



FATHER'S DAY BRUNCH BUFFET MENU

SUNDAY, JUNE 15 | 10:00 AM – 1:00 PM

ADULT BRUNCH BUFFET 45 | CHILDREN'S BRUNCH BUFFET (3 TO 11) 15

Harvest Table

- YOGURT PARFAIT **GFF** fresh berries, oat topping
- FRESH FRUIT **GFF** cantaloupe, honeydew, pineapple, strawberries, grapes
- BREAKFAST PASTRIES freshly baked mini muffins, mini croissants, fruit-filled pastries
- SHRIMP COCKTAIL* **GFF** tangy cocktail sauce, lemon
- TRIA HOUSE SALAD **GFF** mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
- NIÇOISE-INSPIRED POTATO SALAD **GFF** dijon, haricot verts, olives, herbs

Made to Order from the Kitchen

- FRIED EGGS* **GFF** any style
- MINI OMELETTES **GFF** choice of ham, bacon, sausage, mushroom, onion, bell pepper, swiss, cheddar, goat cheese

Hot Table

- CRÈME BRÛLÉE FRENCH TOAST crème brûlée batter, brioche bread, pecan sauce
- SCRAMBLED EGGS **GFF** cream cheese, chives
- TRADITIONAL EGGS BENEDICT* pit ham, toasted english muffin, poached eggs, hollandaise
- BREAKFAST MEATS **GFF** applewood smoked bacon, country sausage links
- PARMESAN LEEK POTATOES **GFF** creamy hashbrown bake
- CHICKEN FRANÇAISE **GFF** parsley-caper lemon sauce, roasted brussels sprouts
- GRILLED SALMON* **GFF** dill cream sauce, haricot verts
- BEEF BOURGIGNON **GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes

Dessert Table

- ASSORTED DESSERT DISPLAY assorted mini desserts

Beverages

- JUICE grapefruit, apple or cranberry 5
- SOFT DRINKS 4 – COFFEE 4
- HOT TEA 4 – HOT CHOCOLATE 6
- ESPRESSO 5 – LATTE OR CAPPUCCINO 6
- BELLINI peach purée, prosecco | glass 7 - bottomless 15
- MIMOSA orange, cranberry or passionfruit | glass 7 - bottomless 15
- FRENCH 75 gin, lemon juice, simple syrup, champagne 11
- ST. GERMAIN SPRITZ elderflower liqueur, sparkling wine, soda 11
- ESPRESSO MARTINI absolut vanilia, house irish cream, mr black, espresso 12

GFF – denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

*Consumer advisory: item is served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

Cocktails

WHITE SANGRIA

flavored vodka, white wine, assorted fruit 10

STAWBERRY FIELDS MULE

strawberry vodka, basil syrup
with fresh cucumber & strawberries 10

PEACH ME

rum, peach purée, lime juice, mint, bitters,
topped with sparkling wine 10

SPICY SENORITA

jalapeño-infused tequila, orange juice,
lime juice, tajín rim 10

CONNIE'S SIDECAR

ferrand cognac, sour mix, lime juice 12

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

JOHN'S WINNING HAND

Tria's barrel-aged manhattan, bourbon rye blend, sweet
vermouth bitters 16

Martinis

GATSBY

beefeater gin, absolut vodka,
elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry,
pineapple, lime 10

ACE IN THE HOLE

vodka, fresh citrus (orange, lemon, lime),
lemonade, sparkling wine 11

ESPRESSO MARTINI

absolut vanilia, house irish cream,
mr black, espresso 12

Spirit-Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SUMMIT EPA - KONA BIG WAVE 8

BLUE MOON - SURLY FURIOUS 8

SIERRA NEVADA HAZY LITTLE THING 8

Bottle & Can

COORS LIGHT - SAMUEL ADAMS LAGER 6

MICHELOB ULTRA - STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

GUINNESS 8

WHITE CLAW SELTZER - BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Wycliff Brut, CA	7		26
Benvolio Prosecco, Veneto, ITA	10		38
Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA			95
Veuve Clicquot Champagne, Reims, FRA			125

RIESLING

Kung Fu Girl, Columbia Valley, WA	10		38
Selbach Incline, Mosel, DEU	14		53
Maximin Grünhaus, Abtsberg, Mosel, DEU			92

PINOT GRIGIO

Santa di Terrossa, Veneto, ITA	9		34
A to Z Wineworks, OR	12		46
Jermann, Northeastern ITA			57

CHARDONNAY

Murphy-Goode, Sonoma, CA	9		34
Oak Farm, Lodi, CA	12		46
Gran Moraine, Willamette Valley, OR			80
Schaller Chablis, Burgundy, FRA			80
Flowers, Sonoma, CA			91

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA	9		34
Juggernaut, Marlborough, NZL	12		46
Twomey, Sonoma, CA			61

ROSÉ & OTHER WHITES

Campuget Rosé, Rhône, FRA	9		34
Lubanzi Chenin Blanc, Swartland, ZAF	12		46
Sella & Mosca La Cala Vermentino, Sardinia, ITA	14		53
Minges Scheurebe Feinherb, Pfalz, DEU			62

PINOT NOIR

Murphy-Goode, Sonoma, CA	9		34
Banshee, Santa Barbara, CA	12		46
Migration, Sonoma, CA			77
Flowers, Sonoma Coast, CA			96
J Vineyards, Russian River Valley, CA			91
Cloudy Bay, Marlborough, NZL			93

MERLOT

Sterling, Central Valley, CA	9		34
Trig Point, Alexander Valley, CA	18		68
Duckhorn, Napa Valley, CA			92

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA	9		34
Oak Farm Tievoli, Lodi, CA	12		46
Beringer Knights Valley, Sonoma, CA	18		68
Dusted Valley, Columbia Valley, WA			81
Duckhorn, Napa Valley, CA			106
Jordan, Alexander Valley, CA			114
L'Ecole No 41, Ferguson, WA			121

OTHER REDS

Dona Paula Malbec, Mendoza, ARG	12		46
Cline Syrah, Sonoma, CA	14		53
Red Schooner Syrah, AUS			73
Saldo Zinfandel, Oak Valley, CA			72
Ridge Three Valleys Blend, Sonoma, CA	18		68
BV Tapestry Reserve Blend, Napa Valley, CA			81
Lassègue Les Cadrans Blend, Bordeaux, FRA			83
Justin Isosceles Blend, Paso Robles, CA			102