

BRUNCH THE "CHE" WAY!

ADULTS \$39 | KIDS \$18
Pricing Includes Brunch Tower
Appetizer, Main Course & Dessert
À la Carte Menu Available
Upon Request

BRUNCH TOWER

A TOWER PACKED WITH FRUIT, ARTISAN CHEESES, CHARCUTERIE AND FRESH PASTRIES. DIG IN!

ASSORTED FRUIT
honey coconut dipping sauce

&

CHEESE & CHARCUTERIE
prosciutto, mortadella, cheddar
genoa salame, pecorino, gorgonzola

&

MINI PASTRIES
croissants, danish, muffins

APPETIZER

YOU ONLY GET ONE. SO PICK WITH YOUR HEART, NOT YOUR HEAD.

OVERNIGHT OATS
rolled oats, greek yogurt
apricot preserves, hazelnuts

SMOKED SALMON RILLETTES
fresh herbs, pickled shallots, toast points

CHE BRUSCHETTA
ricotta, charcuterie XO sauce
bitter greens, hot honey

BERRY PARFAIT
greek yogurt, seasonal berries
house granola, local honey

APPLE & WALNUT SALAD
gem lettuce, gorgonzola dressing
compressed apples, smoked grapes
walnut brittle

CHE CAESAR SALAD
gem lettuce, house caesar
parmesan, marinated anchovy

MAIN COURSE

CHOOSE WISELY. OR COME BACK NEXT WEEK AND DO IT ALL AGAIN.

AMERICANO BREAKFAST
two eggs any style, bacon
or house-made sausage
grilled bread, skillet potatoes

MARGHERITA PIZZA
bianco di napoli tomato sauce
buffalo mozzarella, basil

PORCHETTA SANDWICH
breaded berkshire pork cutlet
black garlic aioli, arugula
pickled shallot

LOX BENEDICT
italian muffin, two poached eggs
house lox, compressed cucumber
tarragon hollandaise, arugula &
red onion salad

CHERRY BALSAMIC PIZZA
pecorino bechamel, sweet cherries
mozzarella, aged balsamic

BLUEBERRY FRENCH TOAST
brioche, blueberry coulis
vanilla ricotta, house granola

DENVER SKILLET
two eggs any style, bacon
garden peppers, potatoes
cheddar fonduta

CHE STEAK & EGGS (+\$15)
prime striploin, two eggs any style
truffled potato cake, italian salsa verde

GRILLED HAMACHI
cherry tomato ragout
fried capers, charred citrus

ARISTA OMELET (+\$30)
three egg omelet, mozzarella
black truffle butter, ossetra caviar
crème fraiche, shallot potato cake

FINALLY... DESSERT

THE SWEETEST SEND-OFF WITH FAMILY-STYLE TREATS.

HANDCRAFTED ASSORTED DESSERTS
cannoli, cookies, biscotti

*Certain food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

S P I R I T I

“K” B L O O D Y M A R Y 16

vulcanica sicilian vodka, calabrian pepper, aged balsamic
charcuterie sauce, che figata spiedini

MIMOSA 16
orange juice, les allies blanc de blanc

BELLINI 16
white peach, les allies blanc de blanc

APEROL SPRITZ 16
aperol, prosecco, club soda

ROSE PETAL SANGRIA 16
rosé wine, elderflower liquor
rose & citrus essence, ice rose

ESPRESSO MARTINI 16
ketel one, espresso, coffee liquor
demerara syrup

V I N O

R O S S O

GLASS/BOTTLE

GRADIS’CIUTTA ‘COLLIO’ cabernet franc, friuli-venezia giulia 16/60
MICHELE CHIARLO ‘L’ORME’ barbera d’asti superiore, piedmont 15/50
KING ESTATE INSCRIPTION pinot noir, willamette valley 14/48
MASTROJANNI ‘SAN PIO’ cabernet, sangiovese, tuscany 18/85

B I A N C O

ELENA WALCH pinot grigio, alto adige 16/60
PECCHENINO ‘MAESTRO’ chardonnay, langue 18/74
PIGHIN sauvignon blanc, friuli-venezia 15/50
FESS PARKER riesling, santa barbara 12/40

S P U M A N T E

MASOTTINA ‘COLLEZIONE 76’ prosecco brut, italy 16
MICHELE CHIARLO ‘NIVOLE’ moscato, italy 14
LES ALLIÉS BLANC DE BLANC sparkling brut, france 9

R O S A T O

CATENA rosé de la provincia de mendoza, argentina 12
DUCKHORN ‘DECOY’ rosé, mendocino 10

B I R R A

D O M E S T I C

ANTI-HERO IPA 9
revolution brewing, 6.7% chicago, il (12oz)
HAZY LITTLE THING IPA 9
sierra nevada brewing, 7.5% sierra, nv (12oz)
MILLER LITE 6
light american lager, 4.2% milwaukee, wi (12oz)
COORS LIGHT 6
light american lager, 4.2% golden, co (12oz)

I M P O R T E D

HEINEKEN 7
pale lager, 5.0% netherlands (12oz)
PERONI 7
pale lager, nastro azzurro, 5.1% italy (11.2oz)
STELLA ARTOIS 7
pale lager, 5.0% belgium (11.2oz)
CORONA EXTRA 7
pale lager, 4.6% mexico (12oz)