



Tiara “The Brunch” Menu Sunflower Sunday

Happy Father’s Day!

Sunday, June 20, 2021

SHARING is CARING

HÄOS Flatbread- Pancetta, Apple, Blue cheese, Gruyere Cheese, Caramelized Onions, Balsamic Glaze, Arugula **12**

Just The Tips - Tenderloin Tips, Gruyere, Chimichurri, Crispy Onions, Garlic Aioli **14**

Fried Pickles – Panko Crusted, Pickled Peppers, Spicy Aioli, Colby Jack Cheese Sauce **10**

Crispy Cauliflower- Romaine Lettuce, Tossed in Bang Tang Aioli **11**

Sweet Potato Croquette - Dill Mousse **10**

Hearts of Palm Ceviche - Avocado, Bell Pepper, Cucumber, Pita **13 PB**

Artichoke and Chickpea “Crab” Dip - Artichoke, Chickpea, Olive Crostini **13 PB**

Dip N’ Biscuits – Sausage Gravy, Whipped Butter, Strawberry Poblano Jam **9**

SUNDAY EDIBLES

Bananarama French Toast- Whipped Cream, Banana Crème Caramel **12**

Breakfast Scramble- Eggs, Potatoes, Biscuit, Spicy Sausage, Bacon **16**

Mornin’ Sunshine- Pork Belly, Cheddar Grits, Sunny Side Egg, Spinach, Sausage Gravy **16**

French Garden Omelet– Herb Goat Cheese, Mushrooms, Peppers, Spinach, Caramelized Onions, Potatoes **14**

Three Pigs Omelet– Ham, Pulled Pork, Applewood Bacon, Smoked Gouda, Caramelized Onions, Breakfast Potatoes **15**

90 Miles “Benny” – Pulled Pork, Ham, Poached Egg, Roasted Red Pepper Hollandaise, Cuban Toast **15**

Steak & Eggs – Bistro Steak, Scrambled Eggs, Chimichurri, Garlic Mayo, Breakfast Potatoes **19**

Biscuits & Gravy – Flakey Biscuits, Sausage Gravy, Scrambled Eggs **14**

Fried Chicken and Pancakes – Syrup, Berries, Crème Anglaise **18**

SUNDAY SANDWICHES

Brunch Burger – BIB Lettuce, Tomato, Cheddar, Fried Egg, Pork Belly, Garlic Herb Aioli, Fries **16**

Vegan “Egg Sausage” Sandwich – Sprouted Tofu, Daiya American Cheese, English Muffin, Tots **13 PB**

That’s My Jam Madame – Challah Texas Toast, HÄOS Ham, Gruyere Cheese, Strawberry Poblano Jam, Egg Over Easy **15**

Bubbles, Libations & More

Mimosas

Fresh Squeezed Orange Juice

Mango, Guava, Peach, Passion Fruit & Pineapple

Single \$3 Double \$5 Bottle \$28

HÄOS Bloody Mary \$5

James’ Kimchi Bloody Mary \$8

Purple Rain Sangria – *Tempranillo, Brandy, Orange Juice, Fresh Fruit* **9**

White Lemonade Sangria – *Chardonnay, Citron Vodka, Lemonade, Peach Purée, Fresh Fruit* **8**

I Lava You – *tequila, hibiscus, agave, lime, chili penguin, black lava salt* **11**

Grandma Maple – *Whiskey, maple Syrup, Orange Bitters, Bacon* **11**

Guava Mojito – *Rum, Lemonade, Guava Nectar, Mint* **9**

Key: V = Vegetarian Friendly PB = Plant Based / Vegan Friendly

This HÄOS is Your Home!

* There is an increased risk associated with consuming raw or undercooked meat, poultry, or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw items



-High Noon Hard Seltzer-

Lime – Peach – Pineapple 5.5

-Beer-

Michelob Ultra 4.75 Bud light 4.75 Budwieser 4.75

Stella 5.75 Stella Cider 6.5

Kona Big Wave 6.5 Kona Longboard 6.5

Goose Island IPA 7

Breckenridge Vanilla Porter 8

O'Douls NA 5

-Sparkling Wines-

Sandilliano “Gran Cuvee” Brut, Italy NV 6.5 / 28

Laurent-Perrier “La Cuvee” Brut, Tour-Sur-Marne France, NV 15 Glass / 74 Bottle

Moet & Chandon “Dom Perignon” Brut, Epernay France, 2006 290

Rosa Regale Sparkling Red, Italy NV 10 Split
Btl

-White & Rose Wines-

Rose “83”, Cotes De Provence, France, 2019 9.5 Glass / 36 Bottle

Willakenzie, Pinot Noir Rose, Willamette Valley Oregon, 2019 38

Crowded House, Sauvignon Blanc, Marlborough New Zealand, 2019 8 / 30

Ca’Bolani, Pinot Grigio, Friuli Italy, 2019 8 / 30

Essay, Chenin Blanc, Coastal South Africa, 2020 8 / 30

Talbott “Kali Hart” Chardonnay, Monterey California, 2016 8.5 / 32Mu

Copain “Tous Ensemble” Chardonnay, Sonoma Coast California, 2017 11 / 42

-Red Wines-

Sangue di Giuda “Chilled Fruity Red Blend”, Lombardy Italy, NV 8.50 Glass / 32 Bottle

Murphy Goode, Pinot Noir, “North Cost” California, 2018 9 / 34

Belle Glos “Las Alturas”, Pinot Noir, St. Lucia Highlands California, 2018 17 / 66

ReNacer “Punta Final”, Malbec, Mendoza Argentina, 2017 8.5 / 32

Oberon, Merlot, Napa Valley California, 2018 10.5 / 40

Carmel Road, Cabernet Sauvignon, California Coast 2018 9.5 / 36

Priest Ranch, Cabernet Sauvignon, Napa Valley California, 2018 16 / 62

Mt. Brave, Cabernet Sauvignon, “Mount Veeder” Napa Valley, California, 2016 170

Taken, Cabernet Blend, Napa Valley California, 2018 60