

Brunch Menu

UPTOWN TAVERN

Welcome to Uptown Tavern. A place where we take pride in being a from-scratch kitchen. All of our ingredients are locally sourced, and our produce is brought in fresh daily, courtesy of "Specialty Produce". Our kitchen has taken the time to create a one-of-a-kind menu for you to enjoy with friends and family. We hope you enjoy it as much as we do!

-Uptown Tavern

The Lighter Side

Yogurt Parfait • 10.5

Honey Greek yogurt layered with house-made granola and fresh seasonal berries.

Garden Scramble • 13.5

Fresh mushrooms, spinach, garlic, onions and bell peppers, scrambled with eggs. Served with seasoned house potatoes and sourdough toast.

Avocado Toast • 13

Two slices of sourdough toast topped with fresh avocado, sliced cucumber and tomatoes, toasted sesame seeds, smoked paprika, and asiago cheese.

Hungry, Hungry

Chef's Weekly Omelet • 13.5

Three egg french omelet, served with seasoned house potatoes and sourdough toast. Chef's selection rotates weekly. Please ask your server for details.

Tavern Chicken & Waffles • 15

Tempura-battered fried chicken, on top of a cheesy bacon waffle. Drizzled with our house-made whiskey maple syrup and herb butter.

Steak & Eggs • 22

10 oz flat iron steak cooked to your preference, chimichurri sauce, two eggs cooked to order, served with house potatoes and sourdough toast.

Happy Medium

Breakfast Sandwich • 12

Scrambled eggs, cheddar, and avocado on sourdough toast. Your choice of bacon or sausage. Served with seasoned house potatoes.

Tuscan Frittata • 13

Eggs, fresh basil, sun-dried tomatoes, mushrooms, onions, asiago and mozzarella cheese cooked in a cast iron skillet, served with seasoned house potatoes.

Breakfast Burrito • 13

Scrambled eggs, breakfast sausage, bacon, onions, peppers, garlic, ranchero sauce, mozzarella cheese, and seasoned house potatoes wrapped in a flour tortilla. Served with salsa fresca and tortilla chips.

Classic Breakfast • 12

Two eggs cooked to order, your choice of bacon or cranberry chicken sausage, seasoned house potatoes and sourdough toast.

Brunch Drinks

UPTOWN
TAVERN

The Classics

Mimosa • 5

Stanford Champagne and orange juice.

Bloody Mary • 7.5

Skyy Vodka and Zing-Zang bloody mary mix. Served with a salt & Tajin rim.

Michelada • 8

Draft Mexican Lager, lime juice, and Zing-Zang bloody mary mix. Served with a salt & Tajin rim.

Mojito • 10

Mount Gay Silver, lime juice, house-made simple syrup, and fresh mint.

Champagne & Bubbles

BOTTLES

Stanford Brut • 12.5

Campo Viejo Rose • 15.5

Veuve-Clicquot • 65

SPLITS & GLASSES

Stanford Brut • 4

Banfi Maschio Prosecco • 8.5

Sofia Rose • 8.5

Drink Like a Fish

Disco Kitty Punch • 45

Malibu, Malibu lime, Absolut Elyx, Absolut Mandarin, natural strawberry puree, and lemon juice. Serves 4-6.

Phucket Bucket • 15

Malibu, Malibu lime, lemon and pineapple juice, and a splash of grenadine. Topped with soda and Sprite. Serves 1-2.

Hangover Cures

ADH DRINK • 11

Jameson Irish Whiskey, coffee liqueur, brewed coffee, Stout draft beer, and cream.

Beer-Mosa • 5

Miller High Life and a splash of orange juice.

Morning Mojito • 10

Skyy Vodka, fresh mint, lime juice, and pomegranate juice and topped with champagne.

Breakfast of Champions Shot • 10.5

Bourbon Whiskey, Buttershots, orange juice, and a side of bacon.

Man-Mosa • 10

Old Forester Bourbon, fresh strawberries, and lemon juice. Topped with champagne.

Uptown Specialties

Champagne All-Day • 10

Skyy Citrus Vodka, lemon juice, and fresh strawberries. Topped with champagne.

Orange Crush • 10

Absolut Mandarin Vodka, orange liqueur, lime juice and orange juice. Topped with champagne.

Lemonade by Queen B • 10

El Jimador Tequila, fresh jalapeños, lemon juice, and agave nectar. Topped with lemon-lime soda.

Spring Detox • 10

Beefeater Gin, St. Germain Liqueur, lemon and grapefruit juice.

St. Germain Champagne Sangria

Secret family recipe.

Glass • 10.5

Carafe • 20.5