BRUNCH

ICONIC STARTERS

Ⓜ **LAURA'S CINNAMON MONKEY BREAD** 16.
sugar frosting

Ⓜ **GARLIC BREAD** 17.
crispy ciabatta stacked and topped with our rich, creamy roth käse blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON 25.
thick, double-cut slab bacon, caramelized with maple syrup (df)

Ⓜ **CRAB CAKE** 46.
jumbo lump crab, meyer lemon aioli (df)

CARAMELIZED ONION SOUP 15.
creamy broth, gruyère & mozzarella cheese

SALADS & SIDES

CAESAR SALAD 18.
olive oil croutons, parmesan cheese

MIXED GREENS SALAD 17.
pickled shallots, roasted tomatoes, radish, meyer lemon vinaigrette (gf)(df)(vv)

Ⓜ **MAC & CHEESE** 19.
Cheez-it crust, four cheese sauce

ROASTED ASPARAGUS 18.
candied pecans, smoked lemon vinaigrette (gf)

TRUFFLE FRIES 16.
granna padano cheese, truffle salt

SANDWICHES

TURKEY SANDWICH 23.
Nueske's double smoked bacon, tomato, lettuce, meyer lemon aioli, toasted white bread, served with fries (df)

GRILLED CHEESE SANDWICH 23.
tomato cheddar cheese, Nueske's double smoked bacon, sour batard bread, served with tomato soup

STEAK SANDWICH 34.
charred onions, arugula, gruyère cheese, toasted sourdough bread, served with fries

EYE OPENERS

BOTTOMLESS MIMOSAS OR BLOODY MARYS 25.
1-hour time limit, valid with purchase of an entrée

PEACH APEROL SPRITZ 18.
peach & blossom vodka, aperol, lemon, sparkling wine

MJ'S CINCORO BREAKFAST MARGARITA 18.
cincoro tequila, agave, lime, cointreau, orange juice

MIMOSA TOWER 35.
4 seasonal flavors

ESPRESSO MARTINI 18.
vodka, coffee liqueur, espresso

MJ

EXECUTIVE CHEF RODOLFO MORALES
GENERAL MANAGER JORGE VÁSQUEZ

Ⓜ MJ's favorite (v) vegetarian (vv) vegan (df) dairy free (gf) gluten free

For your convenience, a service charge of 18% is added to all checks, parties of 5 or more have an added gratuitity of 20%. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering.

BRUNCH SPECIALS

GRANOLA FRENCH TOAST 18.
challah bread, strawberry basil compote, whipped mascarpone

FILET & EGGS 56.
6oz filet, two scrambled or fried Slagel Farms eggs, chimichurri, poblano pepper hash potatoes (gf)(df)

Ⓜ **FRIED CHICKEN & WAFFLES** 28.
sriracha maple syrup

CHILAQUILES 22.
two scrambled or fried Slagel Farms eggs, fried tortillas, salsa verde, queso fresco, pickled onions, cilantro (gf)
ADD CHICKEN 13. ADD STEAK 23.

AVOCADO TOAST 19.
sourdough bread, sunny-side-up eggs, breakfast potatoes

CHORIZO SKILLET 24.
traditional mexican sausage, breakfast potatoes, two sunny-side-up Slagel Farms eggs, ciabatta toast

STEAK & EGGS 42.
two scrambled or fried Slagel Farms eggs, poblano pepper hash (gf)

ENTREES

BACON CHEESEBURGER {8oz.} 31.
blend of chuck, brisket & short rib, stout mustard, Nueske's double smoked bacon, aged cheddar, caramelized onions, pretzel bun, served with fries
ADD EGG 3.

ROASTED CHICKEN 48.
farm raised boneless with roasted chicken jus, Kennebec frites, herb salad

MISO GLAZED SALMON 49.
snow peas, asparagus, cured egg yolk, garlic oil fried rice (df)

Ⓜ **DELMONICO {16oz.}** 89.
USDA prime 45-day dry-aged, balsamic ginger jus (gf)

Ⓜ **FILET MIGNON {10oz.}** 76.
bay leaf butter (gf)

NY STRIP {14oz.} 75.
USDA prime, charred leek butter (gf)

SPIRIT-FREE

CUCUMBER FIZZ 16.
lemonade, lavender water, cucumber, mint, gruvi dry secco

LITTLE PURPLE CORVETTE 16.
butterfly pea flower tea, lychee, lime, sprite

N/A MIONETTO SPARKLING WINE 14.

N/A AIRSPRESSO MARTINI 17.
ritual zero proof agave, espresso, spices

POM-TINI ZERO 16.
pomegranate, lemon, mint, gruvi rosé

ACQUA PANNA STILL WATER 12.

SAN PELLEGRINO SPARKLING WATER 12.

