

craft coffee
Ascension

wine + food



brunch menu

for the table

- mimosa carafe** 14
choice of orange or grapefruit
- chorizo cheese fries** 9
fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch
plant-based chorizo upon request

mains

- smoked salmon benedict** 16
poached eggs, sourdough, heirloom tomato, arugula, brown butter hollandaise, sweet potato-yukon hash
- ascension french toast** 13
brioche, fresh berries, brûléed banana, house granola, mint, maple syrup
- oatmeal brûlée** 9
almond milk, fresh berries, brûléed banana, caramelized sugar crust
- cali burrito** 12
chorizo, cage-free egg, jack cheese, avocado, pico de gallo, frites, side of sweet potato-yukon hash
plant-based chorizo upon request
- migas** 13
scrambled eggs, chorizo, roasted potatoes + peppers, feta, avocado, tortilla strips, spicy chipotle vinaigrette, cilantro
plant-based chorizo upon request
- fried chicken sammie** 12
house pickles, spicy ranch, buttered brioche, frites
- house-cured lox + bagel** 13
housemade everything bagel, heirloom tomato, whipped cream cheese
- brunch burger** 14
white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch, frites *add fried egg 1.5*
- fried chicken + waffle (until we run out)** 15
liege waffle, pickle-brined chicken, maple syrup

a toast to brunch

	gl	btl
mimosa orange, grapefruit	4	14 carafe
aperol spritz	7	
bloody mary	7	
paloma	8	
levitate espresso martini	9	
sparkling + rosé		
ruffino prosecco - 187ml italy	8	
juve camps cava brut rosé, spain	10	40
bieler pere et fils rosé, aix en provence	9	36

seasonal libations

	reg	lg
horchata latte <i>hot or iced</i> oat milk, cinnamon	4	4.5
cardamom bee <i>hot or iced</i>	5	5.5
lavender latte	5	5.5
seasonal cortado flight	12	
experience a selection of Ascension specialty drinks		

1 / 2 PRICE WINE BOTTLES

sunday-thursday after 3pm

ask your server for a full wine bottle and cocktail menu



Scan code to view our full menu.