



BRUNCH SERVICE

Saturday & Sunday
10am–3pm

VEGAN (VG)
VEGETARIAN (V)
GLUTEN-FREE (GF)

INDICATES OPTION AVAILABLE,
PLEASE CHECK WITH SERVER.

CONSUMING RAW OR UNDER
COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE RISK OF
FOOD-BORNE ILLNESS.

BREAKFAST

ASK YOUR SERVER ABOUT VEGAN EGG SUBSTITUTE.

Jinx Breakfast (v) 10

two eggs your way with a choice of bacon, ham, sausage, or veggie sausage. served with house potatoes.

» substitute steak +4

Swedish Crepe (v) 10

topped with lingonberry butter and served with two eggs your way and a choice bacon, ham, sausage, or veggie sausage.

Blueberry Bacon Pancakes 10

served with two eggs your way and a choice of bacon, ham, sausage, or veggie sausage.

Chorizo Skillet (GF) 12

chorizo, mushroom, red onion, potato and asparagus topped with lime creme fraiche and served with eggs your way.

Salmon Scramble (GF) 12

salmon, red onion, tomato and goat cheese scramble. served with house potatoes.

Seasonal Veggie Scramble (v) (GF) 10

ask your server about this season's scramble. served with house potatoes.

Chicken Fried Steak 14

served with sausage gravy, egg your way, toast and house potatoes.

Beignets (v) 6

sweet fritters topped with powdered sugar and served with a seasonal dipping sauce.

Avocado Toast (VG) 5

Seasonal Fruit Plate (VG) 9

SIDES

Bacon	3.5	Toast	1.5
Ham	3.5	1 Pancake	2
Sausage	3	1 Egg	2
Veggie Sausage	3		





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LUNCH

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRIES.

Jinx Burger 13

beef burger with lettuce, red onion, tomato, choice of cheese and garlic aioli on a bun.

» cheddar, pepperjack, swiss or vegan chao
» *sub impossible burger. (VG)*

Chicken Club Sandwich 12

chicken, bacon, ham, lettuce, tomato, cheddar cheese and mayo on sourdough.

Killingsworth Club Sandwich (VG) 12

tempeh, avocado, pickled peppers, lettuce and chao vegan cheese on sourdough.

The Big Salad (GF) (VG) 11

mixed greens, carrots, peppers, celery, snow peas, cucumber, green onion, radish and oven baked kale. tossed in a carrot ginger dressing.

– *an elaine worthy salad!*

Cobb Salad (GF) 12

chicken breast, bacon, boiled egg, tomato, avocado, blue cheese and mixed greens with your choice of dressing.

» *blue cheese, red wine vinaigrette or sweet balsamic dressing.*

HAIR OF THE DOG

House Bloody Mary 9

monopolowa vodka, fermented tomato juice and spices. served over ice, garnished with vegetable and house pickled quail egg.

Bloody Gary 6

pbr and house bloody mary mix, served over ice with a salt tajin rim.

Mimosa 9

house sparkling wine and freshly squeezed orange or grapefruit juice.

CBD Mimosa 9

house sparkling wine, ablis cbd soda, orange and cranberry juice.

Bellini 9

house peach purée and house sparkling wine.

Aperol Spritz 9

prosecco, aperol, splash of soda and orange slice garnish.

House Sparkling Wine 7

BEVERAGES

Coffee	3	Tea	3
Soda	2	Juice	3/6