

# BRUNCH

Available Sundays 11am-3pm

## POTATO & ZUCCHINI LATKES <sup>VT</sup> \$10

Deep Fried Potato Zucchini Pancakes Served with Garlic Dill Greek Yogurt

## CAESAR SALAD <sup>VT</sup> \$10

Romaine, House Made Caesar Dressing, Parmesan Cheese, Garlic Croutons  
Add Chicken \$5

## GRITS <sup>GF, VT</sup> \$10

Cheddar Cheese & 2 Poached Eggs, Smoked Paprika & Chives

## AÇAI BOWL <sup>VT</sup> \$12

Acai Protein, Seasonal Fruits, Sliced Bananas, House Made Honey Granola, Peanut Butter Sauce & Berries

## SHAKSHUKA <sup>VT, GF</sup> \$12

Eggs baked with Mediterranean Tomato Sauce & Feta Cheese in a Skillet, Served with Grilled Rustic Sourdough Bread

## CHEESECAKE STUFFED BERRY FRENCH TOAST <sup>VT</sup> \$12

Brioche Bread Stuffed with House Made Cheesecake, Bourbon Berry Glaze, Whipped Cream, Fresh Mint Leaves & Lemon Zest

## HOMEBODY BAKERY PRETZEL <sup>VT</sup> \$9

Served with Tail o' the Pup House Mustard or Queso

## CRISPY AVOCADO TOAST <sup>VT, V\*</sup> \$12

Rustic Sourdough Bread, Heirloom Tomatoes, Goat Cheese, Balsamic Glaze  
Add Poached Eggs \$4

## EGGS YOUR WAY <sup>VT\*</sup> \$12

Two Eggs Any Style, Choice of Bacon or Sausage Patties, Breakfast Potatoes, & Toast  
Sub Beyond Patty <sup>VT</sup> \$3

## SIDES

APPLEWOOD SMOKED BACON \$4

SAUSAGE PATTIES \$4

EGG <sup>VT</sup> \$4

BREAKFAST POTATOES <sup>V</sup> \$5

FRENCH FRIES, TOTS, SWEET FRIES \$5

HOUSE SALAD \$5

TOAST <sup>V</sup> \$3

FOOD COMES OUT AS IT'S READY, SO WE RECOMMEND DIGGING IN RIGHT AWAY!

GF: Gluten Free

V\*/VT\*: Vegan or

VT: Vegetarian

Vegetarian upon

V: Vegan

request

20% gratuity placed on tabs over \$100

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## WÄFFLELICIOUS <sup>VT</sup> \$14

Belgian Waffles with Strawberries, Bananas, Nutella Drizzle, Peanut Butter Sauce, Honey Granola, Powdered Sugar, & Whipped Cream

## THE ELVIS <sup>VT\*</sup> \$14

Crispy Bacon Strips on Toasted Sourdough with Bananas, Reese's Peanut Butter Sauce & Powdered Sugar served with choice of French Fries, Tater Tots, Sweet Potato Fries, or Side House Salad  
Sub Gluten Free Bun <sup>GF</sup> \$4  
Sub Beyond Burger <sup>VT</sup> \$3

## CRISPY CHICKEN & WÄFFLES WITH SPICY MAPLE SYRUP \$16

Crispy Chicken Filet on a Fluffy Waffle Drizzled with House Made Spicy Maple Syrup & Chives

## BRUNCH BURRITO <sup>VT\*</sup> \$15

Scrambled Eggs, Crispy Tots, Bacon, Sausage, & Cheddar Cheese. Served with Roasted Spicy Salsa  
Add Avocado \$4

## BARREL BRUNCH BURGER \$17

Applewood Smoked Bacon, Fried Egg, American or Swiss Cheese, Barrel Sauce, Caramelized Onions, Rocket & Tomato on Hawaiian Bun. Served with Fries, Sweet Potato Fries, or Tots  
Sub Gluten Free Bun <sup>GF</sup> add \$4  
Sub Beyond Burger <sup>VT</sup> add \$3

## DRINKS

### ST. GERMAIN SPRITZ \$13

St. Germain, Brut, Soda

### LILLET ROSE SPRITZ \$13

Lillet Rose, Brut, Soda

### BLOODY MARY \$13

Vodka, Idle Hour Bloody Mary Mix

### PICK A PEPPER MARIJA \$15

Idle Hour Bloody Mary Mix with choice of Tanteo Blanco, Chipotle, Habanero, or Jalapeño

### DRUNKEN ELEPHANT THEORY \$14

Jameson, Amarula Liqueur, Cherry Bitters, Simple Syrup, Groundworks Nitro Cold Brew

### SOUTHERN BELLE \$13

Deep Eddy Grapefruit Vodka, Pamplemousse Liqueur, Lemon, Soda

### BREAKFAST SHOT \$10

Jameson, Butterscotch Schnapps, Served with Bacon & OJ

### BOTTOMLESS MIMOSAS \$16

PER PERSON\*\*

\*\* Must purchase an entree

# FROM THE BARREL

## OLD FASHIONED \$13

Old Forester 100 Proof Bourbon, Demerara Syrup, Bitters

## MAKE A MULE \$13

House Ginger Beer with choice of Well Vodka, Gin, Tequila, or Whiskey

## PAIQMA \$13

Milagro Tequila, Lime Juice, Agave, Fever Tree Sparkling Grapefruit

## WEST COAST WINTER \$14

Cutwater Hibiscus Vodka, Hibiscus Blueberry Syrup, Lemon, Soda

## CALIFORNIA DREAMSICKLE \$14

Absolut Mandarin, Orange Juice, Lemon Juice, Vanilla, Blood Orange Syrup

## APPLE JACKED \$14

Cazcabel Tequila infused with Cinnamon, Apple Juice, Lime Juice, Agave

## LIQUID COURAGE \$16

Puebla Mezcal, Pineapple Juice, Lime Juice, Guava Syrup, Coco Lopez Coconut Cream

