

BRUNCH SPECIALS

APRIL 21ST - 26TH, 2021

Soup of the Day \$10
Clam Chowder

Omelette of the Day - Smoked Salmon Frittata \$16
Tomato, Mushroom, Spinach, Goat Cheese
served with Breakfast Potatoes

The Cuban Sandwich \$17
Pulled Pork "Carnitas Style", Onion, Ham, Mustard
Cheese
on Ciabatta Bread served with House Fries

Buttermilk Pancakes \$14
Served with Maple Syrup and Fresh Berries

Croque-Madame Sandwich \$18
Ham, Swiss Cheese, Bechamel Sauce, topped with Two
Sunny Side Eggs on Local Sourdough served with Potato
Wedges



BRUNCH COCKTAILS

Petiot's Bloody Mary \$12
A Noyo Harbor Inn Classic

Mimosa Extravaganza \$12
Choose from a wide variety of fruit purees including
Fresh Squeezed OJ, Blood Orange, Blackberry, Mango,
Peach, Pear, Strawberry, Guava

House-made Sunny Sangria \$12
Harborview's Own Recipe. Local Mendocino County
Wines, Brandy, Fresh Juice, Cointreau Mixed with Local
Seasonal Fresh Fruit

Spring Blossom Mojito \$14
A twist on a delightful classic. El Dorado Demarara
White Rum, Fresh Mint, Fresh Lime Juice, Strawberry
Puree, Peach Puree

Seasonal Margarita - Choose Your Flavor \$14
Arette Blanco Tequila, Cointreau, Fresh Lime Juice,
Choice of Fruit Puree including Blackberry, Mango,
Peach, Pear, Guava, Strawberry

Pear Spiced Martini \$15
Flavorful and smooth. Reyka Vodka, St. George Spiced
Pear Liqueur, Fresh House-made Pear Puree, Lime Juice

Strawberry Lemon Drop \$15
A spring touch to a fruity sensation. Luksusowa Polish
Vodka, Lemon Juice, Strawberry Puree, Simple Sryup

Sunday's Best \$12
A Noyo Harbor Inn classic. House Champagne,
Luksusowa Polish Potato Vodka, Tempus Fugit Crème de
Violettes, St. Elder Elderflower Liqueur, Fresh Lemon
Juice served with a Twist of Lemon