



brunch cocktails

MIMOSA

prosecco, orange juice / 14
(or alcohol-free w/lyre's prosecco / 11)

BELLINI

prosecco, peach nectar / 14
(or alcohol-free w/lyre's prosecco / 11)

POMOSA

prosecco, pomegranate / 14
(or alcohol-free w/lyre's prosecco / 11)

BLOODY MARY

house-made blend, vodka / 15
(or alcohol-free w/seedlip garden 108 / 12)

VAMPIRE'S KISS

reposado tequila, tomato juice,
pomegranate liqueur, orange juice,
lime, salt & pepper / 16
(or alcohol-free w/clean co. tequila / 13)

COCO COLD BREW

mezcal, luxardo, mr. black,
coconut cream, cold brew / 16

THE SALTY BARMAN

bailey's almande, vodka, coffee liqueur,
sea salt, house made caramel / 17

brunch specials

THE CLASSIC

sunny side up 'eggs', rosemary potatoes,
apple-sage-sausage, french toast / 22 (nf)

COUNTRY BREAKFAST

tofu scramble, onions, spinach,
mushrooms, tomatoes, bell peppers,
apple sage sausage, field greens / 22 (nf, gf avail.)
add french toast side' +4

BRUNCH BURGER

beyond patty, sunny side up 'egg',
sautéed spinach, hollandaise / 26
choice of rosemary potatoes or field greens

TOFU BENEDICT

marinated tofu, soy ham,
grilled asparagus, rosemary potatoes,
english muffin, hollandaise / 23
substitute sunny-side-up 'eggs' +4

TOFU FLORENTINE

marinated tofu, sautéed spinach,
grilled asparagus, rosemary potatoes,
english muffin, hollandaise / 23
substitute sunny-side-up 'eggs' +4

FRENCH TOAST

mixed berries, coconut cream,
tempeh bacon, maple syrup / 19 (nf)

PANCAKES

mixed berries, coconut cream,
maple syrup / 19 (gf, nf)

brunch sides

TOFU SCRAMBLE / 6 (gf, nf)

SUNNY-SIDE-UP 'EGGS' / 8 (gf, nf)

TEMPEH BACON / 6 (nf)

APPLE SAGE SAUSAGE / 6 (nf, sf)

ROSEMARY POTATOES / 6 (gf, nf, sf)

ENGLISH MUFFIN / 4

gf=gluten-free | nf=nut-free | sf=soy-free

a 20% gratuity will be applied to
parties of five or more

blossom is first & foremost animal caring

executive chef: crescensio sanchez