

Specials MENU



Coffee Bar

COFFEE

HOT COFFEE	\$4
DECAF HOT COFFEE . . .	\$4
COLD BREW	\$5

Try our Iced Latte or Iced Macchiato crafted with a signature espresso blend from Chicago's Passion House Coffee Roasters

ICED LATTES

topped with whipped cream

CAFE LATTE	\$4.65
VANILLA	\$5.35
CARAMEL	\$5.35
SALTED CARAMEL	\$5.35
BANANA BREAD	\$5.65
CINNAMON ROLL	\$5.65

ICED MACCHIATO

topped with whipped cream

CARAMEL	\$5.25
VANILLA	\$5.25

Add \$2 to make it a Large

Choice of Milk:

Whole, 2%, Oat or Almond.

Add Flavored Syrup +\$0.75
Extra Shot +\$1.50

Specials

STEAK & EGGS \$27

Grilled bell peppers and onions topped with our house marinated 7oz skirt steak and two eggs your way. Served with toast or pancakes.

MUSHROOM TRUFFLE OMELETTE \$17.49

Three egg omelette with mushrooms and caramelized onions folded with melted Swiss and a touch of truffle oil and herbs. Served with fresh fruit and your choice of toast or pancakes.

AHI TUNA POKE TACOS \$18.49

3 fried wonton shells stuffed with Fresh Ahi Tuna and topped with mango salsa, avocado and pickled red onions. Drizzled with siracha mayo.

BOURBON SLIDERS \$16.49

3oz hand-packed patties topped with bacon, bleu cheese & bourbon caramelized onions. Served with French fries.

TUNA AVOCADO TOAST \$19

Sourdough loaf layered with a fresh avocado spread, Ahi Tuna tossed in our house made spicy mayo, cherry tomatoes and red onion.

SWEET HEAT AVOCADO TOAST \$16

Toasted sourdough layered with smashed avocado, arugula and fresh mozzarella. Topped with prosciutto and finished with a drizzle of hot honey and cracked black pepper.

Add two eggs any style +\$3.50

Drink MENU



Brunch Time

MIMOSA TIME \$11

La Marca Prosecco with choice of OJ, Grapefruit, Cranberry or Tropical (Pineapple-Mango)

MAKE IT BOTTOMLESS

\$28 per person

CLASSIC BLOODY MARY \$11

Tito's Vodka, Bloody Mary Mix, Antipasto Skewer

GROVE SIGNATURE BLOODY MARY \$15

Tito's Vodka, Bloody Mary Mix, Grilled Cheese, Bacon and an Antipasto Skewer

GROVE-RITA \$13

Don Julio Blanco Tequila, Lime, Cointreau, Agave

PALOMA \$13

Don Julio Blanco Tequila, Fresh Squeeze Grapefruit Juice, Lime, Agave

COLD BREW "ESPRESSO" MARTINI \$13

Tito's Vodka, Kahlua, Bailey's & Cold Brew

Bubbly & Rose

Glass \$11 / Split \$14 / Bottle \$38

LA MARCA PROSECCO, Italy

LA MARCA PROSECCO ROSE, Italy

THE BEACH ROSE, Italy

White & Reds

6oz \$9 / 9oz \$13 / Bottle \$32

SEAGLASS REISLING, California

CHLOE PINOT GRIGIO, Italy

BUTTER CHARDONNAY, California

KIM CRAWFORD SAUV BLANC, New Zealand

14 HANDS MERLOT, Washington

JOSH CABERNET SAUVIGNON, California

SEA SUN PINOT NOIR, California

Seasonal Cocktails \$12

SHADE OF PINK

Elderflower Rose Gin, Lemon, Simple Syrup, Soda

GUAVA MARGARITA

Teremana Tequila, Cointreau, Guava Puree, Lime, Tajin Rim

TROPICAL RUM PUNCH

Bacardi Rum, Pineapple Juice, Orange Juice, Grenadine

THE BEACH

Inspired by our Server, Frank! Malibu Rum, Prosecco & Fresh Grapefruit Juice

SPICY WATERMELON MARGARITA

Teremana Tequila, Watermelon, Lime, Cointreau, Simple Syrup, Jalapenos with a Tajin Rim

BLUEBERRY MAPLE BOURBON

Buffalo Trace Bourbon, Maple Syrup, Blueberry, Soda & Lime Juice

The Spritz Bar \$12

ALMAFI SPRITZ

La Marca Prosecco, Limoncello, Club Soda

GRAPEFRUIT APEROL SPRITZ

La Marca Prosecco, Aperol, Fresh Grapefruit Juice, Club Soda

STRAWBERRY INDIGO SPRITZ

La Marca Prosecco Rose, Muddled Strawberries, Simple Syrup & Club Soda with an Empress Indigo Gin Floater

HUGO SPRTIZ

La Marca Prosecco, Elderflower, Club Soda

STRAWBERRY LIMONCELLO

La Marca Prosecco, Limoncello, Strawberry, Soda & an Empress Rose Gin Floater

Beer

TWO BROTHERS PRAIRIE PATH, Golden Ale 5.1%\$8

YUENGLING, Amber Lager 4.5% ABV.....\$8

MODELO ESPECIAL, Mexican Lager 4.4% ABV\$8

VANDER MILL APPLE CIDER, Hard Cider 6.5% ABV.....\$7

MILLER LITE, Light Lager 4.2% ABV.....\$5

ALLAGASH WHITE, Belgian-Style Wheat Ale 5.2% ABV.....\$8