



Epulo Bistro Brunch

Specialty Brunch Items

Brioche French Toast - Served with Fresh Berries	13
Avocado Toast - Whole Grain Wheat Bread, Radish, Chevre, Fried Egg	13
Biscuits and Gravy – House Made Buttermilk Biscuits, Pancetta Sausage Gravy. (Add Two Eggs \$5)	14
Salmon Lox Bagel - Capers, Peppered Mascarpone, Arugula, Red Onion	16
Breakfast Sandwich - Brioche Roll, Fried Egg, Bacon or Sausage, Spinach, Calabrian Aioli, Choice of Side	14
½lb Kobe Beef Burger -Sharp White Cheddar, Garlic Aioli, Gem Lettuce, Tomato, Ice Box Pickles, Brioche Roll (Add Bacon \$2, Add Avocado, Add Fried Egg \$3)	20

Eggs and More

Benedicts (Served with Breakfast Potatoes)

Prosciutto - Basil, Poached Cage Free Eggs, Hollandaise, English Muffin	17
Smoked Salmon - Arugula, Hollandaise, Poached Cage Free Eggs	20
*Steak and Eggs - 6oz Flat Iron Steak, Two Eggs Your Way, Roasted Potato, Sweet Peppers & Onions	25

*Gluten-free

Omelets (Egg White Available) (Served with Breakfast Potatoes)

*House-made Spicy Sausage Omelet - Foraged Mushroom, Fontina	14
*Sweet Bell Peppers & Onions Omelet - Spinach, Fontina	14
Two Eggs Your Way - Cage Free Eggs, Breakfast Potatoes, Bacon or Sausage, Toast	13

Artisan Pizza

Margherita - Basil, San Marzano Tomato, Fresh Mozzarella (Add Pepperoni or Sausage \$2)	16
Prosciutto Arugula - Grana Padano, Truffle Oil (Add Fried Egg \$3)	18
Sausage & Mushroom - House Made Spicy Calabrian Sausage, Mushroom, Fontina	18

Light Side- Add Chicken \$5, Add Steak \$10

Little Gem Lettuce -Prosciutto, Pangrattato, Shallot Vinaigrette, Grana Padano	12
*Watermelon Salad –Mixed Greens, Feta, Toasted Hazelnut, White Balsamic Vinaigrette	13
*Heirloom Tomato – Arugula, Balsamic, Olive Oil, Fresh Mozzarella, Crispy Chickpeas, Avocado	14
*Roasted Cauliflower - Oven Blasted, Grana Padano	13
*Brussel Sprouts – Bacon, Chili, Lemon, Garlic, Butter	13

Beverages

Coffee, Tea, Soda
Mimosa - \$8
Bottomless Mimosa - \$25
Mimosa Flight- \$20 (4 Glasses) • Orange • Grapefruit • Pineapple • Absinthe
Bloody Mary \$10
Bloody Caesar \$10

Coffee Cocktails

Cafe Serene 11 Brandy, Chocolate Liqueur, Theo's Chocolate, Coffee, Whipped Cream
Epulo Espresso Martini 14 Absolut Vanilla Vodka, Kahlua, Rumchata, Espresso

Sides & More

-Truffle Frits or Sweet Potato Fries
-Breakfast Potato
-Sautéed Vegetables
-Bacon
-Sausage links
-Toast
-Tomato

~Classic Cocktails~

Pomegranate Lavender Sunset 15

Bomond Vodka, Housemade Lavender Syrup, Fresh Citrus, Pomegranate Juice

Boulevardier 15

Michter's Bourbon, Carpano Antica Vermouth, Campari, Orange Bitters

Rum Lover 12

Blend of Silver and Aged Rum, Grand Mariner, Carpano Dry

Scratch Aviation 14

Scratch Barrel Finished Gin, Luxardo Maraschino Liqueur, Crème De Violette, Fresh Citrus

~Signature Cocktails~

Grapefruit Martini 13

Titos Vodka, Fresh Grapefruit, Elderflower Liqueur

Mure' Moscow Mule 12

Vodka, Citrus, Crème De Mure', Fresh Mint

Epulo Cooler 11

Tequila, Grapefruit, Aperol, Spritz

Citrus Lavender Refresher 12

Citrus Vodka, Fresh Basil, Lavender Bitters, Lemon and Soda

~White Wine Glass~

Duckhorn Chardonnay, CA

14gl/54btl

Mark Ryan "Flowerhead" Sauvignon Blanc, WA

10gl/38btl

Villa Puccini Pinot Grigio, Italy

10gl/38btl

Long Shadows Vintners "Poet's Leap" Riesling,

WA 12gl/46btl

Chateau de Berne "Romance" Rose, FR

10gl/38btl

~Red Wine Glass~

Epulo Cabernet Sauvignon, WA

14gl/54btl

Two Mountain Estates Syrah, WA

12gl/46btl

Familia Montana Reserve Rioja, Spain

12gl/46btl

Grochau Cellars "Ethereic" Pinot Noir, OR

14gl/46btl

Lone Birch Red Blend, WA

10gl/38btl

Daou Cabernet Sauvignon, CA

12gl/46btl

~Sparkling Glass~

Poema Cava Brut, Spain

9gl/34btl

Lamberti Prosecco, Italy

9gl/34btl

Mont Marcal Cava Brut Rose, Spain

10gl/40btl

~Happy Hour Drinks~ 3pm - 5pm

Lone Birch Red Blend, Washington 8

Lone Birch Chardonnay, Washington 6

Mont Gravet Rose 8

Draught Beer \$1 Off

Well Drinks 6

Epulo Cosmopolitan or Epulo Mule 8

Well Vodka or Gin Martini 9

Well Manhattan 9

