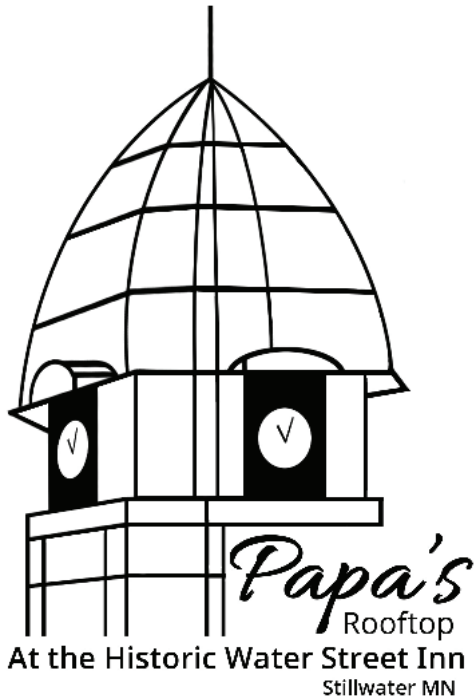


Brunch at Papa's

9:30AM TO 1:30PM



Specialties

OVEN BAKE RASPBERRY BRULEE OATMEAL 12
Steel-Cut Oatmeal with Warm Raspberry Compote,
baked with Brulee Brown Sugar

BLISS ON TOAST 15
Two eggs your way with Brioche, Avocado,
Marinated Tomatoes, sea salt, Chili Flakes, Cilantro,
Olive Oil, Fresh Lime, on Sour Dough,
Breakfast Salad Champagne Vinaigrette

AVOCADO & EGG NAAN BREAD* 16
Two Eggs your way with Toasted Naan Bread,
Avocado, Roasted Cherry Tomatoes
and Extra Virgin Olive Oil

Benedicts

Served with Creamy Hash Browns

TRADITIONAL* 16
Two Poached Eggs on English Muffin
with Shaved Ham and Hollandaise

FLORENTINE* 16
Sautéed Spinach, in Pickled Shallots,
Marinated Tomatoes and Poached Eggs
on Toasted English Muffin
topped with Hollandaise Sauce

WALLEYE* 17
Walleye & Wild Rice Cakes, Spinach,
English Muffin and Poached Eggs
with Choron Sauce

Signature Eggs

HUEVOS RANCHEROS* 16
Two Eggs your way with Black Beans,
Roasted Tomato Salsa, Queso Fresco,
Avocado, Salsa Verda, Corn Tortillas

FRITTATA 16
Open faced Italian style Omelet, with Red Pepper,
Spinach, Goat Cheese, and Potatoes.
Choice of Vegetable Mushroom & Broccoli or add 2
for a Meat option of Chorizo Sausage

BEEF HASH* 18
Two Eggs your way with Bell Peppers,
Onions, Beef Tips, and Potatoes
with Stone Ground Mustard Hollandaise

On the Side

CREAMY HASH 6

BACON 5

SAUSAGE 5

TOAST 4

GREENS 6

FRUIT CUP 5

N/A Beverage

COFFEE 3

TEA 3

OJ 3

GRAPEFRUIT 3

CRANBERRY 3

Bottomless Breakfast Libations

BOTTOMLESS MIMOSA 15

BLOODY MARY 11

signature bloody mary mix, beef stick, green olive, pickle and cheese and vodka

A 4% surcharge will be added to every bill at the time of checkout. See your server for more details. There will be an 20% gratuity added to groups of eight or more.

*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish, alfalfa sprouts may contribute to food borne illness, especially if you have an existing medical condition.

Many of our items can be made vegetarian or gluten free, please ask your server which items can be made as such and our kitchen will be happy to accommodate!

