



# THE SAINT PAUL HOTEL

## *Brunch Experience*

AT THE DRAKE IN THE SAINT PAUL HOTEL  
SUNDAY 8AM-1PM

\$34.95 per person  
Ages 4-14 \$14.95 per person  
Plus tax and gratuity

### CHILLED OFFERINGS

**Chef Selection of Composed Salad** and House Dressing

**Fresh Fruit Display** served with Yogurt Dip

**Slow Poached Shrimp Cocktail** with House Cocktail Sauce

**Freshly Baked Pastries** Muffins, Breakfast Breads and Chef Selections of Pastries

### WARMER OFFERINGS

**Fresh Made Classic Eggs Benedict\***

**Made to Order Omelets**

**Sugar Cured Bacon and Sausage**

**Chef's Selection of Potato of the Day**

**Chef's Selection of Vegetable of the Day**

**Chef's Selection of Entrée of the Day**

**Chef Carved Prime Rib\*** with Rosemary Au Jus and Horseradish Cream

**Chef Made Malted Waffles** with Mixed Berries, Caramel Bananas, Whipped Cream, Butter and Warm Maple Syrup

A 4% surcharge will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY | MORRISSEYHOSPITALITY.COM 040523



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### ALCOHOLIC BEVERAGES

#### WINES BY THE GLASS

##### **Sparkling**

Francois Montand 187ml, Brut Rose, NV, France ..... 15.00

##### **Chardonnay**

Murphy-Goode California ..... 14.00

Left Coast "Truffle Hill," Oregon ..... 17.00

##### **Sweet**

Beringer, White Zinfandel, California..... 11.00

Vietti, Moscato, Castiglione Tinela ..... 14.00

##### **Cabernet Sauvignon**

Murphy-Goode, California..... 14.00

RouteStock, Napa Valley..... 18.00

#### BREAKFAST LIBATIONS

##### **Eye-Opening Cocktails**

Bloody Mary..... 10.00

Mimosa..... 10.00

Greyhound..... 10.00

Screwdriver ..... 10.00

Cocktails..... 12.00 & up

### NON-ALCOHOLIC BEVERAGES

Skim or Whole Milk ..... 3.00

Hot Tea ..... 4.00

Soy or Almond Milk ..... 4.00

Cranberry, Apple, or Tomato Juice ..... 4.00

Assorted Soft Drinks..... 4.50

Fresh Orange Juice ..... 5.00

Freshly Squeezed Grapefruit Juice ..... 6.00

Fresh Brewed Coffee (Regular or Decaf)..... 4.00

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