

BRUNCH

SHARE

CHARCUTERIE BOARD | 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, whole grain mustard, crackers

SMOKED SALMON PLATTER | 27

Bagels, smoked salmon, Boursin cheese, capers, red onion, salmon roe

WHIPPED RICOTTA | 21 ^V

Hot honey, lemon oil, candied jalapenos, pistachio dukkah, pomegranate, mint, grilled rustique bread

TRUFFLE FRIES | 11 ^{GF}

Parmesan & herbs, garlic aioli



SALADS

FRUTA LOCA | 18 ^{VG GF}

Mango, pineapple, cantaloupe, kiwi, lime, watermelon, tajin, Chamoy, pepitas, coconut

LITTLE GEMS | 16 ^{VG GF}

Citrus, radish, pistachio, avocado, honey-lemon vinaigrette

add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

HOUSE CAESAR | 15 ^V

Romaine, heirloom tomatoes, Parmesan, crispy capers

BENEDICTS

CLASSIC* | 19

English muffin, Canadian bacon, poached eggs, Hollandaise, seasoned potatoes

ROYALE* | 25

Smoked salmon, crispy capers, Hollandaise, salmon roe, arugula salad



HANDHELDS

BROKEN YOLK BRISKET SANDWICH* | 18

Two eggs over easy, brisket, sourdough toast, Cheddar cheese, spicy ketchup, bacon, seasoned potatoes

BRUNCH TACOS | 18

Flour tortillas, brisket, scrambled egg, cotija, pico, salsa verde, lime crema

TURKEY CLUB | 18

Multigrain bread, roasted turkey, roasted garlic aioli, bibb lettuce, heirloom tomato, avocado, red onion, bacon, French fries

Upgrade to Truffle Fries +4

UNCOMMON BURGER | 24

Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles

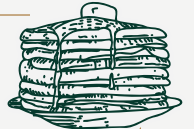
Served with French fries

BLACKENED SNAPPER SANDWICH* | 25

Slaw, remoulade, house pickles, brioche bun, French fries

Upgrade to Truffle Fries +\$4

FROM THE GRIDDLE



VEGAN PANCAKE | 16 ^{VG}

Old-fashioned oats, almond milk, agave, cinnamon, mixed berries

STACK OF PANCAKES | 17 ^V

Three buttermilk pancakes, whipped cream, maple syrup, mixed berries, powdered sugar

PECAN BOURBON WAFFLE | 16 ^V

Cinnamon whipped cream, maple syrup, toasted pecans, powdered sugar

MAINS

HAM & CHEESE OMELET* | 17 ^{GF}

Three-eggs omelet, Gruyere, ham

Egg whites available upon request

POWER BOWL* | 15

Poached egg, quinoa, wild rice, farro, arugula, feta, harissa tahini

add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

STEAK & EGGS* | 32 ^{GF}

Two fried eggs, churrasco, salsa verde, salsa roja, truffle fries

BREKKY* | 20

Two eggs, seasoned potatoes, bacon or chicken sausage, sourdough or multi-grain toast

AVOCADO TOAST | 16 ^V

Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, balsamic fig glaze

Add two poached eggs +5 | smoked salmon* +6*

CREOLE BRISKET HASH* | 24 ^{GF}

Crispy potatoes, smoked brisket, sunny side eggs, tomatoes, jalapenos, andouille sausage



SIDES

TWO FARM EGGS (ANY STYLE) | 6

AVOCADO | 5 ^{VG GF}

APPLEWOOD SMOKED BACON | 9 ^{GF}

CHICKEN SAUSAGE | 7 ^{GF}

SMOKED SALMON | 6 ^{GF}

SEASONED POTATOES | 5 ^{V GF}

TOAST | 5

Choice of sourdough, multi-grain, gluten free, english muffin

OATMEAL | 10 ^{VG}

Brown sugar, seasonal berries

ACAI PARFAIT | 10 ^V

SWEETS | 9

CHEF ANDY'S KEY LIME PIE

Pecan & white chocolate crust, coconut meringue, guava glaze

BANANAS FOSTER BREAD PUDDING

Rum caramel, vanilla ice cream

STICKY TOFFEE CAKE

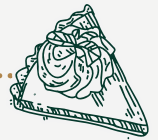
Salted caramel, peppermint whip

HARD EGG NOG PUDDING

Ginger Snaps, Bark

SCOOP OF ICE CREAM | 7

Vanilla, chocolate or banana



Uppside Down
cocoa

SATURDAYS & SUNDAYS | 11AM-2PM

\$50++ | serves two

Tea pot of boozy hot cocoa, assorted sweet & savory holiday bites.



