
MOTHER'S DAY BRUNCH

Tiny Lou's

SUNDAY, MAY 12
09:00 AM - 2:00 PM

\$65 per person
12 & under kids options available

FIRST

BEET AND BERRY PARFAIT

organic farm fresh fruit, baby beets, greek yogurt, housemade granola

CORNBREAD MADELEINE

wildflower honeycomb, cultured butter, house preserves

AVOCADO TARTINE

country sourdough, pickled onion, soft boiled eggs, fine herbs

MUSHROOM TARTINE

foraged mushroom blend, bearnaise, crispy kale

SPRING ASPARAGUS

sauce paloise, brioche crouton, egg

SECOND

CROQUE MADAME

engleman's bread, parisian ham, gruyère, sauce mornay

QUICHE

seasonal garden vegetables, chive crème fraîche

CONFIT DUCK

crispy duck leg quarter, belgian waffle, sherry maple gastrique

EGGS BENEDICT

poached eggs your way, parisian ham, hollandaise

THIRD

CINNAMON ROLL

lemon, cream cheese

PASTRY BASKET

carrot cake, lemon sumac, strawberry basil muffins

PAIN AU CHOCOLAT

COCKTAILS

HOLA DOLA

doladira, bache-gabrielsen tre kors, cocchi rose, lemon **15.**

ALRIGHTY APHRODITE

bloody shiraz gin, beet cordial, madeira, angostura bitters **15.**

GOLD RUSH

bourbon, honey, lemon, bitters **15.**

ESPRESSO MARTINI

c+k vodka, espresso, grand brulot **16.**

PHANTOM THIEVES

bounty white rum, novo fogo cachaca, guava, amaro di angostura, lime **15.**

ZERO PROOF

JUNGLE BIRD

seedlip spice, pineapple, guava, lime **10.**

ESPRESSO MARTI-NO

seedlip spice, espresso, chai **13.**

COFFEE **6**

ESPRESSO DRINKS **6**

HOT TEA **5**

ORANGE JUICE **5**