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BRUNCH

House-Smoked Salmon Croquetas

Served with ginger aioli
\$15

Pancake Sandwich

Rosemary infused maple syrup, smoked ham, taleggio cheese,
over medium egg
\$22

Coconut Chia Pudding

Mixed berries & pineapple, pumpkin & sunflower seeds granola
\$18

Avocado Toast

Raisin walnut pumpernickel bread, goat cheese mousse, confit
tomatoes, avocado, "Perfect Poached egg",
Benton's Bacon crumble
\$18

Crispy Chicken Sandwich (2)

House-made buttermilk biscuits, jalapeño cheese sauce,
bacon jam, pickled shallots
\$19

Breakfast Sando (2)

House-made buttermilk biscuits, Gruyère cheese, avocado mash,
umami caramelized onions, soft scrambled eggs
\$19

House-Made Buttermilk Biscuits (2)

Miso Butter, Guava Butter & Jalapeno Butter
\$11

Herb Potato Hash Browns

Served with chipotle aioli
\$9





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COCKTAILS

High Spirits \$19

Casamigos Añejo, Mr. Black, Cold Brew, Dry Curaçao, Agave,
Club Soda

Just One More \$17

Génépy, Grapefruit Juice, Lemon Juice, Agave Syrup, Angostura
Bitters, Sparkling Wine

No Plans \$18

Ketel One, Mint, Pineapple Vanilla Orgeat Syrup, Lemon Juice,
Grapefruit Juice, Absinthe, Club Soda



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