Executive Chef Andy Papson

Legend: ^{GF} Gluten Free ^V Vegetarian ^{VG} Vegan

the
EVERGREEN
by Commons Club

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* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

DINNER

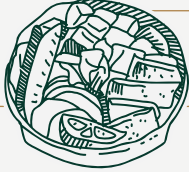
SHARE



WHIPPED RICOTTA | 21 ^V

Hot honey, lemon oil, candied jalapenos, pistachio dukkah, pomegranate, mint, grilled rustique bread

CHEF'S PICK



TUNA STACK* | 25 ^{GF}

Tuna, crab, avocado, cucumber, seaweed salad, mirin-ginger, plantain

CRAB CAKE* | 26

Aji amarillo, avocado-mango relish

BBQ SHRIMP* | 22 ^{GF}

Chive and cheddar grit cake, rosemary

SPICY TUNA BITES | 20 ^{GF}

Crispy rice, serrano, avocado

CHICKEN AND CAVIAR | 26

Fried chicken thighs, crème fraîche, chives, red onion, caviar

BRUSSELS | 14 ^{GF}

Truffle, parmesan, pork belly, balsamic, fried egg



GREENS *add chicken +10 | salmon* +9 | snapper* +13 | shrimp* +11*



JICAMA | 16 ^V

Baby greens, pepita, dates, quinoa, corn bread croutons, tamarind vinaigrette

LITTLE GEMS | 16 ^{VG} ^{GF}

Citrus, radish, pistachio, avocado, honey-lemon vinaigrette

WINTER CHOP | 16 ^{VG} ^{GF}

Kale, shaved brussels, arugula, apple, pomegranate, candied pecans, winter squash, cane syrup vinaigrette

HOLIDAY FARE



CORN & CRAB CHOWDER | 15

SPICY SHRIMP COCKTAIL | 22 ^{GF}

Tanqueray cocktail sauce

SEARED FOIE GRAS | 24 ^{GF}

Glühwein poached pears, roasted chestnuts, Glühwein reduction

MINI LOBSTER ROLLS | 26

Lemon vinaigrette, garlic butter

FILET MEDALLIONS | 28

Mushroom, spinach, crispy prosciutto, puff pastry, sauce madeira

MAINS

BLACKENED SNAPPER* | 36 ^{GF}

Sweet potato, andouille hash

LAMB BOLOGNESE | 38

Braised lamb, house-made za'atar pasta, labneh, pine nuts

IBERICO SECRETO STEAK | 50 ^{GF}

the wagyu of pork - Pork steak, persimmon BBQ sauce, creamy polenta, sauteed kale

PERI PERI CHICKEN | 30

Half-roasted chicken, sweet potato wedges, poblano and redneck cheddar cornbread

BRAISED SHORT RIB | 40 ^{GF}

Vanilla scented, yukon gold mashed potatoes, spice-roasted tri-colored carrots

CHEF'S PICK

STEAK FRITES* | 42 ^{GF}

Skirt steak, fries, citrus chimichurri

SPAGHETTI SQUASH | 28 ^{VG} ^{GF}

Mushroom ragout, cashew cream



SWEETS

KEY LIME PIE | 9

White chocolate & pecan crust, coconut meringue, guava

CHEF'S PICK



STICKY TOFFEE CAKE | 9

Salted caramel, peppermint whip

HARD EGG NOG PUDDING | 9

Ginger Snaps, Bark

BANANAS FOSTER BREAD PUDDING | 9

Rum caramel, vanilla ice cream

SCOOP OF ICE CREAM | 9 ^{GF}

Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR

Weekdays | 2-7 pm

LIVE MUSIC & DJ

Fridays | 6-9pm
Saturdays | 9pm-12am

Executive Chef Andy Papson

Legend: ^{GF} Gluten Free ^V Vegetarian ^{VG} Vegan

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BEVERAGES



THE CLASSICS | 18

PAPER PLANE

Four Walls, Aperol, Amaro Nonino, lemon

NEGRONI

Spring 44 Gin, Campari, Carpano Antica Formula

HEMINGWAY DAIQUIRI

Bacardi Silver, Luxardo Maraschino liqueur, lime, grapefruit

FRENCH 125

Hennessy VS, lemon, sugar, bubbles

TOMMY'S MARGARITA

Patron Blanco, lime, agave

BLOOD & SAND

Johnnie Walker Black, Carpano Antica Formula, Cherry Heering, orange

DIRTY MARTINI

Ketel One, Filthy olive brine, Carpano dry vermouth

ICED IRISH COFFEE

Four Walls Whiskey, Black Irish Salted Caramel, Borghetti coffee liqueur, cold brew, sugar

