

# CURRENT

BY *Howard Hughes*.

## WEEKEND BRUNCH

Saturday & Sunday  
10:00 AM – 3:00 PM

<b>Egg Omelet</b> three egg omelet with choice of texas cheddar, feta, swiss, provolone, bacon, sausage, ham, tomato, peppers, onions, mushrooms, spinach and jalapenos, served with seasonal fruit and berry cup, hash browns and choice of toast	15
<b>Egg White Omelet</b> egg white omelet with baby spinach, avocado, mushrooms served with seasonal fruit and berry cup, your choice of toast and hash browns	16
<b>Huevos Rancheros</b> two fried eggs, corn tortillas, black beans, salsa roja, cotija cheese crumbles	11
<b>Two Your Way</b> two eggs your way, served with applewood smoked bacon, chicken or pork sausage, your choice of toast and hash browns	11
<b>PB&amp;J Brioche French Toast</b> crunchy peanut butter, raspberry jam, whipped butter, the sugarman vermont maple syrup	15
<b>Crab Cake Benedict</b> poached eggs atop seared crab cakes, citrus hollandaise, served with hash browns	24
<b>Malted Belgian Waffle</b> fresh berries, whipped cream, candied pecans, the sugarman vermont maple syrup OR bananas, 55% swiss chocolate sauce	14
<b>Vanilla Malted Pancakes</b> with your choice of plain, blueberry or 55% swiss chocolate chip, whipped butter, the sugarman vermont maple syrup	13
<b>Smoked Salmon Sandwich</b> caper cream cheese, pickled red onion, crumbled egg, griddled bagel, sustainable harvest greens	15
<b>CURRENT Caesar</b> red & green romaine hearts, shaved parmesan, thyme croutons, lemon infused caesar dressing grilled chicken \$15    grilled shrimp \$19	9
<b>Eggs Benedict</b> poached eggs atop seared canadian bacon, citrus hollandaise, served with hash browns	16
<b>Smoked Salmon Benedict</b> poached eggs atop smoked salmon, citrus hollandaise, wolferman's english muffins, caper cream cheese served with hash browns	16
<b>Crab &amp; Avocado Salad</b> heirloom tomatoes, avocado, red onions, jalapeno, jumbo lump crab meat, white balsamic vinaigrette, sustainable harvest greens	18
<b>Shrimp &amp; Grits</b> lil emma's shrimp, texas cheddar grits, new orleans style bbq	15
<b>Steel Cut Oatmeal</b> dried granny smith apples, walnuts and honey	9

## COCKTAILS

**Mimosas** 5  
fresh orange juice, sparkling wine

**Oh, Mary** 9  
Absolut Vodka, Bittermen's Hellfire Shrub,  
filthy pickle olives, and house Mary mix

Executive Chef RICHARD MENDOZA    Executive Sous Chef JOHANA GOMEZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity will be added to parties eight or larger.*

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## CRAFT COCKTAILS

### Bourbon Crisp - 12

Knob Creek Bourbon, Cinzano Bianco Vermouth,  
Chandon Brut, Fresh Cucumber Juice, Agave  
Simple Syrup and Fresh Lemon Juice

### Peared Up - 10

Cinzano Bianco Vermouth, Belle de Brillet  
Pear Liqueur, Agave Simple Syrup, Fresh Lemon  
Juice and Prosecco

### Pomegranate Green Tea - 12

Hendrick's Gin, Pomegranate Juice, Fresh Lemon Juice,  
Housemade Green Tea Syrup and Orange Bitters

### Ancho Margarita - 12

1800 Reposado Tequila, Ancho Reyes Chile Liqueur,  
Fresh Lime Juice and Agave Simple Syrup,  
Capped off with a float of Shiraz

### Chamomile Mule - 10

House Chamomile Infused Absolut Vodka, Honey  
Simple Syrup, Fresh Lime Juice and Fever Tree Ginger Beer

### Bourbon Rhubarb Smash - 12

Maker's Mark Bourbon, Art in the Age Rhubarb  
Tea Liqueur, Fresh Lemon Juice, Agave Simple Syrup  
and Fee Brothers Cardamom Bitters

### Tangerine Aperol Spritz - 12

Grey Goose Vodka, Aperol, Housemade  
Tangerine Syrup and Fresh Lemon Juice.  
Finished with a splash of Prosecco

### Pink Peppercorn Lemonade - 5

Fresh Lemon Juice, Orange Blossom Honey,  
Infused with Pink Peppercorns

## BEER

### CRAFT | 7

Samuel Adams Boston Lager  
Blue Moon  
New Belgium Fat Tire  
Rogue Dead Guy Strong Bock  
Sierra Nevada Pale Ale  
St. Arnold Lawnmower  
Abita Purple Haze  
Karbach Hopadillo IPA

### IMPORT | 6

Corona Extra  
Heineken  
Stella Artois  
Guinness

### DOMESTIC | 5

Miller Lite  
Coors Light  
Budweiser  
Bud Light  
Angry Orchard  
Michelob Ultra  
Shiner Bock

## WINE BTG

Sparkling, Domaine Chandon Brut, California	14
Prosecco, Ruffino, Veneto, Italy	10
Moscato D'Asti, Elio Perrone "Sourgal", Italy	10
Pinot Grigio, Elena Welch, Alto Adige, Italy	12
Sauvignon Blanc, Kim Crawford, Marlborough,	12
Riesling, Anew, Columbia Valley, Washington	12
Chardonnay, Joel Gott "Unoaked", California	10
Chardonnay, Smoke Tree., California	12
Pinot Noir, Lyric by Etude, California	14
Merlot, Milbrandt, Columbia, Washington	11
Malbec, Tapiz, Mendoza, Argentina	10
Cabernet Sauvignon, Martin Ray, California	11
Cabernet Sauvignon, Justin, Paso Robles California	16