

# THE BAR BRUNCH

Eggs Your Way Bacon, Mixed Greens, Øland Toast	19
Avocado Rye Toast Lemon Zest, Chives, Horseradish	17
Seasonal Fruit Apple Butter, Shaved Almonds, Fennel Oil	14
Quinoa Bowl Kale, Hijki, Pickled Vegetables, Arctic Thyme Vinaigrette Add Avocado +7, Add Poached Egg +5	14
Skyr Yogurt Sunflower Tahini, Saffron-Infused Apricot	14
Chia Pudding Fruit Compote, Roasted Almonds, Cocoa	14
Pulled Pork Sandwich Black Garlic Barbecue, Apple-Cabbage Slaw	19
Grand Burger Cheddar, Roasted Onion Mayonnaise, Crispy Potatoes	20
<b>SIDES</b>	Each 7
Pork Sausage, Bacon, Smoked Salmon, Avocado, Or Toast & Jam	
<b>BAKED GOODS</b>	Each 6
Croissant Muffin Blueberry & Corn Or Double Chocolate Frøsnapper Poppy Seed Marzipan Twist Kanelsnurrer Cinnamon Swirl	

## COCKTAILS

Classic Mimosa Argyle Brut, Orange Tangerine	10
Rosehip Bellini Sparkling Anthony Nappa Frizzante, Rosehip Puree, Peach Bitters	12
Bloody Mary The Classic (Serves 8)	10 50
Rumset Punch Cardinal Spirits Tiki Rum, Orange Juice, Red Currant (Serves 4)	30

## REFRESHMENTS

Sea Buckthorn Sunrise Orange-Tangerine, Sea Buckthorn, Red Currant (Non-Alcoholic Cocktail)	6
Raspberry & Pink Peppercorn Shrub	6
Organic Apple Or Orange Juice	5
Sparkling Orange Or Grapefruit	4
Organic Cold Pressed Juices	10
Original Or Ginger-Lemon Kombucha	7
Ginger Beer	3.25

## COFFEE & TEA

Espresso Based Coffee's	5
Hot Tea	4
Black: English Breakfast Tea, Earl Grey, Say Chai	
Green: Himalayan Peak, Groovy Green	
Oolong: Apple Power Oolong Blend, After Hours	
Herbal: Camomile Vibe, Lemony Harmony	

The Bar is a cashless establishment. We accept all major credit cards.