

ALL THINGS TOASTY

PASTRY BASKET 19

assorted muffins, scones, biscuit, poundcake, financier

THE GREEK 16

thick-cut sourdough, sliced avocado, whipped feta, pecorino romano, pico

GIANDUJA 17

avocados, roasted pear, hazelnut-almond butter, challah, pomegranate, mint

THE CLASSIC 14

crushed avocado, sourdough, roasted garlic, extra virgin olive oil, pecorino romano, sea salt

TRUFFLED TOAD IN A HOLE 21

two vital farms eggs inside truffled brioche, sausage and shallot crumble

BRUNCHY

POSTSCRIPT BURGER 27

two ¼ pound patties with aged cheddar, marinated tomato, shaved red onion, fontina, sautéed mushrooms, onion, on a brioche bun

FRENCHED TEXAS TOAST 22

thick-cut brioche soaked in Flor de Cana rum, roasted mango, vanilla maple syrup

FILET AND FRITES 59

6oz center cut, house fries

ORA KING SALMON BLT 21

pesto aioli, smoked bacon, Boston b & b tomato, toasted focaccia

HALF WAY PARFAIT 15

whipped labne yogurt, macerated grapefruit, mixed berries, pistachio granola, vanilla maple syrup

IT'S BRUNCH
O'CLOCK



Post Script

EGGS

EVERYDAY OMELET 18

three egg omelet with gruyere served with petite green salad

POSTSCRIPT QUICHE 21

eggs, breakfast sausage, roasted mushrooms, rajas, swiss chard, herb salad, sriracha remoulade

LOBSTER BENE 32

roasted lobster with poached eggs, toasted brioche, chili hollandaise

TRUFFLED SHORT RIB BENE 27

poached eggs, short rib sweet potato hash, truffled hollandaise

EGG SAMMY 29

over easy eggs, Nueske's bacon, raclette, marinated tomato, shaved red onion, basil aioli, brioche bun

SALADS

ASPARAGUS AVOCADO SALAD 21

petite greens, steamed asparagus, avocado, truffle vinaigrette, chili hollandaise

ENDIVE SPEARS 12

shaved Asian pear, spiced pecans, roasted garlic aioli

CHAMPAGNE GULF SHRIMP 24

haricot vert, spiced pecans, champagne vinaigrette

FLATBREADS

TARTE FLAMBE 18

crispy flat bread, fromage blanc, smoked bacon, caramelized onions, basil

TRUFFLE FLATBREAD 21

crispy flat bread, fontina cheese, truffle purée, basil

ADDITIONS

house bacon, sausage, or chicken sausage 12

brussels sprouts 9

house-truffled french fries 12



mixed berries 11

skillet fingerling potato 10

sautéed haricot vert 9

charred broccolini 13

Cocktails

SIGNATURE COCKTAILS

EMERALD CUT 16

western son prickly pear vodka, lime, jalapeño, fever tree ginger beer

FROM RUSSIA WITH LOVE 30

beluga vodka, carpano bianco, olives, served on a gold tray (add caviar spoon +14)

THE KELLY 16

ketel one cucumber vodka, lime, simple, mint

SILVER FOX 17

makers 46 bourbon, simple, chambord, lemon, raspberry

SMOKE SHOW 16

montelobos mezcal, lime, grapefruit, agave, chili

TAKE ME TO TOOTSIES 17

aguasol blanco tequila, strawberry, lime, grapefruit, agave

DESSERT

LIME TART 11

crushed raspberries, toasted meringue

CRÈME FRAICHE CHEESECAKE 14

sour cherries, mint purée

GINGER BREAD ICE CREAM SANDWICH 13

ginger bread cake, vanilla ice cream, apricots

SEVEN LAYER CHOCOLATE CAKE 16

tuaca cream, pomegranate

COCONUT PANNA COTTA 11

exotic fruits

DESSERT PLATTER

PS cupcakes, Meyer lemon madeleines, chocolate truffles, pate de fruits, chocolate hazelnut crunch, assorted mignardise

2-4 PEOPLE 23

CLASSIC COCKTAILS

OLD FASHIONED 16

makers 46 bourbon, knob creek rye, turbo, angostura bitters

DAIQUIRI 16

bacardi cuatro gold rum, lime, simple syrup

MARTINI 16

ketel one vodka or bombay sapphire gin, dry or dirty

MARGARITA 16

patron tequila blanca, lime, agave

SPECIALTY BRUNCH COCKTAILS



FRENCH KISS 17

zephyr gin, lemon, simple, luxardo, sparkling

BLOODY MARY 14

ketel one, spiced bloody mix

MIMOSA 12

sparkling wine, orange juice

ESPRESSO MARTINI 18

grey goose vodka, espresso, coffee liqueur

COFFEE

whole, soy or almond milk

CAPPUCCINO 7

LATTE 7

AMERICANO 5

ESPRESSO (DOUBLE) 4

I LOVE YOU *Champagne*