

# **BREWER'S BRUNCH MENU**

AVAILABLE SATURDAYS & SUNDAYS 10AM – 2PM

# LIQUID BRUNCH

GO BOTTOMLESS! ENJOY BOTTOMLESS LIQUID BRUNCH FOR \$30 PER PERSON

### BLOODY MARY 12

TITO'S VODKA, V-8 JUICE BLEND, SPICES, ALL THE FIXIN'S

#### MIMOSA OR MANMOSA 12

BUILD YOUR CLASSIC BRUNCH COCKTAIL RUFFINO PROSECCO ORANGE JUICE 24 OZ BELGIAN WHITE ALE GRAPEFRUIT JUICE PEACH NECTAR

#### SPICY MICHELADA

GIGIL RICE PILSNER, CLAMATO, SPICES, CAYENNE RIM

# **TRUSTWORTHY SPECIALTIES**

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SERVED WITH SEASONED TATER TOTS

#### BREWER'S BREAKFAST\* 20

THREE FARM FRESH EGGS, PEPPER-CRUSTED BACON, SLOW-SMOKED BEEF BRISKET

#### **BREAKFAST BURRITO** 18

SCRAMBLED EGGS, SMOKED BEEF BRISKET, SALSA VERDE, CHEDDAR CHEESE, QUESO FRESCO

#### CLASSIC EGG OMELET\* 17

THREE FLUFFY EGGS, EXPERTLY FOLDED. CHOICE OF:

HAM, BACON & CHEDDAR CHEESE

SPINACH, MUSHROOM & TOMATO

# **CLASSIC BREAKFAST FARE**

#### SMOKED TURKEY HASH\* 18

HICKORY-SMOKED TURKEY BREAST, BRUSSEL SPROUTS, BACON, ONIONS, SCALLAIONS, SAGE, CILANTRO, JALAPENO, DICED POTATOES, SUNNY SIDE UP EGG

## CHICKEN & WAFFLES 25

BOURBON MAPLE SYRUP, HONEY BUTTER, ARUGULA

## HUEVOS RANCHEROS\* 18

SUNNY SIDE UP EGGS, AVOCADO, QUESO FRESCO, SOUR CREAM, SALSA VERDE, BLACK BEANS, CRISPY TORTILLA, SERVED WITH TATER TOTS

## **START OFF WITH SHRIMP!**

SHRIMP COCKTAIL 16 POACHED SHRIMP, LEMON, HOUSE-MADE COCKTAIL SAUCE

FRIED SHRIMP BUCKET 21 GIGIL RICE PILSNER TEMPURA, HAND-CUT FRENCH FRIES, HOUSE-MADE SPECIAL SAUCE, KETCHUP

## **TRUSTWORTHY BENEDICTS\***

POACHED EGGS, BRIOCHE TOAST, WHIPPED MASCARPONE & CHEDDAR HOLLANDAISE

TRADITIONAL 18 TOPPED WITH SMOKED COUNTRY HAM

GARDEN 18 TOPPED WITH SLICED TOMATO, SPINACH & MUSHROOMS

SMOKED BEEF BRISKET 21 TOPPED WITH HICKORY-SMOKED BRISKET & CRISPY ONIONS

CRAB & SPINACH 23 TOPPED WITH JUMBO LUMP CRAB, SPINACH & SRIRACHA

#### BUTTERMILK PANCAKES 12

THREE FLUFFY PANCAKES, MAPLE SYRUP, HONEY BUTTER ADD CHOCOLATE CHIPS +2

## AVOCADO TOAST\* 18

HASS AVOCADO, SHAVED COMTE CHEESE, POACHED EGG, HEIRLOOM CHERRY TOMATOS, SOURDOUGH BREAD, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION

#### FRENCH TOAST 14

FLUFFY BRIOCHE, MAPLE SYRUP, HONEY BUTTER, POWDERED SUGAR

\*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, OR DAIRY MAY INCREASE THE RISK OF ILLNESS. SOME INGREDIENTS ARE MANUFACTURED IN A FACILITY THAT ALSO PROCESSES EGGS, TREENUTS, SOY, WHEAT, FISH, & SHELLFISH PRODUCTS. ROBERT PAREKH I GENERAL MANAGER J L CARRERA I EXECUTIVE CHEF

