



# tree·house

## BRUNCH

### SPECIALTY COCKTAILS

<b>THE SUNSET REVIVER</b>	26
<i>Antioxidant &amp; anti-inflammatory to the rescue!</i>	
Wild Berry Vodka, pomegranate, honey, lemon, turmeric syrup	
<b>THE SMOKEY TREEHOUSE TREASURE</b>	
<b>Coconut Cartel Rum</b>	16
<b>Michter's US1 Kentucky Straight Bourbon</b>	18
<b>Michter's 10 Year Single Barrel Bourbon</b>	34
maple syrup, chocolate bitters, pancetta, local honey	
<b>SETTLE IN STYLE</b>	42
Fresh crushed kiwi, orgeat, cinnamon infused local rum, sour orange, mango, dark rum pipette	
<b>PASSION &amp; SPICE</b>	16
<i>Topical effervescent refresher with an essence of heat</i>	
Tito's Vodka, fresh ginger, Thai chili, fresh citrus, passion fruit	
<b>SPICY WATERMELON MARGARITA</b>	16
Teremana Blanco, Ancho Verde, watermelon juice, Mexican chili, lime, agave, Tajin rim	
<b>REAL STRAWBERRY ROSÉ SPRITZ</b>	16
Select Aperitivo, sparkling rosé, fresh strawberries, yuzu	
<b>THE 13TH ON 13</b>	16
Peruvian Pisco, sweet basil, cucumber, lemon Angostura bitters, fried basil	
<b>PALOMITA</b>	16
Don Julio Blanco, Giffard Pamplemousse, grapefruit, lime, hibiscus	
<b>ENDLESS SUNSET</b>	16
Empress Gin, elderflower, pea flower mint syrup, citrus, rosemary	
<b>VANILLA BEAN ESPRESSO MARTINI</b>	16
Vanilla bean infused vodka, Oceana Espresso, demarara	

### ICED COCKTAILS

<b>BLOOD ORANGE POMEGRANATE FROSÉ</b>	14
pomegranate seeds, vodka, blood orange syrup	
<b>BLACK CORAL RUM PINA COLADA</b>	14
classic   tropical   berry	
<b>THE CANOPY VICE</b>	14
vodka, blood orange, rosé, coconut, pineapple, drunken gummies	

### WINES

#### CHAMPAGNE & SPARKLING

La Marca Prosecco, DOC, Italy	<sup>glass</sup> 11 <sup>bottle</sup> 42
Mionetto, Prosecco, Italy	12 48
GH Mumm, Cordon Rouge, Champagne, France	22 86

#### ROSÉ

Fleur De Prairie, Côtes de Provence, France	11 42
Whispering Angel, Côtes de Provence, France	14 62

#### WHITE

<b>RIESLING</b>	
Essence, Mosel, Germany	11 42
<b>MOSCATO</b>	
Bartenura, Piedmont, Italy	11 42
<b>PINOT GRIGIO</b>	
Barone Fini, Valdadige, Italy	12 46
<b>SAUVIGNON BLANC</b>	
Justin, Central Coast, CA	11 42
Whitehaven, Marlborough, New Zealand	13 50
<b>CHARDONNAY</b>	
Simi, Sonoma, CA	12 44
Sonoma Cutrer Russian River Ranches	15 56

#### RED

<b>PINOT NOIR</b>	
Meiomi, CA	12 46
Etude, Pinot Noir, Santa Barbara, CA	13 50
<b>MERLOT</b>	
Alexander Valley Vineyards, Merlot, Sonoma, CA	12 46
<b>MALBEC</b>	
Luigi Bosca, Mendoza, Argentina	12 44
<b>CABERNET SAUVIGNON</b>	
Francis Ford Coppola 'Claret', CA	11 44
Rodney Strong, Alexander Valley, CA	13 50
Unshackled by The Prisoner Wine Company	16 62
Napa Valley, CA	



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## BRUNCH

### DRINKS

- BLOODY MARY** 7  
house-made mix, perfect amount of herbs and spices that includes horseradish, cilantro, hot sauce, lime juice
- MIMOSAS** 4  
sparkling wine, fresh orange juice

### ODDS & ENDS

- \* SMOKED SALMON PIZZA** 18  
boursin, dill, capers, red onion, chives
- TORREJAS CUBANAS** 16  
cuban french toast, berry compote, candy pecans
- LOBSTER ROLL** 20  
key lime aioli, boston lettuce, sweet roll, house fries
- BREAKFAST BACON BURGER** 20  
aged cheddar, bacon, secret sauce, sunny egg, french fries
- CHURRASCO AND EGGS** 29  
skirt steak, passion fruit chimichurri, eggs your style, yuca frita
- LOBSTER BENNY** 26  
avocado, caviar hollandaise, potato hash
- SURF OR TURF OMELET** 22  
choice of egg whites or whole eggs
- SURF** - blue crab, shrimp, mascarpone, charred corn & peppers, simple salad
- TURF** - wagyu skirt steak, caramelized balsamic onions & peppers, jalapeño jack , simple salad

### LIGHT & EASY

- BRUSSEL & KALE CAESAR** GF 15  
manchego, roasted corn, dried cranberry, traditional dressing  
*add chicken 5 shrimp 9 ahi tuna 11*
- TOSTADA DE AGUACATE** V 15  
verde, watermelon radish, chevre, baby heirlooms, multigrain
- CHILAQUILES VERDES** 16  
pulled chicken, chips, queso fresco, avocado, sunny eggs
- \* AHI TUNA POKE** 20  
tomato & banana pepper tapenade, feta cheese
- TOSTONES AL PASTOR** 15  
mojo pork, pineapple salsita, queso fresco, aji amarillo
- TRUFFLE WILD MUSHROOM FLATBREAD** 17  
boursin, local honey, chili flakes, arugula
- GARDEN FRITTATA** GF, V 17  
vegetable loaded, feta cheese, egg whites or whole eggs, fruit cup

### FRESH FROM THE BAKERY

- APPLE STRUDEL WITH CARAMEL DRIZZLE** 5
- BAGEL WITH CREAM CHEESE** 6
- SALTED CARAMEL WAFFLES** 15  
berry compote, candied pecans, maple syrup

### SIDES

- CHICKEN APPLE SAUSAGE** 6
- FRESH BERRY BOWL** 8
- CRISPY PLANTAIN CHIPS** 8  
with crushed avocado
- THICK CUT BACON** 9  
with candied maple syrup

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.*

*Note: some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns.*

GF ~ Gluten Free V ~ Vegetarian  
Please ask your server about vegan options.