



## CLASSIC MIMOSA | 9

A timeless brunch favorite, the Mimosa combines the effervescence of Champagne with the refreshing citrus flavor of orange juice. It's light and bubbly,

## BLOODY MARY | 9

A savory brunch cocktail with a kick, the Bloody Mary is made with vodka, tomato juice, and a mix of spices and seasonings. It's often garnished with celery, olives, or other pickled vegetables,

## BELLEN | 9

Originating from Venice, Italy, the Bellini is a sophisticated brunch cocktail made with Prosecco and peach puree. It's fruity, slightly sweet, and wonderfully effervescent, making it an elegant choice.

## IRISH COFFEE | 9

Perfect for early morning brunches, Irish Coffee combines the rich flavors of coffee and Irish whiskey with a touch of sweetness from brown sugar and a creamy topping of whipped cream

## FRESH FRUIT SANGRIA | 9

A refreshing twist on the classic Spanish drink, Sangria, this version features white wine infused with fresh fruits like oranges, berries, and peaches

## PEACH BELLINI | 9

Similar to the classic Bellini, the Peach Bellini swaps out the peach puree for peach slices, adding a burst of juicy sweetness to the sparkling Prosecco.

## PINEAPPLE MIMOSA | 9

A tropical twist on the Mimosa, the Pineapple Mimosa combines the bright, tangy flavor of fresh pineapple juice with the bubbly goodness of Champagne.

## CRANBERRY MIMOSA | 9

Adding a festive touch to the classic Mimosa, the Cranberry Mimosa features the tart and vibrant flavor of cranberry juice.

## GRAPEFRUIT MIMOSA | 9

Bright and citrusy, the Grapefruit Mimosa pairs the zesty tang of fresh grapefruit juice with the crisp bubbles of Champagne. It's a refreshing alternative to traditional orange juice mimosas, offering a burst of sunny flavor with every sip