

# drinks.

## a bloody good time

### BLOODY MARY

house bloody mix & vodka \$9

### PIONEER BLOODY

house bloody mix, vodka, burger sauce, salted rim, pepper bacon & a beer back \$11

### PICK YOUR POISON

your choice of house infused vodka with our house bloody mix \$10  
serrano & pickle | jalapeno lime | green chili habanero

## brunch classics

### MIMOSA

champagne & OJ \$7

### BOTTOMLESS\* MIMOSAS

\$25 per person

\*we reserve the right to find the bottom of any bottomless mimosa. food purchase required.  
20% gratuity will be added to checks with bottomless mimosas

### SCREWDRIVER

vodka & OJ \$8

### MICHELADA

mexican lager with our house bloody mix & a tajin salted rim \$8  
+shot of tequila \$4

### BREAKFAST SHOT

irish whiskey & butterscotch schnapps with an OJ & bacon back \$8

## og signature cocktails

### GOOD MORN! OLD FASHIONED

a classic old fashioned with iron ton coffee bourbon, coffee liqueur, with a coffee ice cube \$14

### ESPRESSO MARTINI

with breckenridge espresso vodka \$13

### I'M YOUR HUCKLEBERRY

huckleberry vodka, hibiscus liqueur, OJ, & champagne \$10

### HANGOVER HELPER

a cold snack, bloody back, & a piece of bacon \$7  
+shot of vodka \$4

### CHARRED CHILI & BLOOD ORANGE APEROL SPRITZ

charred chili & blood orange, aperol, brut champagne, & soda water \$13

### ST. GERMAINE SPRITZ

st. germaine, champagne, & soda water with cucumber & celery \$10

### HURRICANE 311

bacardi, captain morgan, passionfruit puree, lime juice, & OJ \$12

### SALTED CARAMEL COFFEE

iced or hot with a salted caramel cream liqueur \$7  
make it irish +\$5

## BRUNCH

SAT & SUN 10-2

# odyssey

## gastropub

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% gratuity will be added to parties of 6 or more

# eats.

## starters

### MORNING CHILI CHEESE FRIES\*

waffle fries, our signature pork green chili, cheddar jack, crema, & two eggs your style \$17

### BRUNCH POUTINE

house potatoes, cheddar jack, chorizo gravy, & fine herbs \$15 +eggs \$3

### DONUT HOLES

your choice of one of the following flavors \$9:

**bourbon maple bacon | coconut glaze  
orange cinnamon**

### A.M. CRISPY BRUSSELS

crispy brussels sprouts with a maple bacon jam \$14 gf  
(classic og brussels available)

## lunch

### SPRING GARDEN SALAD

spring greens, cucumbers, snap peas, radish, avocado, cherry tomatoes, queso fresco, & tossed in a citrus honey agave dressing \$16 (vo)

### ODYSSEY BURGER\*

pork green chili, bacon, cheddar cheese, & an egg your style. served with fries \$17

### BACON JAM BURGER\*

bourbon maple bacon jam, candied jalapenos, pepper jack cheese, lettuce, & tomato.  
served with fries \$18

### PORK BELLY GRILLED CHEESE

beer braised pork belly, cheddar jack, tomatoes, & an egg your style on grilled sourdough.  
served with fries \$17

### FISH & CHIPS

gochujang tempura battered mahi-mahi, waffle fries, sesame ginger slaw, & served with a nori miso tartar sauce \$20

### SPRING PEA CARBONARA

bacon lardons, spring peas, caramelized onions, fresh parmesan, & a cured egg yolk \$21

vt: vegetarian | ve: vegan

vo: **vegan option** | gf: **gluten friendly**

please make your server aware of any dietary restrictions or allergies

PROPRIETORS  
JENNY & TYLER  
SHERMAN



CHEF  
ANDREW BOREK  
GENERAL MANAGER  
MEGAN KRAUSE

## og specialties

### CAPRESE AVOCADO TOAST

rustic sourdough, smashed avocado, balsamic heirloom tomatoes, burrata, & fresh herbs \$15 vt/vo/gfo  
+bacon \$3 | +eggs \$3

### CHILAQUILES VERDE\*

corn tortilla chips, salsa verde, roasted corn, pickled shallots, tomatoes, queso fresco, lime crema, & two eggs your style \$17 vt/gf

### EGGS IN PURGATORY\*

two poached eggs in a diablo pomodoro, baby spinach, confit garlic, toasted french bread, & fresh herbs \$17 vt/gfo

### BREAKFAST STREET TACOS

chorizo, scrambled eggs, jalapenos, smashed avocado, cilantro, & served with house potatoes \$16 gf

### BANGERS & CAKES

irish bangers battered in house pancake mix, bourbon maple syrup, & fresh fruit \$14

### HOT HONEY CHICKEN & WAFFLES\*

southern fried chicken, belgian house waffle, bourbon maple syrup, blackberry marmalade, & bacon crumbles \$18

### SMOTHERED BURRITO

scrambled eggs, crispy potatoes, bacon, jalapenos, cheddar jack cheese & smothered in your choice of chorizo gravy or pork green chili \$17

### STEAK & EGGS\*

mojo marinated flank steak, refried black beans, crispy tortillas, queso fresco, salsa verde, & two eggs your style \$18 gfo

### TEJON ST. SCRAMBLE

house fried potatoes, bell peppers, onions, bacon lardons, with scrambled eggs \$16

### SPAM FRIED RICE

fried rice, crispy spam, bell peppers, onions, yum yum sauce, & a sunny side up egg \$15 gf

## a la carte

BISCUITS & GRAVY \$5.5/11

BELGIAN WAFFLE \$8

TWO EGGS \$3

BACON / SAUSAGE \$4

HOUSE POTATOES \$3

BREAD \$3

FRUIT BOWL \$6