

# OPHELIA'S

ELECTRIC SOAPBOX

EXECUTIVE CHEF / MATT SUMMERS

## FOREPLAY & TEASERS

### Roasted Green Chili Cornbread \$8

Jalapeno, Goat Cheese, Green Tomato Marmalade & Whipped Honey Butter

### GF Summer Picnic Board \$13

Elevation Country Ham, Housemade Roasted Garlic Biscuit, Goat Gouda, Blistered Shishito, Whipped Honey Butter, Smoked Almond & Green Tomato Marmalade + \$2 for GF

### 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 Skillet \$16

Crema de Queso Mousse, Cinnamon Sugar, Smoked Almonds & Pineapple Rum Sauce

### Turmeric Ricotta Blintz (CBD + \$8) \$5/13

Lemon Bufala Ricotta, Apricot Jam, Sumac Yogurt, Citrus, Pistachio & Mint

### Chicken & Waffles \$21

Crispy Chicken Thigh, Tender Belly Black Pepper Bacon, Superfood Slaw, Apple Butter & Harissa Honey

## NOONERS

### GF \*Ropa Vieja Hash \$22

Short Rib, Sunny Egg, Spring Vegetables, Caramelized Plantain, & Escabeche Beans

### GF Open Face BLT \$15

Sunny Egg, Tenderbelly Blackpepper Bacon, Heirloom Tomato, Frisee Salad & Garlic Aioli with Home Fries + \$2 for GF

### Chicken Biscuits & Gravy \$17.5

House Buttermilk Biscuit, Creole Fried Chicken, Sunny Egg, Fine Herbs & Chorizo-Poblano Gravy

### GF \*The Standard \$15

Eggs Your Way, Niman Ranch Bacon Sausage, Mixed Greens & House Buttermilk Biscuit with Home Fries + \$2 for GF

### GF Biggie Smallz Smash Burger \$16

Callicrate Farms Wagyu, White Cheddar, Red onion, Arugula, House Pickles & Ophelia's Special Sauce With French Fries + \$2 Sunny Egg / + \$2 sub GF Bun

### Brunchwrap Benedict Supreme \$15

Sofrito Black Beans, Chorizo, Nixtamalized Tostada, Tomato, Poached Egg, Pepitas & Green Chili Hollandaise with Tajin Watermelon

### GF 3 Bean Burrata Salad \$14

Gigante Bean, Green Chickpeas, Green Lentils, Seasonal Vegetables, Balsamic, Heirloom Tomatoes & Charred Scallion Vin

### GF Broccoli & Burrattini Flatbread \$16

Hillbrook Burrattini, Elevation Country Ham, Grana Padano & Calabrian Chimichurri + \$2 for GF

### Vegan by Request

### GF Gluten-Free by Request

## 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

### BOTTOMLESS Classic Orange \$19

### BOTTOMLESS Blood Orange \$23

### BOTTOMLESS Passion Fruit \$25

## SPRITZ - \$12

### Aperol (Red)

Aperol, Soda, Top with Cava

### Lillet Blanc (Pink)

Red Cabbage infused Lillet Blanc, Soda, Cava

### St. Germain (Green)

St. Germain Infused with Chlorophyll, Soda, Cava

## 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 \$14

Vodka, Moonlight Espresso Liqueur, Cinnamon, Chartreuse, Espresso

## SIDES

### Seasoned French Fries \$6

### Niman Bacon Sausage \$4 / Tenderbelly Bacon \$5

### Avocado \$4

### House Buttermilk Biscuit & Butter \$5

### \*Vital Farm Eggs (2) \$4

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

### Blueberry-Thyme Frosé

Rosé, Vodka, Champagne Acid

### TFJ Cosmopolitan

### TFJ Smoked Old Fashioned

## BEER, CIDER, SELTZER

### New Terrain Pillow Drops Pilsner \$8

Draft

### Stem Off Dry Cider \$9

12oz can

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

12oz can

### Weldwerks Juicy Bits Hazy IPA \$10

Draft

### Station 26 Tangerine Cream \$7

12oz Can

### Call to Arms La Clawsuit Seltzer \$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

## SOBER CURIOUS

### Sportea \$5

### Dram CBD Gingergrass Soda \$8

### Coke, Diet Coke, Sprite, or Gingerale \$4

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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. To help address the many financial challenges which continue to impact our industry, a 3% surcharge will be applied to all checks. This surcharge helps us manage the increased costs of goods, services, supply chain issues, and the health and safety of our staff and guests.

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