



BAKERY

- PAIN AU CHOCOLAT  
sweet buttery croissant
dark chocolate..... 8
- CARDAMON BUN  
cardamon infused
buttery croissant 7
- MUFFIN  
cranberry or blueberry 7
- ALMOND CROISSANT   
french croissant,
almond filling..... 8



SIGNATURE BRUNCH COCKTAILS

- OWL BLOODY MARY
vodka, secret recipe..... 16
- MIMOSA
choice of passionfruit or
mango, sparkling wine 16
- PIMM'S CUP
gin, ginger, cucumber,
lemon..... 16



SOUPS & STARTERS

- UCLUB GAZPACHO  8
- NEW ENGLAND CORN &
CLAM CHOWDER  9
- HEARTS OF ROMAINE CAESAR  
parmesan crisp, foccacia croutons..... 13
- BEEF TENDERLOIN EMPANADAS 
chimichurri aioli, zesty tomato sauce 15
- ARUGULA SALAD    
beets, strawberries, ricotta salata,
hazelnuts..... 13
- LITTLE GEM    
burrata, rhubarb compote, cherries,
publican bread..... 14
- TOMATO BASIL BISQUE  7
- SOUTHWESTERN LOBSTER ROLL 
corn, chipotle mayo, buttered brioche,
taro root chips 20
- SHRIMP AND GRITS 
pork belly, cheddar, green onions,
cajun spices..... 16
- HUMMUS  
vegetables, warm pita,
smoked paprika oil..... 14
- HOUSE SMOKED SALMON  
pickled red onions, capers, chive
cream cheese, bagel chips..... 17

BRUNCHY ENTRÉES

- LEMON BLUEBERRY PANCAKES 
blueberry jam, lemon zest, maple syrup... 14
- TRADITIONAL EGGS BENEDICT 
poached egg, canadian bacon,
hollandaise 16
- SMOKED SALMON BENEDICT 
smoked salmon, poached egg,
lemon hollandaise 18
- CALIFORNIA BENEDICT 
avocado, spinach, tomato,
sriracha hollandaise..... 17
- TEX MEX BREAKFAST SKILLET
chorizo, cheddar, tomato,
pico de gallo 17
- EGG WHITE OMELET
spinach, smoked salmon,
tomato, basil 18
- BUILD YOUR OWN OMELET
choice of three: peppers, onion, tomato,
spinach, shiitake, chorizo, bacon, ham,
feta, cheddar 18
- CHILAQUILES
corn tortilla, sunny side up eggs,
avocado, sour cream, salsa verde..... 17
- MEDITERRANEAN FRITTATA
asparagus, bell peppers, oven
cured tomato, feta, romesco 17

LUNCHY ENTRÉES

- AÇAÍ BOWL  
açai blended with berries, house made granola,
sunflower seeds, lavender honey, fresh fruit..... 19
- CLASSIC CALIFORNIA COBB SALAD
honey mustard or balsamic vinaigrette..... 21
- TUNA POKE*
jasmine rice, asian vegetables, furikake,
sesame ginger vinaigrette..... 26
- GRILLED CHICKEN OR SHRIMP CAESAR SALAD  
parmesan crisp, oven cured tomato, focaccia croutons..... 21/27
- MEDITERRANEAN BOWL   
greens, summer vegetables, french lentil, lavender dukka,
pomegranate vinaigrette 25
with chicken..... 29
- THE UCC CLUB SANDWICH  
grilled chicken, applewood smoked bacon, fried egg,
pesto mayo..... 19
- GRILLED CHEESE AND TOMATO BISQUE 
pqb sourdough, cheddar, gruyère..... 17
- WAGYU SIRLOIN BURGER*  
wisconsin cheddar or salemville blue 19
- TERIYAKI GLAZED SALMON BURGER*  
asian slaw, sriracha rémoulade 18
- THE BEYOND BURGER  
cheddar or blue, sauce dijonnaise 17
- LAKE SUPERIOR WHITEFISH
yukon whipped potato, asparagus, lemon caper sauce..... 26
- SKIRT STEAK*
sweet potato fries, grilled vegetables, chimichurri sauce 29
- COUSCOUS VEGETABLE PAELLA    
squash flower, smoked yogurt, preserved lemon,
marcona almonds 24

 contains gluten   gluten free option available  contains nuts   nut free option available
 vegetarian   vegetarian option available  vegan   vegan option available  contains dairy

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server of any food allergies.

