



Signature Drinks • 12

EAST BAY BLOODY MARY
stoli vodka, CōV signature bloody mary mix, secret spice blend rim
add Wayzata Brew Works snit 1

MARITIME MIMOSA
la marca prosecco, fresh-squeezed orange juice

GIN BLOSSOM
barr hill gin, tattersall crème de fleur, lemon, honey, hibiscus

PUTTIN' ON THE SPRITZ
ketel one peach orange blossom vodka, aperol, strawberry basil shrub, orange bitters, prosecco

ESPRESSO OLD FASHIONED
j. carver bourbon, espresso, demerara syrup, corazon bitters

Sensible Sailor's Sips • 7

'not everyone wants to float out of here'

NAUTICAL MULE
mango, lime, honey, ginger beer

LITTLE BIT OF SUNSHINE
strawberry basil shrub, lemon, fresh basil, soda

PINEAPPLE POTION
pineapple, lime, cinnamon vanilla demerara, herbs, ginger ale

saturday BRUNCH

10:00 A.M. – 2:30 P.M.

Classic Breakfast

three eggs any style, bacon, sausage or ham, hash browns, toast or fruit 14

Grain Bowl

toasted farro, english peas, cranberries, almond, fried egg 14

Chicken and Waffles

smoked honey butter, pickled watermelon rind, maple syrup 16

Breakfast Carnitas Tostadas

braised pork, pinto bean puree, pico, avocado, egg, cotija cheese, red pepper crema 16

Quiche Lorraine

bacon, scallions, comté cheese, bell pepper 16

ALSO SERVING
espresso and cappuccino

accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

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David Richoz / general manager • Brian Sharpe / executive chef

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness. CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Rooms.

In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.