

THE PIER HOUSE

BRUNCH Winter 2022

Saturday & Sunday, 10AM – 2PM

MORNING LIBATIONS

PROM NIGHT – mule w/ vodka, ginger, coconut, black pepper, lychee 14
CHABELA – michelada w/ house bloody mary, pier house mexican lager, tajin 14
RED BULL TROPICAL TEQUILA – highball w/ casamigos blanco, citrus, red bull tropical 15
TIKI AMOXICILLIN – rum penicillin w/ the real mccoys white rum, aperol, pineapple, orgeat 14
PIÑA VERDE – piña colada w/ green chartreuse, pineapple, coconut 14
SHOULD WE BE BAD? – bottle of mas fi cava, assorted juices, mimosas all around 20

BREADY FOR WINTER

CRAB BAGEL – king crab, house-made salsa, cream cheese, everything bagel 17
BACON & EGG SANDWICH – tomato, avocado, garlic aioli, cheddar, buttered croissant 14
FRIED EGG SANDWICH – garlic aioli, salt & pepper, buttered croissant 12
JENN'S FRENCH TOAST – brioche, cinnamon custard, vanilla sugar crust, best-of-the-market fruit 12

EGGS-STRA AWESOME

AMERICAN BREAKFAST – two eggs, bacon, grilled toast, w/ house-made apple butter 14
HAM OMELETTE – smoked ham, mushrooms, cheddar 13
VEGGIE OMELETTE – tomato, asparagus, mushrooms 12
SHRIMP OMELETTE – vanilla butter, chives, mustard frill salad 15
KING CRAB OMELETTE – vanilla butter, chives, mustard frill salad 24
MAINE LOBSTER OMELETTE – vanilla butter, chives, mustard frill salad 24

SUNNY SIDES

EGG 3	TOAST 3
BACON 5	BAGEL 6

SWEETS & TREATS

BUTTER CROISSANT – served with Fig Jam 6
CHOCOLATE CROISSANT 7

ESPRESSO BY 'THE CONSERVATORY'

ESPRESSO 4	LATTE 5
AMERICANO 5	CAPPUCCINO 5
MACCHIATO 5	COFFEE 5
CORTADO 5	HOT TEA 5