

Millie's

MIMOSA HOUSE & EATERY

Eggs (Egg whites +\$2)

Ricotta & Veggie Scramble \$16.95

Scrambled free-range eggs, house-made ricotta, zucchini, mushrooms, onions, sun-dried red peppers, arugula, asparagus, roasted tomatoes, pecorino bread crumb

The Haechi Scramble \$17.95

Scrambled free-range eggs, kimchi, crispy chicken thigh, gochujang glaze, pickled cabbage, scallion pancake

Wild Mushroom & Creamy Goat Cheese Omelette \$18.95

Free-range eggs, mixed wild mushrooms (hen of the woods, royal trumpet & beech), goat cheese, baby spinach

Lean Back Omelette \$15.95

Egg whites, turkey bacon, spinach, tomatoes, aged cheddar

Pancakes

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Millie's Favorite \$14.95

Our secret recipe from Grandma Millie!

Pistachio Pistachio \$18.95

Pistachio cream, candied pistachio, raspberry jam

Banana Jammin' \$17.95

House-made banana jam, fresh banana, vanilla streusel crumble

Blueberry Crumble \$15.95

Blueberry compote, vanilla-cinnamon streusel

Ooh Là Là \$17.95

Crème caramel, brown sugar bacon crumble

Toasts

Add an egg +\$2 · Add fries, home fries, or Caesar salad +\$4

Traditional \$13.95

Avocado, pickled red onion, cured egg yolk, microgreens, toasted multigrain

Berry Ricotta \$15.95

Fresh berry compote, house ricotta spread, lime zest, toasted brioche

Sandwiches

All sandwiches served with fries or home fries · Caesar salad +\$4

The Onion Smash Burger \$18.95

Sirloin, ribeye & brisket blend, shredded onion, white american, brioche · Add bacon, avocado, or an egg +\$2

Mortadella & Fresh Mozz \$17.95

Thinly sliced cured Italian meat, pistachio pesto, mozzarella, aged balsamic, tomato, rosemary focaccia

Crab Rangoon Omelette \$20.95

Free-range eggs, lump & claw crab meat, scallions, cream cheese, topped with sweet & sour

Oaxaca Platter \$20.95

Two eggs any style, slab pork belly, chorizo, roasted corn salsa, poblano sauce, served with tortilla

Crispy Duck & Gouda Fold \$24.95

Scrambled free-range eggs, duck confit, roasted corn, fried brussels sprouts, gouda cheese, pineapple, harissa mayo, tortilla

Noemi's Pupusas Clásicas \$18.95

Traditional rice flour pupusas (pork, refried beans, quesillo cheese), two eggs any style, served with spicy cabbage & salsa roja

French Toast

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Traditional \$14.95

Maple cream, fresh berries, powdered sugar & cinnamon

Aloha \$17.95

Banana, pineapple reduction, macadamia nut, toasted coconut, coconut-caramel sauce



Captain Corn & The Swine \$19.95

Brown butter cornbread toast, maple cinnamon pulled pork, cinnamon sugar crisps, fresh berries

Pistachio & Chocolate \$18.95

Pistachio cream, chocolate ganache, crumbled pistachio

Lemon Meringue \$16.95

Lemon curd filling, meringue, candied lemon zest, crushed macaroon

Duck Confit Benny \$26.95

Poached free-range eggs, crispy duck confit, ciabatta english muffin, hollandaise, poached asparagus, cornichons

The Chicken & The Egg \$17.95

Two eggs any style, crispy fried chicken thigh, maple mayo, melted cheddar, fried onions, on brioche roll

Stacey's Mom \$19.95

Eggs any style, smoked salmon, truffle white hot sauce, thin-sliced brie, capers, chive & lemon spread, on rustic rye bread

Eggs Your Way \$15.95

Two eggs any style, bacon or sausage, home fries, toast

Waffles

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Traditional \$14.95

Warm maple butter, fresh berries, powdered sugar

Crispy Coconut Shrimp \$20.95

Coconut shrimp, spicy pineapple, coconut-caramel sauce

Classic Chicken & Waffle \$18.95

La Belle Farm chicken thigh, warm maple butter



Seoul on Toast \$17.95

Local kimchi, scrambled egg, avocado, sesame seed, spicy mayo, toasted milk bread

Crab Royale \$17.95

Lump crab, lemon, crème fraîche, chive, brown butter mayo, toasted multigrain

Smoked Ham Reuben \$17.95

Horseradish-Russian dressing, smoked ham, sauerkraut, sandwich pickles, melted gruyère cheese, thick-cut rye

The Crunchy Tuna \$18.95

Tuna salad, vermont cheddar, salt & vinegar chips, sandwich pickles, toasted milk bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions before ordering. While we do our best to accommodate, we cannot guarantee against cross-contamination.