TEQUILA ESPRESSO MARTINI

Lobos 1707, Borghetti coffee liqueur, cold brew, sugar

HOT, HOT HOLIDAY CHEERS

MULLED WINE | 16

Red Wine, Brandy, Orange, Cinnamon, Star Anise, Clove

CHATEAU IN THE SNOW | 17

Hennessy V.S., Apple Cider, Cinnamon

HOT CHOCOLATE | 17

Crown Royal Vanilla, Baileys Original Irish Cream, Hot Chocolate, Whipped Cream

YULETIDE TODDY | 16

Bulleit Rye, Honey, Lemon, Cinnamon



WINES

SPARKLING

Les Allies Sparkling Brut, NV, FRA

Domaine Carneros Brut, NV, CA

Veuve Ambal Cremant Cuvée Rosé, Burgundy, FRA

Giuliana Prosecco, Veneto, IT

Moët & Chandon Brut Impérial, Champagne, FRA 187ml

Moët & Chandon Brut Rosé Impérial, Champagne, FRA 187ml

WHITE

Banfi San Angelo Pinot Grigio, Tuscany, IT

Emmolo Sauvignon Blanc, Napa, CA

Matanzas Creek Chenin Blanc, CA

J. De Villebois Pouilly-Fume, Loire, FRA

Jordan Chardonnay, Russian River Valley, CA

Feudi di San Gregorio Greco di Tufo, Campania, IT

La Fete du Mediteranee Blanc, FRA

ROSÉ

Rose Gold Rosé, Provence, FRA

Spade & Sparrows Rosé, CA

Chateau D'esclans 'Whispering Angel,' Provence, FRA

RED

Miguel Torres Cordillera, Cabernet Sauvignon, Maipo Valley, Chile

Siduri, Pinot Noir, Willamette Valley, OR

Caymus The Walking Fool Red Blend, Suisun Valley, CA

Giovanni Rossa, Langhe Nebbiolo, Piedmont, IT

Famille Perrin Côtes du Rhône Village Rouge, Rhône Valley, FRA

Il Poggione Rossi di Toscana, Tuscany, IT

La Fete du Rouge, Provence, FRA

BTG BTB

15 65

20 90

17 77

16 72

30

35

15 68

15 68

16 72

18 81

19 85

16 72

16 72

15 68

15 68

17 77

15 68

17 77

16 72

21 95

15 68

15 68

20 90

BRRR, IT'S COLD

THE LION & THE FIR | 18

George Dickel 8 Year Bourbon, Cardamom Simple, Angostura & Black Walnut Bitters

THE WINTER HUNT | 17

Captain Morgan Spiced Rum, Apple Cider, Lemon, Ginger Beer

STARLIT SLEIGH | 18

Spiced Cranberry Syrup, Moët & Chandon Imperial Brut

RIBBONS & BOWS | 17

Ketel One Vodka, Triple Sec, Spiced Cranberry Syrup, Lime

WHITE NOEL | 18

Casamigos Blanco, Triple Sec, Coconut, Lime

THE EVERGREEN | 18

Apple, Cinnamon & Clove Infused Tanqueray Gin, Liber & Co Fiery Ginger Syrup, Cranberry, Lemon

PEPPERMINTINI | 17

Ketel One Vodka, Peppermint, Coffee Liqueur, Cold Brew

THE EVER AFTER

'TINI TOWER | 25

A trio of mini seasonal spirits: Peppermintini, Ribbons & Bows, & The Evergreen



DRAFT BEER

UNION BEAR BREWING BLONDE | 8

COMMUNITY BEER CO. MOSAIC IPA | 8

LOCAL ROTATING SELECTION



ZERO-PROOF

COLD FRONT COCONUT | 18

CleanCo Clean T, lime, coconut

HEINEKEN 0.0 | 7

GUINNESS 0.0 | 8

STELLA ARTOIS 0.0 | 7

ATHLETIC BREWING COMPANY RUN WILD IPA | 7

MULE-TIDE CHEER | 18

Seedlip Grove 42, lime, spiced cranberry syrup, ginger beer

MERRY & WIDE AWAKE | 18

CleanCo Clean V, Lyre's coffee, cold brew, sugar

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