COCKTAILS

Ⓜ **THE GOLDEN GOAT** 75.
cincoro gold tequila, whistlepig 15-year rye, agave, tobacco bitters, angostura bitters

Ⓜ **AIR-SPRESSO MARTINI** 23.
cincoro reposado, coffee liqueur, liquor 43
(n/a version available)

BANANA OLD FASHIONED 23.
four roses bourbon, giffard banana liqueur, walnut & chocolate bitters

BARREL AGED MANHATTAN 23.
woodford reserve bourbon, yzaguirre sweet vermouth, miletti amaro, angostura bitters,

GINGER SOUR 22.
grey goose, ginger syrup, lemon juice, simple, dry curacao, fee foam

GOLDEN HOUR 22.
tequila, mezcal, aperol, passion fruit, lime, agave

HUGO CHERRY TWIST 21.
elderflower, chambord, cherry, lime, prosecco, soda

JORDAN'S CHERRY CRUSH 19.
absolut vodka, maraschino liqueur, lime juice, luxardo syrup, soda water

PURPLE RAIN 19.
dark rum, raspberry vodka, mathilde pêche, lemon, butterfly pea flower tea, citrus

Ⓜ **JUMPMAN** 25.
grey goose pear vodka, mathilde pêche liqueur, lemon, giffard pamplemousse, egg white, plum bitters, cranberry bitters

Ⓜ **ROASTED PINEAPPLE MARGARITA** 21.
reposado tequila, lime, spiced roasted pineapple, agave

WINES BY THE GLASS

WHITE/ROSÉ

2024 STONELEIGH, MARLBOROUGH, NEW ZEALAND, SAUVIGNON BLANC 18.

2024 DOMAINE SYLVAIN BAILLY, 'TERROIRS', SANCERRE, FRANCE, SAUVIGNON BLANC 24.

2023 ALBERT BICHOT, MÂCON-VILLAGES, FRANCE, CHARDONNAY 19.

2023 HARTFORD COURT, RUSSIAN RIVER VALLEY, CALIFORNIA, CHARDONNAY 21.

2024 J. BOOKWALTER 'READERS', COLUMBIA VALLEY, WASHINGTON, RIESLING 18.

2024 SCARPETTA, FRIULI-VENEZIA GIULIA,PINOT GRIGIO 18.

2024 CHÂTEAU D'AQUÉRIA, TAVEL AOP, SOUTHERN RHÔNE VALLEY, FRANCE, ROSÉ 18.

2024 PAZO DAS BRUXAS, RÍAS BAIXAS, SPAIN, ALBARIÑO 19.

RED

2023 ADELSHEIM, WILLAMETTE VALLEY, PINOT NOIR 19.

2022 DUCKHORN, NAPA VALLEY, CALIFORNIA, MERLOT 27.

2022 SEVEN HILLS WINERY, WALLA WALLA VALLEY, WA, CABERNET SAUVIGNON 19.

2023 CULTIVAR, NORTH COAST, CALIFORNIA, CABERNET SAUVIGNON 23.

2021 MATTHEWS, COLUMBIA VALLEY, CABERNET SAUVIGNON 27.

2020 JORDAN, ALEXANDER VALLEY, CALIFORNIA, CABERNET SAUVIGNON 33.

2022 CATENA, MENDOZA, ARGENTINA, MALBEC 18.

2022 E. GUIGAL, CÔTES DU RHÔNE, FRANCE, GRENACHE / SYRAH 19.

2021 BIAGIO, CHIANTI RISERVA 19.

BUBBLES

NV ZARDETTO PRIVATE CUVEE PROSECCO 17.

NV JEAN DE JAMES BRUT ROSÉ, FRANCE, CRÉMANT DE BORDEAU 18.

NV PIPER-HEIDSIECK CUVÉE, BRUT, FRANCE, CHAMPAGNE 28.

NV VALTER BARBERO 'SERENA', PIEDMONT, ITALY, SWEET RED 17.

2024 VIETTI, PIEDMONT, ITALY, MOSCATO D'ASTI 17.

DRAFT BEER

CHI-TOWN BEER FLIGHT 22.
selection of 4 local beers, please ask your server

ALLAGASH WHITE 12.
allagash brewing, belgian witbier | 5.2% abv

BUD LIGHT 12.
anheuser-busch, light lager | 4.2% abv

DAISY CUTTER 13.
half acre beer company, pale ale | 5.2% abv

GUINNESS DRAUGHT 12.
guinness brewery, stout | 4.2% abv

KÖLSCH 13.
dovetail brewery, kölsch style ale | 4.8% abv

HAZY BEER HUG 13.
goose island beer co., hazy ipa | 6.8% abv

MODELO ESPECIAL 12.
grupo modelo, pilsner-style mexican lager | 4.4% abv

REVOLUTION BREWING SEASONAL 12.
please ask your server

SAM ADAMS SEASONAL 12.
please ask your server

MAPLEWOOD SEASONAL 12.
please ask your server

SCAN HERE TO JOIN OUR LOYALTY PROGRAM