

black
SPIRITS & HEARTH
duck



BRUNCH
MENU

BRUNCH

Chicken Fried Steak \$24.00
2 Eggs ~ Gravy

Breakfast Platter \$16.00
2 Eggs ~ Hashbrowns ~ Bacon or Sausage Patties
» Add a Biscuit \$3.00

Duck Burger \$15.50 Double \$18.50
House Ground Duck ~ Oklahoma Onion Style ~
Mustard Pickles ~ Dijonnaise ~ Havarti Cheese
» Add Duck Bacon \$6.00
» Add Duck Egg \$4.00

House Smash Burger \$12.50 Double \$15.50
House Beef Blend ~ Griddle Onions ~ Mustard
Pickles ~ White BBQ ~ American Cheese

Biscuits & Beef Fat Gravy \$10.00

EGG SANDWICHES

Egg Souffle Scramble Served On Patisserie
46 Focaccia
*Eggs contain Dairy

Bacon Egg and Cheese \$11.00
Peterson Craft Meat's Bacon ~ Fancy Sauce

Polish Breakfast \$11.00
Beet Horseradish Cream ~ House made Polish
Sausage

√ Havarti and Roasted Poblano \$10.00
Avocado Mayo

√ Egg and Cheese \$9.00
Fancy Sauce

SIDES

^{GF}_√ 2 Eggs \$4.50
Scrambled, Over Easy, or Sunnyside

^{GF}_√ Hashbrowns \$8.00

^{GF}_√ Heirloom Corn Pancake \$4.00
Blue Corn ~ Farm & Sparrow Farms

√ Waffle Fries \$7.50
» Add White BBQ \$3.00

^{GF} Bacon \$7.00
2 Pc ~ Peterson Craft Meats

√ Raspberry Pączek \$4.50
Polish Style Filled Donut

√ Biscuit and Raspberry Jam \$4.50

^{VV} Porridge \$9.00
Barley ~ Walnuts ~ Coconut Milk

^{GF} Sausage Patty \$4.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 5% increase has been included in the listed pricing to help support operations.

Our prices may seem higher due to this, but we feel this is the most honest and upfront pricing format.

D = Contains Dairy VV = Vegan, V = Vegetarian, *** = Shell Fish Allergen, GF = Gluten Free(Cross Contamination Possible)



COCKTAILS

Black Duck Old Fashioned \$16.00
Duck Fat Infused Rye Whiskey ~ Nixta Corn
Liquor ~ Burnt Agave Syrup ~ Walnut

Black Duck Negroni \$16.00
Gin ~ Mezcal ~ Rhubarb ~ Vermouth ~
Negroni Antica ~ Bitters

House Bloodymary \$14.00

Carajillo \$14.00
, Tequila, Licour 43, Coffee, Chile Ancho

Patagonia Fizz \$15.00
Trakal ~ Yerba Mate ~ Raspberry ~
Grapefruit ~ CO2

Mimosa \$13.00

BEER

Indeed Pistachio Cream Ale \$9.00

Bells 2 Hearted Ale \$9.00

Bad Weather Pilsner \$8.00

Fulton Lonely Blonde \$8.00

Pryes Mirculum \$8.00

Utepils Helles \$9.00

N/A BEVERAGES

Coffee \$4.00

OJ \$4.00

La Croix \$2.00

Coke \$3.00

Diet Coke \$3.00

Sprite \$3.00

Ginger Ale \$3.00

Ginger Beer \$3.00

N/A Cerro Spark \$13.00
Abstinence ~ Yerba Mate ~ Raspberry ~
Grapefruit ~ CO2

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