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 12 fresno cream cheese | dill | capers | pickled red onion

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 white fish +4

Eggs Benedict* 16 poached eggs | oven roasted squash | canadian bacon | dill hollandaise | bakersfield rye **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 12 add berries or chocolate chips +1

French Toast 15 bakersfield brioche | lemon sabayon | blueberry syrup

SANDWICHES & SALADS

Breakfast Sammie* 16 scrambled eggs | bacon | 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 +7 add salmon +12

SIDES

Chicken Sausage (gf) 7

Herbivorous Butcher Vegan Sausage 8

Crispy Potatoes 8 herbed butter

Cauliflower (gf) 7 parmesan | espelette | tahini aioli

Fresh Fruit 7

Select Toast 8

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.

PASTRIES

Almond Cardamom Knot 4 Orange Monkey Bread & Caramel 7 Buttermilk & Chive Biscuit 4

TULLIBEE

DRINKS

COFFEE BAR

+1 almond milk | oat milk

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

Fresh Brewed Coffee 4

Espresso 5

Latte 7

Cappuccino 7

Seasonal Latte 8 ginger snap | hazelnut praline

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 averna 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 Apple Juice 4 Iced Tea 4 Hot Tea 6 Milk 4 Sanpellegrino 1L 8