

Brunch

Saturday & Sunday 8:30am - 2:30pm

Seasonal Fresh Fruit Salad 14 GF

Fresh Berries, Greek Yogurt, House Made Granola 16

BANK Breakfast Sandwich 20

Artisan Ham, Tillamook Cheddar, Avocado, Arugula, and Taramasso Eggs on a Model Bakery English Muffin

Huevos Benedictios 20

Poached Eggs, Chorizo, Corn Muffins, Chipotle Hollandaise

BANK Burger- Five Dot Ranch Grass-fed Beef *or* **Impossible Burger 25** Cheddar, House-made Milk Bun, and BANK Boss Sauce, served with French Fries

Nashville Style Spicy Fried Chicken and Waffle 24 Chipotle Maple Syrup

"Oaxacan Style" Steak Chilaquiles 27 GF

Grilled Steak, Fried Taramasso Farm Eggs, Chile Rojo Salsa, Avocado, with House-made Corn Chips

Breakfast Burrito Rojo 20

House-Made Chorizo, Scrambled Taramasso Eggs, Poblano Peppers, Jack Cheese, Potatoes, Avocado, Chile Rojo Salsa

Smoked Salmon and Bagel 22

Capers, Red Onions, Cream Cheese

Lobster Omelet 34 GF

Lobster, Bacon, Melted Leeks, Fontina Cheese

From The Bar

Tito's Bloody Mary 18 Mimosa 18

GF We pride ourselves in providing gluten friendly menu choices. Please ask your server to help guide your decisions. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

An 18% Service charge will be included on each check. Tipping is not necessary.