

# THE COMMENTARY

SOCIAL  
HOUSE

ESTD.  
2019

## BRUNCH

### FRESH BREAKFAST BOWL \$13

dairy free oatmeal, fresh fruit, coconut flakes

### VEGGIE GRAIN BOWL \$15

basmati rice, 2 eggs, tofu, carrots, spinach,  
roasted cremini mushrooms, brussel's sprouts,  
soy sauce, sweet chili sauce

### CRAB AVOCADO TOAST \$18

lump crab, avocado, lemon aioli, seasoned tomatoes,  
pickled radish, caramelized onion naan bread

### BERRY DANISH PANCAKES \$14

buttermilk pancakes, blueberry coulis,  
almond streusel, lemony cream cheese

### MASCARPONE FRENCH TOAST \$15

brioche bread, mascarpone vanilla drizzle,  
fresh berries, toasted coconut

### CHICKEN & WAFFLES \$19

fried chicken thighs, buttermilk waffles,  
sweet & spicy sauce, cinnamon butter

### CHORIZO BENEDICT \$16

poached eggs, chorizo, avocado, pico de gallo,  
house made tomatillo sauce, cotija cheese,  
sour cream, crispy tortilla

### BREAKFAST WRAP \$14

hash browns, scrambled eggs, avocado,  
pepper jack cheese, salsa, chipotle crema,  
choice of bacon, sausage or chorizo, choice of side

### STEAK & EGGS \$23

2 eggs, 8oz. new york strip, chimichurri sauce, choice of side

### THE COMMENTARY BURGER \$16

brisket-short rib blend, white cheddar, roasted garlic aioli,  
candied & peppered bacon, lettuce, tomato, onion,  
The Commentary sauce, toasted brioche bun, choice of side

## DRINKS

### MIMOSA FLIGHT \$10

(blueberry, mango, pomegranate & prickly pear )

### MIMOSA \$6

### BLOODY MARY \$7

### COFFEE & TEA \$3

### JUICE \$3