

OPHELIA'S


ELECTRIC SOAPBOX

EXECUTIVE CHEF / MATT SUMMERS

FOREPLAY & TEASERS

Roasted Green Chili Cornbread \$8
Jalapeno, Goat Cheese & 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 & Home Fries
+ \$2 for GF

GF **The Brunch Burger** \$17.5
Calicrate Wagyu Beef, Tender Belly Black Pepper Bacon, Münster Cheese, Arugula, Crispy Onion & Ophelia's Special Sauce with Home Fries
+ Add Sunny Egg \$2 / sub GF bun \$2

Brunchwrap Benedict Supreme \$15
Sofrito Black Beans, Chorizo, Nixtamalized Tostada, Tomato, Poached Egg, Pepita, Tajin Watermelon & Green Chili Hollandaise

GF  **3 Bean Burrata Salad** \$14
Gigante Bean, Green Chickpeas, Green Lentils, Spring Vegetables, Balsamic, Heirloom Tomatoes & Charred Scallion Vin

GF **Broccoli & Burattini Flatbread** \$16
Hillbrook Burattini, 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

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

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.