GF = Gluten Free

Tap Beer List

- COORS LIGHT 7
- GUINNESS DRAUGHT 8
- HARP IRISH ALE 8
- SMITHWICK'S IRISH AMBER 8
- LIFTBRIDGE FARM GIRL "GOLDEN ALE" 8
- LIFTBRIDGE SEASONAL "MANGO BLONDE" 8
- BELL'S TWO HEARTED IPA 8
- FINNEGAN'S IRISH ALE 8

Bottle & Cans List

- MICHELOB ULTRA 6
- MILLER LIGHT 6
- CORONA 7
- LEINENKUGEL'S SUMMER SHANDY 7
- LEINENKUGEL'S JUICY PEACH 7
- LAGUNITAS IPA 7
- ANGRY ORCHARD 7
- HIGH NOON VODKA WITH JUICE 8
"pineapple and watermelon"
- STILLY VODKA WITH JUICE 8
"peach, grapefruit and cranberry lime"

Papa's Cocktails

- APEROL SPRITZ 12
aperol, prosecco, soda, orange garnish
- CALL ME A CAB 13
grey goose, lemonade, cabernet
- RED LOCK'S IRISH MULE 13
red lock's irish whiskey, ginger beer, lime
- TUSCAN PEAR 13
absolut pear vodka, limoncello,
orange juice, ginger ale, lemon wedge
- ST. CROIX SPRITZ 12
elderflower liqueur, limoncello, soda, prosecco

Signature Cocktails

- COCKATOO 12
myer's dark rum, cruzan light rum,
campari, pineapple juice, lime juice
- KILLER 13
tattersall spiced rum, mezcal,
demerara syrup, orange juice, pineapple juice


White Wine

PINOT GRIGIO "MAGNOLIA" 10/40
intense bouquet of delicate floral notes and white
fruits including ripe golden apples and peach


PINOT GRIS "VAN DUZER" 14/56
fresh aromas of asian pears, peaches and dried
apricots with hints of guava and passion fruit

SAUVIGNON BLANC "DRY CREEK" 12/48
bright citrus, lime and creamy notes along with
honeysuckle, asian pear and spicy undertones

CHARDONNAY "KENDALL-JACKSON" 12/48
tropical flavors such as pineapple, mango
and papaya, with citrus notes

 **CHARDONNAY "SONOMA CUTRER" 15/60**
hint of citrus, lime zest, white peach and Honey-
crisp apple with notes of hazelnut and oak spice

MOSCATO "CENTORRI" 11/44
a sweet and slightly fizzy white wine
with lots of floral notes

 **ROSE "FUEDO ITALIA" 13/52**
intense bouquet of citrus notes and
ripe pink grapefruit


PROSECCO "PASQUA" 11/44
fruity and intense on the nose.
a crisp and delicate sparkling wine

PROSECCO "PASQUA ROSE" 11/44
fresh and fruity with attractive
scents of raspberries


Red Wine

PINOT NOIR "LA CREMA" 13/52
the nose of rich black cherry and subtle
rose petal with hints of sassafras, cocoa and spice

CANVASBACK CABERNET SAUVIGNON 22.50/90
Aromas of ripe strawberry, plum and cinnamon

 **CABERNET SAUVIGNON "JORDAN" 120**
rich aromas of black cherry, mission fig,
dark chocolate, clove and nutmeg

ZINFANDEL "GNARLY HEAD" 10/40
robust berry flavors and exotic spice notes
such as vanilla and chocolate

 **RED BLEND "TROUBLEMAKER" 15/60**
aromas of caramelized black cherry and
black pepper are balanced with vanilla and caramel

MERLOT "KENDALL-JACKSON" 12/48
red currant and mixed cherry flavors with
background notes of chocolate and cedar box

CABERNET SAUVIGNON "J. LOHR SEVEN OAKS" 12/48
black cherry, black currant and plum fruit,
complimented by vanilla and toasty notes

Spirit Free

LIFTBRIDGE "ROOT BEER" 4
old fashioned rich and creamy root beer

PLANTER'S "NO" PUNCH 7
pineapple juice, orange juice,
lime juice, grenadine

EASY BREEZEY 7
cranberry juice, grapefruit juice

APPLE GINGER SNAP 7
apple cider, ginger beer, lemon juice

BAUHAUS BREW NAH 7