## HAND-CRAFTED COCKTAILS

#### MIMOSA & MANMOSA 12

RUFFINO PROSECCO OR TRUSTWORTHY BELGIAN WHITE ALE, CHOICE OF ORANGE, PEACH OR GRAPEFRUIT JUICES

### BLOODY MARY 12

TITO'S VODKA, V-8 JUICE BLEND, SPICES, ALL THE FIXIN'S

#### SPICY MICHELADA 9

GIGIL RICE PILSNER, CLAMATO, SPICES, CAYENNE RIM

#### APEROL SPRITZ 14

APEROL, RUFFINO PROSECCO, COLD CLUB SODA

#### IRISH COFFEE 12

BUSHMILL'S BLACK BUSH IRISH WHISKEY, SUGAR, CHOCOLATE STOUT WHIPPED CREAM

#### ICED SPANISH COFFEE 12

KAHLUA, MOUNT GAY RUM, TRIPLE SEC, FRESH BREWED COFFEE, CHOCOLATE WHIPPED CREAM

## NUTTY IRISHMAN 12

BAILEY'S IRISH CREAM, KAHLUA, FRANGELICO, FRESH BREWED COFFEE, STOUT WHIPPED CREAM

#### RASPBERRY BLUSH 16

HANGAR ONE BUDDHA'S HAND CITRON VODKA, RASPBERRY LIQUEUR, RASPBERRIES, FRESH LEMON SOUR, SUGAR RIM

#### FRENCH 75 14

ST. GEORGE BOTANIVORE GIN, FRESH LEMON JUICE, RUFFINO PROSECCO, LEMON TWIST

## ESPRESSO MARTINI 15

ABSOLUT VANILIA VODKA, CRÈME DE CACAO, KAHLUA, FRESH BREWED ESPRESSO

## **TRUSTWORTHY SIGNATURE BEERS**

T-SHIRT WEATHER / CONTINENTAL PILSNER ABV: 4.8% IBU: 35	9
GIGIL/ RICE PILSNER ABV: 4.7% IBU: 18	9
<b>TRUSTWORTHY IPA /</b> WEST COAST IPA ABV: 6.8% IBU: 60	9
SHOWROOM READY / HAZY IPA ABV: 7.4% IBU:	10
BRASS JAR / HOPPY AMBER ALE ABV: 8.0% IBU: 65	10
WHAT PLANE? / OATMEAL STOUT ABV: 5.3% IBU: 30	9

## **NON-ALCOHOLIC & JUICES**

#### SINGLE ESPRESSO 5

#### DOUBLE ESPRESSO 6

### AMERICANO 6

## CAPPUCCINO OR CAFÉ LATTE 7

WHOLE MILK, LOWFAT, OR OATMILK

#### ESPRESSO & TONIC 6

DOUBLE ESPRESSO POURED OVER COLD TONIC, LIME

#### JuiceFARM COLD PRESSED JUICE 12

REFRESH (CUCUMBER, APPLE, LEMON, GINGER) JUST GREENS (SPINACH, CELERY, CUCUMBER, KALE, PARSLEY, LEMON) SUNNY DAY (PEAR, PINEAPPLE, STRAWBERRY) CARROT, APPLE, GINGER

## **TRUSTWORTHY BRUNCH FLIGHTS**

ENHANCE YOUR BRUNCH WITH ONE OF OUR UNIQUE TASTING EXPERIENCES

#### BLOODY MARY FLIGHT 18

TRADITIONAL BLOODY MARY, GREEN MARIA, CARROT GIN-GER, SPICY ATOMIC MARY

## SPARKLING FLIGHT

MIMOSA, BELLINI, STRAWBERRY-LEMON, APEROL SPRITZ

## SIGNATURE BEER FLIGHT

SELECT ANY FOUR (4) DRAFTS FROM OUR SIGNATURE BEER LIST

## MICHELADA FLIGHT 14

LIME CHELADA, TRADITIONAL MICHELADA, GREEN MICHI, SPICY ATOMIC MICHI

OWNERS AND PROPRIETORS | CHARLES PASTRON & SAL CASOLA

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