

Brunch Menu

Cinema Grill

Mixed Fruit & Berries Crème Fraiche Bowl 10
with house made granola

Nutella French Toast 14
challah bread, cinnamon, powdered sugar, fresh berries, maple syrup

Half Stack or Full Stack Lemon- Buttermilk Pancakes 9/13
vermont's finest maple syrup

Huevos Rancheros 15
corn tortillas, black beans, fried eggs, salsa verde, feta, chipotle cream

Spinach-Mushroom Frittata 14
egg, cremini mushrooms, spinach, zucchini, remoulad, feta cheese, small baby green salad

Cinema Grill Classic Benedict 15
english muffin, canadian bacon, spicy hollandaise, potatoes, poached eggs

Cinema Grill Breakfast Sandwich 14
egg, bacon, tomato, avocado, baby arugula, cheddar cheese, garlic aioli, sourdough toast, potatoes

Three Cheese Omelet 13
served with potatoes, fruit and toast
add avocado 2 | spinach 1 | mushrooms 1 | tomato 1 | bacon 2 | sausage 2

Eggs Any Style 12
two farm fresh eggs cooked any style, served with country potatoes, fruit, toast & choice of Bacon, pork sausage

Soup and Sando 13
tomato soup, muenster and basil grilled cheese

Flank Steak Sandwich 14
onion, bell pepper, mushrooms, jack cheese, sourdough or wheat bread, fries

Cinema Grill Burger 17
C.A.B brisket burger, lettuce, tomato, red onion, smokey aioli, brioche bun
Burger additions: bacon 2 | avocado 2 | cheddar, jack or munster 1 | sautéed mushrooms 2

Steak and Eggs 21
8oz New York steak, eggs any style side of breakfast potatoes

Individual Cheese Pizza 8

-tomato, mushrooms, red peppers, roasted fennel, basil- .50each
- Sausage, Pepperoni, Canadian Bacon, 1.00 each
- Artichoke Hearts

Kid's Menu

- one egg, fruit & toast 7
- Nutella French toast & fruit 6
- buttermilk pancake & fruit 6

HOUSE COCKTAILS

<i>Whiskey Sour</i> whiskey, lemon juice, sugar from the Seven Year Itch	12
<i>Roman Holiday</i> gin, elderflower liqueur, raspberry liqueur, lemon juice & orange bitters	12
<i>Pomegranate Caipirinha</i> cachaça, lime, pomegranate	12
<i>Sidecar</i> brandy, lemon juice, orange liqueur from Mame	12
<i>Cast Away</i> rum, lime juice, simple syrup, lemon lime, club soda	12
<i>French 75</i> gin, lemon juice, champagne from Casablanca	12
<i>Adios Gringo</i> Mezcal, yellow chartreuse, orange liqueur, muddled serrano chil lime & orange juice	12
<i>Cucumber Gimlet</i> vodka or gin, lime juice, orgeat, simple syrup, cucumber	12
<i>Pearfection</i> applejack, pear brandy, sloe gin, lemon, agave	12
<i>Moscow Mule</i> vodka, lime juice, simple syrup, fresh ginger & ginger beer	12

BEERS & CIDER

<i>Faction</i> Ale	8
<i>Faction</i> Seasonal IPA ask server for details	8
<i>Faction</i> Imperial Stout roasted malt along with coffee and cacao, vanilla finish	8
<i>AIBC /Hef-D</i> Hefeweizen brewed in Alameda, 4.5% abv	8
<i>AIBC/ Island Haze</i> orange and grapefruit flavors 6.1%abv	8
<i>AIBC/ Pilsner</i> light,smooth finish	8
<i>Golden State Cider</i> 16oz Can / Hops, Dry or Gingergrass	9
<i>Angry Orchard Crisp Apple</i> 12oz bottle	8
<i>Guinness</i> 12oz bottle	8
<i>Corona</i> 12oz bottle	7
<i>Coors Light</i> 12oz bottle	7
<i>Heineken Zero N/A Beer</i> 12oz bottle	5

White & Rose

<i>District 7</i> Chardonnay green apples, butterscotch, pear, pineapple and citrus	9/16c
<i>Clean Slate</i> Riesling peach flavors, ripe acidity, with hints of lime	9/29b
<i>Prastch</i> 2015 Organic Rosé Austria; aromas of wild strawberries backed by a crisp acidity	9/29b
<i>Ancient Peaks</i> 2015 Sauvignon Blanc Paso Robles pear, guava & citrus	10/32b
<i>Tiamo</i> Pinot Grigio Veneto Italy, apple, pears, floral bouquet	11/22c
<i>Claiborne & Churchill</i> Gewurztraminer aromas of rose petals, citrus and minerality	11/35b

Red

<i>True Myth</i> 2014 Cabernet Sauvignon Paso Robles, rich, robust, dark fruit	10/17c
<i>Hahn / GSM Blend</i> central coast, grenache, syrah, mourvedre	9/16c
<i>Taft</i> 2014 Merlot Alexander Valley Sonoma County, currant, blueberry, bing cherry	10/37b
<i>J Lohr</i> Falcon's Perch Pinot Noir 2013 Violet, Dried Herbs and Vanilla spice	13/23c
<i>Ancient Peaks</i> 2014 Cabernet Sauvignon Paso Robles; black cherry, black currant	14/50b
<i>Rock Wall Wine Co</i> Zinfandel 2012 Monte Rosso vineyard in Sonoma, rich and bright	14/50b
<i>The Forager</i> Pinot Noir Sonoma, medium body, straightforward, strawberry and cherry notes	15/54b

Sparkling

<i>Bellafina</i> Prosecco flavors of yellow apple, white peach, pear and Notes of white flower	10/32b
<i>Wycliff</i> Brut soft, dry yet easy on the palate subtle hints of floral and fruit	8/28b
<i>J Cuvee Rosé</i> flavors of baked strawberry, pastry cream & candied orange peel	15/54b
<i>J Cuvee 20</i> flavors of meyer lemon, honeysuckle & crisp pear with toasted almonds	45b

Craft Soda / Bottled Water

<i>Batch Craft Ginger Brew</i>	4	<i>Pellegrino</i>	4
<i>Coca Cola, Diet Coke, Sprite</i>	4	<i>Juice: Cranberry, Orange, Pineapple, Pomegranate</i>	4