

Drink Menu

Most Popular

Beer + Other

Mythic Apple Cider	10
Pinball Wizard Raspberry Sour	10
Man Crush Mandarin Orange Ale	10
McShiddy Orange Drink	10
Afternoon Hoot Session Ale	9
Field and Forge Premium Light Lager	9
Shiddy's Peach Pie	9
Sea Change Prairie Fairy	9



Wines

6 oz | 9 oz | Bottle

	Cricova Sparkling White Brut (375 ml)			25
	Gigglewater Prosecco			47
	Cote de Roses Rose	12	18	50
Rose	La Vielle Ferme Ventoux Rose	8	12	34
	Three Finger Jack Zinfandel	11	17	48
Red	1884 Malbec	9	14	38
	Mer Soleil Silver Chardonnay	11	15	44
White	Zenato Pinot Gris	9	14	40

Signature Cocktails

Red Velvet Dream (2 oz) 17
Bailey's Irish Cream, dark and white chocolate, espresso, milk cream cheese foam, whipped cream, red velvet cake

Sweet Cloud Mimosa (2 oz) 16
orange juice, strawberry pureé, mini Henkell cotton candy

Banana Cream Pie (2 oz) 15
banana liqueur, coconut rum, pineapple juice, cream, toasted coconut, banana chips, whipped cream, sea salt

Hibiscus Gin Sour (2 oz) 15
gin, hibiscus syrup, lemon juice, egg white foam

Lavender Gin Lemonade (2 oz) 15
1908 Empress Gin, lavender syrup, lemonade

Beary Passionate (2 oz) 15
fruit pureé of choice, passionfruit syrup, butterfly pea tea, lemonade, Grey Goose vodka
+ Mango + Strawberry

Citrus Blossom (2 oz) 15
gin, st germaine, Blue Curaçao, lemon and lime juice, egg white foam, lime zest

Blushing Colada (2 oz) 15
rum, coconut milk, pineapple juice, coconut cream, coconut and pineapple syrups

White Chocolate Espresso Martini (2 oz) 15
Kahlua, Grey Goose vodka, espresso, white chocolate, cream, cocoa powder

Berry Rose Sangria (2 oz) 15
Grand Marnier, Chambord, cranberry juice, rosé wine, berries

Mocktails

Banana Cream Pie <i>non-alcoholic</i>	10
<i>banana purée, pineapple juice, milk, whipped cream, toasted coconut, sea salt, banana chips</i>	
Sweet Cloud Mimosa <i>non-alcoholic</i>	9
<i>orange juice, strawberry pureé, club soda, cotton candy</i>	
Blushing Colada <i>non-alcoholic</i>	10
<i>coconut milk, coconut cream, pineapple juice, coconut and pineapple syrups</i>	
Strawberry Mojito <i>non-alcoholic</i>	9
<i>lime, mint, strawberry purée, club soda</i>	
Lavender Lemonade <i>non-alcoholic</i>	9
<i>Lavender syrup, lemonade, butterfly pea tea</i>	



All alcoholic beverages are available between 9AM to close.

We are not an allergy-free establishment. Please let your server know of your dietary restrictions. Please be aware cross-contamination may occur.



Confetti Cupcake

Signature Hot Drinks

- Cinnamon Bun Latte**  9
cinnamon brown butter syrup, espresso, cream cheese foam, whipped cream, brown sugar cinnamon sprinkle
- Blue Lavender Fog**  8
blue lavender powder, earl grey tea, lavender syrup
- White Matcha Latte** 8
matcha green tea powder, white chocolate
- Rose Chai Latte** 8
chai, beet root powder, rose syrup, rose petals

Signature Iced Drinks

- Nutella Bliss Latte** 13
hazelnut syrup, dark chocolate, espresso, milk, beuno chocolate, whipped cream, ice
- Confetti Cupcake** 13
white chocolate, cupcake syrup, milk, mini cupcake, cotton candy
- Tiramisu Latte** 13
dark chocolate, tiramisu syrup, espresso, cream cheese foam, whipped cream, tiramisu cake
- Red Velvet Latte**  13
dark and white chocolate, espresso, cream cheese foam, whipped cream, red velvet cake
- Sweet Cloud Latte**  9.5
milk, cotton candy, pour-over of choice
+ Espresso + Chai + Chocolate + Matcha
- Strawberry Loves Matcha** 9
matcha, strawberry purée, honey almond milk
- Passionfruit Lemonade** 9
fruit purée of choice, passionfruit syrup, butterfly pea tea, lemonade
+ Mango + Strawberry
- Magical Strawberry Lemonade** 8
strawberry lemonade, butterfly pea tea
- Crème Brûlée Latte**  8
caramel, brown butter toffee syrup, espresso, cream cheese foam, caramelized sugar



Sweet Cloud Latte



Nutella Bliss Latte

Coffee + Other

	8 oz	12 oz
Latte	4.5	5.5
Cappuccino	5.5	
Flat White	5.5	
Americano		5
Decaf Americano		5
Caramel Macchiato	6	6.5
Dark/White Mocha	6	6.5
Vietnamese Coffee		6
Perrier		4.5

