

# OPHELIA'S

ELECTRIC SOAPBOX

🌱 Vegan by Request

GF Gluten-Free by Request

## FOREPLAY & TEASERS

**Roasted Green Chili Cornbread** \$8  
Jalapeno, Goat Cheese & Whipped Honey Butter

GF🌱 **Sweet Potato Jojo's** \$7.5  
Crispy Japanese Sweet Potato, Chili Honey, Lime & Sumac Yogurt

GF **Elote Spring Cheese Incident** \$12.5  
Brûléed Cheese, Sweet Corn, Fennel Escabeche, Cotija & Raquelitas Tortilla Chips

## AFTERNOON DELIGHTS

**Plantains Foster French Toast** \$16  
Crema de Queso Mousse, Cinnamon Sugar, Smoked Almonds & Pineapple Rum Sauce

**Bong & A Blintz 10mg** \$18  
CBD Infused Bufala Ricotta, Apricot Jam, Sumac Yogurt, Citrus, Pistachio & Mint

**Chicken & Waffles** \$21  
Crispy Chicken Thigh, Slab Bacon, Superfood Slaw, Apple Butter & Harissa Honey

## NOONERS

**\*French Onion Bread Pudding** \$16  
Sunny Egg, Sourdough, Gruyere, Fennel, Creme Fraiche & Charred Scallion Gremolata

**\*River Bear Pastrami Benedict** \$19  
Poached Eggs, Marble Rye, Sauerkraut, Fennel-Apple Slaw & Gruyere Hollandaise

GF **\*Cider Braised Carnita Benedict** \$19  
Poached Egg, Yellow Corn Grit Cakes, Roasted Mushrooms & Charred Scallion Gremolata

GF **\*Ropa Vieja Hash** \$22  
Short Rib, Sunny Egg, Root Vegetables, Caramelized Plantain, & Escabeche Beans

GF **\*The Standard** \$15  
Eggs Your Way, Niman Ranch Bacon Sausage, Mixed Greens, Buttermilk Biscuit & Home Fries

GF **\*Prime Rib Burger** \$18  
7X Wagyu Beef, Roasted Mushroom, Crispy Onion, Dijon Horseradish Cream, Black Pepper Demi & French Fries  
+ Add Sunny Egg \$2

GF **\*Low Country Pizza** \$17.5  
Elevation Country Ham, Roasted Corn Puree, Calabrian Chili, Creme Fraiche & Olive Oil  
+ Add Sunny Egg \$2

GF🌱 **3 Bean Burrata Salad** \$14  
Gigante Bean, Spring Vegetables, Aged Balsamic, Heirloom Cherry Tomatoes & Charred Scallion Vinaigrette

## SIDES

**Seasoned Steak Fries** \$6.5

**Niman Bacon Sausage** \$4

**Avocado** \$4

**Biscuit** \$3

**\*Eggs** \$4

## MIMOSAS

WE RESERVE THE RIGHT TO LIMIT SERVICE TO ANY "CHEMICALLY INCONVENIENCED" GUEST. BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE DRINK RESPONSIBLY. NO SHARING PLEASE! LAST CALL IS AT 3:00. PLAN ACCORDINGLY!

**Single Mimosa** \$10 / \$11

Classic or Blood Orange

**Classic Orange** \$18

**Blood Orange** \$21

**Passion Fruit** \$22

## SPRITZ - \$12

**Aperol (Red)**

Aperol, Soda, Top with Cava, Orange Wheel and Olive Garnish

**Lillet Blanc (Pink)**

Red Cabbage Powder infused Lillet Blanc, Soda, Top with Cava, Cucumber and Mint Sprig Garnish

**St. Germaine (Green)**

St. Germain Infused with Chlorophyll, Soda, Top with Cava, Lemon Wheel and Thyme Sprig Garnish

## BRUNCH COCKTAILS

**Bloody Mary (Vodka, Gin, Tequila)** \$12

Housemade Bloody Mix, Salt & Tajin Rim, Pickles, Olives

**Michelada** \$8

Call to Arms Ballroom Beer Can Lager with Bloody Mix, Salt Rim, Lime Wedge

**Espresso Martini** \$16

Vodka, Moonlight Espresso Liqueur, Cinnamon, Chartreuse, Espresso

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. \*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## COCKTAILS - \$12

### Burlesque (Green Drink)

Sage Infused Tequila, Melon, Lime

### The Airedale (Brown Drink)

Bourbon, Aperol, Grapefruit Zest

### French Kiss (Purple Drink)

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

### NC-17 (Pink Drink)

Vodka, Cranberry-Rosemary Shrub, Soda, Lemon

### The Ron Sangria (Red Drink)

Red Wine, Apple Brandy, Lemon, Orange, Pomegranate, Rooibos Tea

### Blackberry-Thyme Frosé

Rosé, Vodka, Champagne Acid

### TFJ Cosmopolitan

### TFJ Smoked Old Fashioned

## BEER & CIDER

### New Terrain Pillow Drops Pilsner \$8

16oz Can

### Stem Off Dry Cider \$9

12oz Can

### Call to Arms Ballroom Beer - Lager \$6

12oz can

### Weldwerks Juicy Bits Hazy IPA \$10

16oz Can

### Station 26 Tangerine Cream \$7

12oz Can

## AH-SO WINES - \$9

(250MLS) / CANS

### Bubbles (Garnacha), Navarra, Spain

### Rosé (Garnacha), Navarra, Spain

### White (Garnacha), Navarra, Spain

### Red (Garnacha), Navarra, Spain

## BY THE GLASS - SPARKLING

### CVNE 10 / 38

(Brut Cava) Catalonia, Spain

### Domaine Chandon 12 / 46

(Sparkling Brut Rosé) Napa Valley, California

## BY THE GLASS - WHITE

### Les Jamelles (House White) 10 / 38

(Roussanne) Languedoc, France

### Mohua Wines 11 / 42

(Sauvignon Blanc) Marlborough, New Zealand

### Elena Walch 'Selezione Südtirol' 13 / 50

(Pinot Grigio) Alto Adige, Italy

### Gen del Alma 'jijiji Tunuyán' 12 / 46

(Chenin Blanc) Mendoza, Argentina

### Hedges Family Estate 'CMS' 14 / 54

(Chardonnay) Columbia Valley, Washington

## BY THE GLASS - ROSÉ

### Elena Walch 20/26 Rosé 12 / 46

(Merlot, Lagrien, Pinot Nero) Trentino, Italy

## BY THE GLASS - RED

### Les Jamelles (House Red) 10 / 38

(Grenache) Languedoc, France

### Angeline Vineyards 12 / 46

(Pinot Noir) Sonoma, California

### QU.ALE Salento Rosso 11 / 42

(Red Blend) Puglia, Italy

### Cape Mentelle 13 / 50

(Shiraz/Cabernet Sauvignon) Margaret River, Australia

### Hedges Family Estate 'CMS' 14 / 54

(Cabernet Sauvignon) Columbia Valley, Washington

### Aperol Spritz - Red Spritz

Aperol, Soda

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In the spirit of creating a balanced & unified workplace, we implement a tip pool for our entire service team, including back of the house. A 5% restaurant recovery surcharge will be added to your check.

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