WINE BY THE GLASS

SPARKLING

LAURENT-PERRIER LA CUVÉE NV
elegant, refined, classic cuvée.....22

FERRARI, BRUT ROSÉ, TRENTO
currant, wild strawberry, minerality, racy acidity18

MAURICE BONNAMY, CRÉMANT DE LOIRE NV
fine bead, fresh, floral.....13

ROSÉ

CH. DE CAMPUGET, ROSE, 1753, VIN DE FRANCE
bright, red fruits, dry15

WHITE

LAND OF SAINTS, CHARDONNAY,
SANTA BARBARA COUNTY
gooseberry, baking spices, vanilla.....16

ARNAUD LAMBERT, CHENIN BLANC,
CLOS DE MIDI, BRÉZÉ, SAUMUR 2020
honeysuckle, yellow apple, lemon verbena15

NIGL, GRÜNER VELTLINER, FREIHEIT, KREMSTAL
green apple, white pepper, grassy.....15

HERMANN J. WEIMER, DRY RIESLING, FINGER LAKES
lemon balm, orange blossom, honeysuckle15

WAIRAU RIVER, SAUVIGNON BLANC, MARLBOROUGH
grapefruit, jalapeño skin, lemon zest.....13

RED

ARCHERY SUMMIT, PINOT NOIR, VIRETON,
WILLAMETTE VALLEY
black cherry, pomegranate, dried roses, cocoa.....17

HEDGES, CABERNET SAUVIGNON, CMS,
COLUMBIA VALLEY
cassis, blueberry, violet17

ENVÍNATE, GARNACHA/MORAVIA AGRIA,
ALBAHRA, ALMANSA
ripe red fruits, nutmeg, dusty tannins16

SATTLER, ZWEIGELT, BURGENLAND
ripe strawberry, plum, peppercorn, medium-bodied...15

DMN. DE DEUX ÂNES, ÇARIGNAN/GRENACHE,
PREMIERS PAS, CORBIÈRES
red currant, pomegranate, plum, garrigue.....15

BREWS

DRAFT

ROTATING TAP
ask your server.....8

DOMESTICS

MILLER LITE, LIGHT PILSNER7

BELL'S 2-HEARTED IPA7

LAGUNITAS, IPA7

PIPEWORKS BREWING, NINJA VS. UNICORN,
IMPERIAL IPA7

IMPORTS

CORONA EXTRA, MEXICAN LAGER7

KIRIN ICHIBAN, JAPANESE PALE LAGER7

STELLA ARTOIS, BELGIAN LAGER7

HEINEKEN, PALE LAGER7

ACHOUFFE, LA CHOUFFE, BELGIAN STRONG ALE.....7

GUINNESS, IRISH DRY STOUT7

HARD SELTZERS

WHITE CLAW, BLACK CHERRY OR MANGO7

CIDER

CIDER OF THE MOMENT7

COCKTAILS

ROMAN SPRITZ
aniset, lemon, mint, grapefruit, angostura.....16

MELÓN MOSCATEL
*tequila reposado, mezcal, watermelon, galliano,
lime, moscato d'asti*.....16

RUBUS THORN
*rosemary vodka, barolo chinato, amaro nonino,
raspberry, lemon, orange bitters*.....16

THE SUN KING
*cognac vsop, st. germain, lillet blanc, lemon,
peychaud's, float of cru beaujolais*.....16

LIGHT OF TRUTH
*whiskey, benedictine, apricot, lemon, angostura,
peach bitters*.....16

ALTA ITALIA
*london dry gin, aperol, barolo chinato,
amaretto, angostura*16

N/A CLUB 76
garden aromatics, lemon, club soda.....11

N/A PINK SPRITZ
spice aromatics, cranberry, lime, grapefruit soda.....11