Milk alternatives: almond / oat / soy / lactose free +0.75
Add whipped cream +0.75

Automatic gratuity of 18%
for groups of 6 or more

Brunch Menu

Menu Available from Open - 3 PM

Most Popular

Shareables

- Cheese Stuffed Meatballs** 18
beef, pork and veal blend, Italian herbs, bocconcini, pomodoro sauce, ricotta, served with garlic flatbread
- Garlic Bread Roll** 12
bread roll, Garlic butter, sweet cream cheese
- Calamari** 17
mediterranean spiced calamari, candied fresno peppers, house made tzatziki, lemon wedge
- Margherita Flatbread** 16
mozzarella, fresh tomato, garlic oil, fire roasted tomato sauce, basil, grana padano
- Truffle Fries** 11
fresh cut fries, garlic, fresh herbs, truffle aioli
- Shoestring French Fries** 8
sea salt, ketchup

Soups + Salads

Salad add-ons: chicken +6

- Bloom Salad** 16
organic greens, cucumber, red onion, radish, pumpkin seeds, champagne vinaigrette, seasonal berries
- Truffle Mushroom Bisque** 12
roasted cremini mushrooms, porcini cream, white truffle oil, chives, served with grilled focaccia
- Caesar Salad** 16
red and green romaine, crispy capers, grana padano, crouton crumb, charred lemon, creamy caesar dressing



Handhelds

Served with a side of bloom salad or fries

Substitute for a side of truffle fries, mushroom bisque or caesar salad +4

- French Onion Burger** 22
6 oz chuck+brisket patty, thyme & brandy caramelized onions, bordelaise aioli, swiss & gruyere, chive crisps
- Basic B** 20
6 oz. chuck + brisket patty, burger sauce, American cheddar, crispy aged white cheddar, shredded lettuce, tomato, grilled onion, pickles
- Crispy Chicken Sandwich** 22
butter milk marinated crispy chicken breast, fried chicken mayo, shredded iceberg, tomato, pickles & secret spice
- Gold Fingers** 20
crispy chicken tenders, gold dust, edible flowers
dipping sauce: burnt honey garlic or pink sauce

Most Popular

Brunch

Chicken and Croffles   22

waffle-grilled croissant, buttermilk marinated crispy chicken breast, chili spiked pineapple, hot maple syrup, cotton candy, edible flowers

Salmon Benedict 20

smoked salmon, soft poached eggs, house hollandaise, pickled red onion, fried capers, side of fresh fruit

Short Rib Breakfast Poutine  20

braised beef short rib, pico de gallo, house guac, queso, fried egg, house hollandaise, micro cilantro

Bacon Benedict 17

smoked pork belly, soft poached eggs, house hollandaise, pink peppercorn, firecracker microgreens, side of fresh fruit

Cloud Nine Croffle   18

waffle-grilled croissant, seasonal fruit, cotton candy, whipped cream, served with pink chocolate sauce

24K Avocado Toast  14

avocado mousse, poached egg, pico de gallo, microgreens, toasted sourdough, edible gold

Honey Toast   14

butter-toasted milk bread, vanilla and sea salt whipped cream, caramel sauce, cinnamon and fresh fruit

Sides:

- + Side Gravy 2.50
- + Poached Egg 3
- + Fried Egg 3
- + Pico de Gallo 2.50
- + Guacamole 3
- + Hot Sauce 2.50
- + Truffle Aioli 2.50
- + Thick-cut Bacon 6
- + Fruit Bowl 6



Larger Plates

Rigatoni Bolognese  28

fresh rigatoni pasta, house recipe bolognese*, pecorino romano, garlic breadcrumbs, herb oil
*contains pork

Tuna Poke Bowl   24

raw sushi-grade ahi tuna, ginger scallion sauce, mango, cucumber, radish, furikake seasoning, sweet sesame aioli, sushi rice

+ option: half rice & half mixed greens

Lobster Mac 22

cavatappi pasta, lobster, aged cheddar, mozzarella, chives

Chicken Fettuccine Alfredo  24

fresh pink pasta, seared chicken breast, garlic cream, pecorino romano, garlic breadcrumbs

Spaghetti & Meatballs  26

beef, pork and veal blend, Italian herbs, bocconcini, pomodoro sauce, ricotta, spaghetti alla chitarra, calabrian chili crunch, pecorino romano, basil

Spaghetti Pomodoro  18

San Marzano pomodoro sauce, spaghetti alla chitarra, ricotta, calabrian chili crunch, pecorino romano, basil



Desserts + Pastries

Cookies N' Cream Cake  10

chocolate brownie base, milk chocolate ganache, Oreo mousse, chocolate drizzle

Chocolate Cake 9

dark chocolate sponge, chocolate fudge icing & dark chocolate glaze

Carrot Cake 9

toasted nuts, cream cheese icing

Vegan Chocolate Cake   9

chocolate glaze

Caramel Apple Crisp 8

coconut cinnamon streusel, wedged apples, caramel sauce

Banana Loaf 3

Lemon Poppyseed Loaf 3

 Gluten-free

 Vegetarian

 Vegan

 + Can be made vegan upon request

 + Can be made gluten-free upon request

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