

LOCALITY KITCHEN & BAR MOTHER'S DAY BRUNCH MENU

4 COURSES FOR \$35 PER PERSON CHILDREN UNDER 12 \$12.50

SERVING FROM 9AM-3PM FAMILY PHOTO BOOTH AVAILABLE FROM 10-2PM

FIRST COURSE : "PINA KALE LADA" / PINEAPPLE / BANANA / KALE / MINT / COCONUT

SECOND COURSE : ZUCCHINI BREAD / SEASONAL FRUIT

THIRD COURSE : CHOICE OF ENTRÉE

NUTELLA STUFFED FRENCH TOAST / WHIPPED CREAM / BANANA CHIPS / HAZELNUTS /
VANILLA-MAPLE BUTTER SYRUP / TENDER BELLY BACON

QUIONA HASH AND SUNNY SIDE UP EGGS / BREAKFAST POTATOES / ONION / BELL PEPPER /
ZUCCHINI / ROASTED TOMATOES / OLIVES / MINT / DATES

BRAISED PORK BELLY HASH BURRITO / SCRAMBLED EGGS / MONTEREY JACK /
GREEN CHILI SAUCE / BELL PEPPER / ONION / BREAKFAST POTATOES

BISCUITS AND GRAVY / TENDER BELLY BACON / GRAVY / BISCUITS / BREAKFAST POTATOES

SMOKED SALMON BENEDICT / SMOKED WILD SALMON / SOUS VIDE EGGS / SPINACH / BROKEN SHOVELS GOAT CHEESE /
LEMON HOLLANDAISE / TOASTED POTATO ROSEMARY BREAD / BREAKFAST POTATOES

VEGGIE FRITTATA / EGGS / SEASONAL VEGETABLES / CHERRY TOMATOES / PECORINO / CHEESE /
ARUGULA SALAD / BREAKFAST POTATOES

HOUSE-SMOKED LAMB BENEDICT / SOUS VIDE EGGS / LEMON HOLLANDAISE / TOASTED POTATO
ROSEMARY BREAD / BREAKFAST POTATOES

HAZEL DELL MUSHROOM & GREEN CHILI BENEDICT / SOUS VIDE EGGS / LEMON HOLLANDAISE /
TOASTED POTATO ROSEMARY BREAD / BREAKFAST POTATOES

FRIED CHICKEN SANDWICH / BOULDER NATURAL CHICKEN / HARISSA AIOLI / BRUSSEL SPROUT SLAW /
TENDER BELLY BLT / ARUGULA / LEMON AIOLI / TOMATO

FARMER'S MARKET COUSCOUS RISOTTO / ISRAELI COUSCOUS / 63 DEGREE EGG / STAR ANISE CARROT PUREE /
ASPARAGUS / TOASTED HAZELNUTS / SHAVED RADISH / MOON HILL DAIRY FROMAGE BLANC / BALSAMIC REDUCTION

RAMEN BOWL / ROASTED CHICKEN / HAZEL DELL MUSHROOMS / PEAS / CILANTRO / BROTH / 63 DEGREE EGG
ARUGULA SALAD / SLICED DATES / SHAVED PARMESAN / HAZELNUTS / LEMON VINAIGRETTE

SPINACH SALAD / FRESH ANCHOVIES / SHAVED MANCHEGO CHEESE / SOFT COOKED EGG / SHAVED RADISH /
HOUSE SOURDOUGH CROUTON / WHOLE GRAIN MUSTARD DRESSING

FARMER'S MARKET SALAD / BUTTER LETTUCE / CHERRY TOMATOES / PICKLED FARMER'S VEGETABLES /
HOUSE SOURDOUGH CROUTON / BLUE CHEESE DRESSING

FOURTH COURSE: FRESH FRUIT LAYERED CAKE / MASCARPONE BUTTER CREAM FROSTING /
CHOCOLATE COVERED STRAWBERRY

KIDS MENU \$12.50 INCLUDES ALL COURSES AND DRINK

NUTELLA FRENCH TOAST / BACON / VANILLA YOGURT

CHICKEN FINGERS / FRIED OR GRILLED / VANILLA YOGURT

PEANUT BUTTER & NUTELLA SANDWICH / VANILLA YOGURT

SCRAMBLED EGGS / BACON / VANILLA YOGURT

CREAMY CHEESY PASTA

SPECIALTY DRINKS

CLASSIC MIMOSA \$6 / BOTTOMLESS \$11 / BLOOD ORANGE \$7 / BOTTOMLESS \$12

LOCALITY SIGNATURE BLOODY MARY- \$7 A TRADITIONAL BLOODY WITH A HINT OF SMOKE AND SWEETNESS.

BACON BLOODY \$7.5 SLIGHTLY SMOKED BLOODY GARNISHED WITH A TENDER BELLY BACON STRIP, OLIVE AND LIME
SALTED RIM

SIDES

BACON \$3

BREAKFAST POTATOES \$3

TENDER BELLY BACON \$3

BISCUIT AND SEASONAL JAM \$3