


The HOWE


DAILY KITCHEN & BAR

Breakfast

JALAPEÑO BISCUITS AND GRAVY BOWL Breakfast potatoes, sausage gravy, sunny-side up egg [11]

HUEVOS RANCHEROS  Corn tortillas, black beans, sunny side up eggs, fire roasted salsa, enchilada sauce, heirloom tomatoes, cilantro, avocado salsa, queso fresco and sour cream [12]

APPLE & BANANA GRAIN BOWL Choice of Greek yogurt or almond milk, apples, banana, chia seeds, almonds, oatmeal, brown sugar and cinnamon [10]

VEGAN CHORIZO BOWL  Breakfast potatoes, black beans, avocado salsa and enchilada sauce [12]

LOADED SKILLET HASHBROWN Topped with green onions, cheddar cheese, thick cut bacon, sunny side egg, sour cream & spicy ketchup served on the side [11]

BANANAS FOSTER Three pancakes and topped with whipped cream [9]

PACOS Three mini pancakes stuffed with cheesy scrambled eggs, hashbrowns, bacon and green onions. Served with our spicy pepper jam & maple syrup [9]

SPICY BENEDICT Two poached eggs, jalapeño bacon and chipotle hollandaise on a toasted english muffin with your choice of potato [10]

CHICKEN & WAFFLES Broasted chicken leg, thigh and wing, green onion and cheddar waffle, served with country sausage gravy and maple syrup [11]

CORNED BEEF HASH  Breakfast potatoes, two eggs and toast [10]

AVOCADO TOAST Two poached eggs, avocado, heirloom tomatoes, radishes, baby cucumbers, pea shoots and olive oil on thick-cut multi-grain toast. Served with fresh fruit [9]

HOWEVER YOU WANT IT Two eggs with your choice of bacon, ham, sausage links, or avocado, potatoes and toast [9]

BREAKFAST BURRITO Scrambled eggs, cheese, red and green peppers, onions and your choice of bacon, sausage, vegan chorizo or black beans, stuffed in a spicy tortilla. Topped with enchilada sauce, sour cream and choice of potato [11]

CHILAQUILES Tortilla chips, chorizo or tinga jackfruit, salsa verde, sour cream, queso fresco, radishes, cilantro & choice of eggs [11]

Lunch

BONE-IN WINGS Served plain, dry rub or tossed in hot chic, buffalo or sweet thai chili. Served with celery & blue cheese or ranch [Small \$7 | Large \$13]

DOUBLE ROYAL 2 -1/4 lb patties, american cheese, red onion roasted garlic aioli, house pickles [12] add thick cut bacon [2] add egg at no charge

IMPOSSIBLE VEGAN BURGER Garlic mayo, avocado, lettuce, tomato & vegan bun [15]

BUFFALO SALAD Crispy or grilled buffalo chicken, spring mix, tomatoes, red onions, celery, tossed with ranch dressing & topped with bleu cheese crumbles [13]

BRISKET GRILLED CHEESE Slow roasted Texas style brisket, sautéed onions, sharp cheddar & provolone [14]

Sides [3] each

Fresh fruit

Sausage links

Thick cut bacon

Jalapeño bacon

Two eggs

Hash browns

Sweet potato hash

Breakfast potatoes

Two pieces of toast (including GF)

English muffin

One jalapeño biscuit and gravy

Two pancakes

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Cocktails

OLD FASHIONED Our signature Old Fashioned made with hand-selected Knob Creek bourbon, brown sugar syrup, bitters, and an orange rip. Served on the rock with an orange peel and cherry [12]

MANHATTAN Our version of a classic. Hand selected Knob Creek bourbon, Cocchi Sweet Vermouth and a dash of Angostura and Cherry Bark Vanilla Bitters, served up [12]

BLACKBEARD MANHATTAN Walk the plank into our summer twist on a signature cocktail. We combine Plantation Pineapple Rum, Italian Sweet Vermouth, and a dash of bitters. Garnished with an orange peel. Served on the rock [11]

STRAWBERRY DAIQUIRI Beat the heat with our own Strawberry Daiquiri. Strawberry-infused Bacardi Rum and Lime Cordial. Shaken and served straight-up with a mint sprig garnish [9]

HEMINGWAY DRINKS TRIPLES Hemmingway would approve of this boozy cocktail. Flor De Cana Rum, Maraschino liqueur, lime cordial, and grapefruit juice served in a highball over ice, garnished with a lime wheel [10]

AM EYE BOURBON SOUR Bourbon, Amaretto, Apricot Liqueur, and lemon cordial. This slightly sweet cocktail is served shaken and on the rocks garnished with a lemon wheel [9]

AMERICAN MULE Titos vodka and ginger beer served in a copper mug. Lime wedge on the side. What more do you need? [9]

BIG GINGER 2 Gingers Irish Whiskey, a dash of Angostura bitters and topped with ginger ale. Served on the rocks with a lemon and lime garnish. Always delicious [9]

BLACKBERRY FRENCH 75 London dry gin, cassis, lemon juice, simple syrup and champagne, served up [9]

MOJITO Summertime wouldn't be complete without a Howe Mojito! Bacardi Rum, lime cordial and mint. Shaken and topped with soda water [12]
Add Hibiscus, Blood Orange or Blackberry syrup for 2

SANGRIA RED OR WHITE Wine not? Brandy, lime, orange liqueur, and your choice of red or white wine. Served over ice with and orange wedge. We keep it simple and delicious with our Sangria [10]

Breakfast Cocktails

THE A\$\$ KICKER MARY Created especially for those of you who seem to have NO spice threshold. Jalapeño infused vodka, our homemade mix, a sriracha lace and a splash of Guinness. Dressed appropriately with jalapeño bacon, beef stick, olives & pickle [11]

CLASSIC BLOODY MARY Vodka and housemade mix. Simple, yet still delicious. Garnished with olive and pickle [7]

HAIR OF THE DOG Loon coffee liqueur, Stoli vanilla, cream & splash of Coke [7]

CLASSIC MIMOSA Champagne and orange juice [6]

I SCREWED UP Absolut Mandarin vodka, orange juice, 7-up, drizzle Aperol [6]

KICKSTARTER Creme de Cacao, butterscotch liquor, hot coffee, whip cream, crushed candied walnuts & raw sugar sprinkle [6]

WHITE CLAW HARD SELTZER Spiked sparkling water - ask your server for this weeks flavor [5]

BLACKEYE COLD PRESS NITRO COFFEE

Brewed in Minneapolis!
12oz Can [5.5]