

THE BLACK CAULDRON

CHARCUTERIE & WINE BAR

BRUNCH

FRENCH TOAST WAFFLES (GF OPTIONS)

SINGLE: DOUBLE:

Waffles | Berries | Banana | Whipped Cinnamon honey
butter | Raspberry coulis | Syrup

\$17

\$34

Add char meat bits for \$3.25

BAGEL & LOX BOARD (GF OPTIONS)

Smoked salmon | bagel | Cream cheese | Capers |
Cucumber | Cherry Tomatoes | Red onion

\$18

\$36

BREAKFAST SANDWICH (GF OPTIONS)

Egg | Smoked Salmon lox | Onion and thyme jam | Micro
Greens | Cream Cheese | Everything Bagel

\$9

SMOOTHIE BOWL (V)

Organic Berries and Banana | Granola | Chia Seeds | Acai
Powder | Coconut Shavings | Pumpkin Seeds | Fresh Fruit

\$12

ADD ONS

CURED MEATS:

Duck Prosciutto \$5.75
Wagyu Bresaola \$6.75
Coppa \$4
Prosciutto \$3.5
Elk Goteborg \$5

CHEESES:

Smoked Salmon Cheddar \$4
Alpindon \$5
Aged Farmhouse \$6
Tiger Blue Cheese \$8.5
Goat Cheese \$3.5

PICKLES:

Red Onions \$2
Borettane Onions \$2.5
Beet Pickled Egg \$3.5
Green Beans \$3
Carrot \$3.5

- SUBSTITUTE FOR GLUTEN FREE CRACKERS (+\$3)
- SUBSITUTE GLUTEN FREE WAFFLES (+\$5)
- SUBSITUTE FOR VEGAN PITA (\$0)
- (GF) GLUTEN FRIENDLY, (V) VEGETARIAN

BRUNCH COCKTAILS

NECROMANCER - \$11

resurrection potion

habanero infused vodka, clamato, garlic pickle brine, gluten free worcestershire, horseradish, old bay rim, house pickled asparagus and carrot spear

WICKED WITCH'S BREW - \$14

comforting focus concoction

nocino, brandy & benedictine, coffee, coconut whip, sugar rim, cinnamon sparks

MAGIC MIMOSA - \$9

mood enhancing elixir

prosecco with grapefruit or orange juice

LILITH - \$15

nutrient rich, restorative concoction

mezcal, ginger liqueur, house-made beet, mint and ginger juice, lime, mint, black lava salt rim

AZTEC FIRE - \$15

warming gift from Quetzalcoatl

house spiced rum, dark hot chocolate ganache, oat milk, house made habanero tincture, coconut whip, cinnamon

NON-ALCOHOLIC

WILD BLOSSOM - \$5

soothing and balancing potion

birch bark, ginger, lemongrass, raspberry tea, lemon, acai

ROOT CHAKRA - \$6

grounding elixir

housemade beet, mint and ginger juice, honey, lavender,
fresh mint

MIDSUMMER - \$6

refreshing illuminating elixir

matcha, spirulina, lemon, juniper bitters, honey, lavender,
apricot soda

AZTEC GOLD - \$7

nurturing gift from Quetzalcoatl

dark hot chocolate ganache, oat milk, house made
habanero tincture, coconut whip, cinnamon

NON-ALCOHOLIC

WITCH'S BREW- \$4.5

to power your wickedness

French press of locally roasted Oso Negro coffee.

Decaf available.

Add steamed milk - \$1

- Oat
- Coconut

add flavor or superfood - \$0.50

enhancements to your steamed milk:

- Lavender
- Orgeat
- Vanilla
- Beetroot
- Acai

OTHER:

Phillips cola - \$3

Phillips root beer - \$3

Phillips gingerale - \$3

Apricot soda water - \$3

Grapefruit juice - \$3

Tea - \$3