

# B R U N C H

<b>STICKY BUNS</b> CINNAMON, BROWN SUGAR, CREAM CHEESE ICING	8
<b>HOMEMADE GRANOLA</b> FRESH FRUIT, LOCAL HONEY, YOGURT	8
<b>BISCUITS &amp; GRAVY</b> BISCUITS, CREAMY SAUSAGE GRAVY (ADD EGG \$3.00)	9
<b>BLUEBERRY PANCAKES</b> RICOTTA, LEMON CURD, BERRY BALSAMIC GLAZE	10
<b>BACON AVOCADO &amp; EGG SANDWICH</b> OVER-MEDIUM EGG, SMOKED BACON, LOCAL TOMATO, AVOCADO, BUTTER LETTUCE, PEPPER JACK CHEESE (CHOICE OF FRIES, FRUIT OR SALAD)	11
<b>OZARK OMELET</b> THREE EGG OMELET, OZARK FOREST MUSHROOMS, ARUGULA, BAETJE GOAT CHEESE, CARAMELIZED ONIONS SERVED WITH MIXED GREENS	12
<b>CLASSIC BENEDICT</b> TWO POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE (CHOICE OF POTATO HASH OR GRITS)	12
<b>FRITTATA</b> EGGS, POTATO, LEEKS, SMOKED GOUDA CREAM, MICRO RADISH SERVED WITH MIXED GREENS	12
<b>BRISKET HASH</b> SUNNY-SIDE EGG, SMOKED BRISKET, HASH BROWNS, BUTTERNUT SQUASH, RED ONION & WHITE CHEDDAR	13
<b>FRIED CHICKEN &amp; WAFFLES</b> SEASONED CHICKEN, WHIPPED BUTTER, CANDIED WALNUTS, MAPLE SYRUP	14
<b>BOUNDARY BURGER</b> DOUBLE SMASH BURGER, OVER-EASY EGG, SMOKED BACON, WHITE CHEDDAR, ARUGULA, PICKLED RED ONION, AIOLI (CHOICE OF FRIES, FRUIT OR SIDE SALAD)	15

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-

\*\*Please be advised that an 18% gratuity may be applied to parties of 8 or more.

# BUILD YOUR OWN BRUNCH

**BLOODY MARY** 14  
**VODKA:** 1220 ENCRYPTED CLASSIC OR INFUSED  
 WITH YOUR CHOICE OF CUCUMBER / PEPPER / GARLIC

**BLOODY MARY MIXES:**  
 ORIGINAL / DILL / HORSERADISH / ROASTED GARLIC  
 HOT & SPICY (YOUR CHOICE OF SEASONED SALT)

**MIMOSA** 14  
 SPLIT OF BUBBLES WITH JUICES, SYRUPS, PURÉES,  
 FRESH & DRIED FRUITS

**FRESH SQUEEZED JUICES & PURÉES:**  
 ORANGE / PINEAPPLE / CRANBERRY / GRAPEFRUIT  
 STRAWBERRY / MANGO / PEACH / BLACKBERRY

## FLIGHTS

<b>IRISH</b> TULLAMORE, TYRCONNELL, REDBREAST 12YR	22
<b>BALVENIE</b> 14YR, 15YR & 17YR	32
<b>PROCTOR &amp; COMPANY</b> (CHOOSE 3) OLD RIP VAN WINKLE 10YR GEORGE T. STAGG PAPPY VAN WINKLE 12YR SPECIAL RESERVE EAGLE RARE 17YR WILLIAM LARUE WELLER	99

## BOTTLED BEER

<b>BUD / BUD LIGHT / SELECT</b>	5
<b>MICHELOB ULTRA</b>	5
<b>STELLA ARTOIS</b>	6
<b>4 HANDS CITY WIDE</b>	6
<b>UCBC UNDERDOG</b>	6
<b>AVERY WHITE RASCAL</b>	6
<b>GUINNESS</b>	7

## DRAFT BEER

<b>4 HANDS INCARNATION</b>	6
<b>UCBC ZWICKEL</b>	6
<b>OFF COLOR TOOTH + CLAW</b>	6
<b>PERENNIAL SAISON DE LIS IDU</b>	7

## WHITE WINE

<b>SEMILLON   L'ECOLE NO. 41</b> COLUMBIA VALLEY, WA - 2017	9 / 38
<b>CHARDONNAY   DEWETSHOF, LIMESTONE</b> SOUTH AFRICA - 2019	10 / 40
<b>SAUVIGNON BLANC   SPY VALLEY</b> MARLBOROUGH, NEW ZEALAND - 2018	11 / 41

## ROSÉ

<b>CINSAULT   PRISMA</b> CASABLANCA, CHILI - 2019	9 / 34
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## RED WINE

<b>PINOT NOIR   FORIS</b> ROGUE VALLEY, OR - 2016	10 / 38
<b>CABERNET SAUVIGNON   IN SHEEP'S CLOTHING</b> COLUMBIA VALLEY, WA - 2016	10 / 38
<b>SYRAH   CORVIDAE LENORE</b> COLUMBIA VALLEY, WA - 2017	11 / 44

### HAPPY HOUR

MONDAY - FRIDAY

5:00 PM - 7:00 PM

#### BURGERS & BORDEAUX

BOUNDARY BURGER 10

BOTTLES OF BORDEAUX 1/2 OFF

## SIGNATURE COCKTAILS

**BOUNDARY MULE** 10  
 CHOICE OF MOSCOW, LONDON, KENTUCKY  
 OR MEXICAN

**THE GIN GIRL** 11  
 HENDRICK'S GIN, ANCHO REYES CHILE,  
 HOUSE-MADE STRAWBERRY SHRUB

**FIG & HERBS** 12  
 HAYMAN LONDON DRY, MISSION FIG,  
 FERNET BRANCA, CAVA, LEMON, PEPPER

**COLD IRISH** 11  
 JAMESON BLACK BARREL, KALDI'S COLD  
 BREW, COLD FOAM

**BEETS & SPICE** 11  
 BEET INFUSED CIMARRON BLANCO, MINA  
 REAL MEZCAL, TAMARIND, LIME, TAJIN

**PINEAPPLE & BERRIES** 12  
 PLANTATION PINEAPPLE RUM, GIFFARD  
 CREME DE MURE, ALL SPICE, COCONUT

**MAPLE & BACON** 12  
 BACON INFUSED MAKER'S 46, SMOKED  
 MAPLE SYRUP, SFUMATO AMARO, BITTERS