* 17
poached eggs | roasted squash |
canadian bacon | dill hollandaise |
bakersfield sourdough

Steak and Eggs* (gf) 28
6oz bistro steak | 3 sunny side up eggs |
celery root chimichurri

Garden Quiche 16
spinach | boursin | sweet onion

Buttermilk Pancakes 14
add berries or chocolate chips +1

French Toast 16
bakersfield brioche | lemon sabayon |
blueberry syrup

SANDWICHES & SALADS

Breakfast Sammie* 16
scrambled eggs | bacon | 3 cheese blend |
onion maple jam | cry baby craig's aioli |
crispy potatoes

Brunch Burger* 17
bison + bacon smash patties | maple jam |
cheddar | fried egg | crispy potatoes

Kale Caesar Salad 15
garlic breadcrumbs | pecorino
add chicken or salmon +12

SIDES

Chicken Sausage (gf) 7

Chili Maple Candied Bacon (gf) 8

**Herbivorous Butcher
Vegan Sausage** 8

Crispy Potatoes 8
herbed butter

Cauliflower (gf) 7
parmesan | espelette | tahini aioli

Fresh Fruit 8

Select Toast 4
sourdough | rye | english muffin |
gluten free

Single Egg 3

Single Pancake 7

SWEETS

Chocolate Sorbet 7

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A 3% surcharge will be added to all credit card payments.

A 20% gratuity will be added to all parties of 6 or more.

TULLIBEE

DRINKS

COFFEE BAR

Freshly Brewed Coffee 4

Espresso 5

Latte 7

Cappuccino 7

Seasonal Latte 8
ginger snap | hazelnut praline

Non-Dairy Milk +1
almond milk | oat milk

Flavored Syrup +1
sweet agave | french vanilla | sugar free vanilla | salted caramel | hazelnut | lavender

We proudly serve:



COCKTAILS

Hewing Bloody Mary 16
j. carver aquavit | tomato juice |
herbs & spices

Mimosa 15
prosecco | cold-pressed orange
juice

Espresso Martini 16
wheatley vodka | mr. black coffee
liqueur | espresso

LOW PROOF

Sparkling Coffee Amaro 14
avarna amaro | tonic | espresso

Hugo Spritz 12
st-germain | prosecco | club soda

Pimm's Cup 12
pimm's | lemon | ginger ale

Aquavit Spritzer 12
aquavit | lingonberry syrup | lemon

ZERO PROOF

Giesen N/A Sauvignon Blanc 11

Giesen N/A Rosé 11

St. Agrestis Phony Negroni 14

Hewing Tonic 8
black spruce | red apple | almond

Na-Scow Mule 14
house tonic syrup | n/a sparkling |
ginger beer | lime

Bubbly Beet 14
beet shrub | lemon | rosemary

Bauhaus Nah 7

OTHER BEVERAGES

Cold-Pressed Orange Juice 7

Cold-Pressed Grapefruit Juice 7

Apple Juice 4

Iced Tea 4

Milk 4

Sanpellegrino 1L 8

Hugo Tea 6
Hugo Grey
Champagne Long Kou Oolong
Jasmine Bai Hao Green
Fyn Rooibos*
Currant*

*caffeine free