## MY CHAI \$14

Redemption High Rye Bourbon infused with Chai Tea, Lemon Juice, Ginger Syrup, Chai Syrup  
Make it a Hot Toddy +\$1

## MONKEY BUSINESS \$15

Monkey Shoulder Scotch, Grapefruit Juice, Lemon Juice, Ginger Syrup

## WILD THING \$15

Flor De Caña 12 Year, Giffard Peach Liqueur, Lime Juice, Pineapple Juice, Honey Syrup, Peach Bitters



# BUDDY SYSTEM

- LIVING THE HIGH LIFE \$12  
Miller High Life Tall Boy & House Bourbon
- BAD MUCHACHO \$13  
Boomtown Bad Hombre Mexican Lager & House Tequila
- HOPS ON HOPS \$13  
Stone Delicious IPA & Jameson
- ADD A BUDDY \$7  
Add a shot of Cazcabel Tequila or Jameson to any beer

# DRAUGHT

- STEM ROTATING CIDER Denver, CO 4.3% - 6.7%
- CALIDAD CERVEZA Santa Monica, CA 4.5%
- FRÉMONT GOLDEN PILSNER Seattle, WA 4.5%
- SMOG CITY LA WIT LOVE Torrance, CA 4.8%
- MODERN TIMES FRUITLANDS GOSE San Diego, CA 4.8%
- NORTH COAST PRANQSTER GOLDEN ALE Fort Bragg, CA 7.6%
- MADEWEST PALE ALE Ventura, CA 5.6%
- FRÉMONT LUSH IPA Seattle, WA 7%
- 21ST AMENDMENT BLOOD ORANGE IPA San Francisco, CA 7%
- SMOG CITY ROTATING HAZY IPA Torrance, CA
- STONE FEAR MOVIE LIONS DOUBLE HAZY IPA Escondido, CA 8.5%
- SHINER BOCK Shiner, TX 4.6%
- MOTHER EARTH CALI CREAMIN' Vista, CA 5.2%
- NORTH COAST OLD RASPUTIN Fort Bragg, CA 9%

# SPECIALTY COCKTAILS

## CEDAR RYE MANHATTAN \$16

Piggyback Rye Infused with Cedar Wood, Rosemary-infused Maraschino Liqueur, Angostura Bitters

## MAPLE WOOD OLD FASHIONED \$16

Piggyback Bourbon infused with Maple Wood, WhistlePig Maple Syrup, Black Walnut Bitters, Orange Bitters

## ALL NIGHTER \$15

Absolut Vodka, Kahlua, Fall Spice Syrup, Groundworks Nitro Cold Brew  
Sub Puebla Mezcal +\$1

## SMOKE SHOW \$15

Madre Mezcal infused with Strawberries, Aperol, Ancho Reyes, Lime Juice, Blood Orange Liquid Alchemist

## IDLE HOUR MEZCAL SOUR \$20

Idle Hour's Private Batch La Luna Mezcal, Pomegranate Juice, Lime Juice, Simple, Mint, Egg White

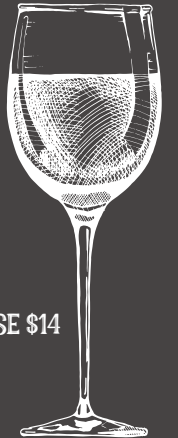
## ROTATING GIN COCKTAIL

Ask your bartender or server for details!



# WINE

- 7 DEADLY ZINZ ZINFANDEL \$12
- NOBLES VINES CABERNET SAUVIGNON \$10
- ANGELINE PINOT NOIR \$10
- BRANCOTT SAUVIGNON BLANC \$12
- KENWOOD CHARDONNAY \$11
- GERARD BERTRAND ORANGE GOLD \$16
- GERARD BERTRAND SPARKLING CREMANT ROSE \$14
- GERARD BERTRAND GRIS BLANC ROSE \$12
- ARS COLLECTA BRUT \$10



# BOTTLES & CANS

- TOPO CHICO STRAWBERRY GUAVA HARD SELTZER (4.7%) \$7
- MILLER HIGH LIFE (4.6%) \$6
- STONE DELICIOUS IPA - GLUTEN REDUCED (7.7%) \$6
- BOOMTOWN BAD HOMBRE MEXICAN LAGER (4.8%) \$6
- BOOHCRAFT HARD KOMBUCHA (7%) \$9
- ATHLETIC BREWING (N/A) \$7
- LIQUID DEATH WATER (N/A) \$5

CHECK OUR CHALKBOARDS FOR MORE NON-ALCOHOLIC OPTIONS!



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20% gratuity placed on tabs over \$100 and tabs left overnight