Kindly note that substitutions are not available for menu items. We appreciate your understanding and support.

Millie's

MIMOSA HOUSE & EATERY



Mimosas

Make it Moët. Upgrade your pour to Moët for just \$10 more, or celebrate properly with a full bottle. Ask your server for bottle pricing.

Classics

Triple OG \$12

Orange juice (fresh squeezed +\$2)

The American \$12

Lemonade, strawberry purée

Paloma \$12

Grapefruit juice, agave, fresh lime

Blood Moon \$12

Blood orange, cherry purée

Cafe 'Mosa \$12

Coffee liqueur, chocolate covered espresso beans, lemon

Tropical

The Lea \$12

Lemonade, passion fruit purée

Iguana \$12

Mango & pineapple juice

Tropic Thunder \$12

Mango & kiwi purées

Guav-a Nice Day \$12

Guava purée, fresh lime, tajín rim

Sweet Tooth

Pear Enough \$12

Pear purée, pear liqueur, lemon

Creamsicle \$12

Orange juice, whipped cream

It's B-a-n-a-n-a-s \$12

Strawberry purée, banana liqueur

Green Lantern \$12

Kiwi, midori, lime

Black & Blue \$12

Blue curaçao, lemon, blackberries

The Cowboy \$12

Sweet & sour, strawberry & raspberry purées

Nice Peach \$12

Peach & raspberry purée

Dracula \$12

Raspberry & strawberry purées

Razz \$12

Raspberry purée, lemonade, pop rocks

Lavender Lemonade \$12

Lemonade, lavender syrup

Jalapeño Business \$12

Fresh lime, jalapeño syrup

The Snapple \$12

Kiwi & strawberry purées

Mango Chile \$12

Mango juice, tajín rim

Capri Sun \$12

Mango & orange juice, raspberry purée

Spirited

Piña Colada \$14

Coconut Rum, pineapple juice, whipped cream

Lychee Girl \$14

Vodka, prosecco, lychee syrup, lemon

The Worm \$14

Tequila, prosecco, orange & cranberry juice

Campfire \$14

Amarás Mezcal Verde, passion fruit, vanilla

El Ricardo \$14

Tequila, prosecco, lime, agave, frozen grape, chamoy & tajín rim

Bloody Marys

Sub Tequila for a Bloody Maria +\$2



The Standard \$13

Vodka, house bloody mix, celery salt rim

Weekend at Millie's \$15

Vodka, house bloody mix, chili oil, chili crunch, pickled jalapeño, tajín rim

Cocktails



Beach Club Spritz \$15

Choice of Aperol or Elderflower

Morning Dew \$15

Gin, midori, lime, club, fresh mint

Millie's Punch \$13

Rum, prosecco, rotating citrus

Ask your server about today's selection.

Godzilla \$16

Vodka, house bloody mix, saké floater, kimchi, soy jammy egg, tōgarashi rim

The Daily Grind \$16

Vodka, fresh espresso, coffee liquor, cereal milk

Ask your server about today's selection.

Côte d'Babylon \$15

Tequila Blanco, lime, agave, triple sec, lime salt rim

Golden Hour \$16

Tequila Reposado, licor 43, hot honey sriracha, lime, orange bitters, egg white, tajín rim

Coffee, Tea, & Espresso



Whole milk, almond, oat, & half-half available.

House Roast \$3.75

Espresso \$2-\$4

single or double

Cortado \$3.95

Flat White \$3.95

Assorted Tea \$2.50

English breakfast, black, chamomile, earl grey, green

Dirty Earl \$5.50

Dirty Chai \$5.95

Chai Tea Latte \$5.50

Latte \$5.95

Banana Caramel Latte \$6.95

London Fog Latte \$6.95

Cinnamon Hot Honey Latte \$6.95

Mocha Pretzel Latte \$6.95

Iced Strawberry Matcha \$6.95

Iced Ube-berry Matcha \$6.95

Beverages



Juice \$3.95

Apple, cranberry, orange, grapefruit, mango

Soda \$3.50

Pepsi, diet pepsi, ginger ale, sprite, seltzer

Fresh Squeezed OJ \$6.95

Lavender Lemonade \$3.50

Millie's Iced Tea \$3.50

Millie's Punch (n/a) \$3.95

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