



## 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

**PEANUT BUTTER AND  
JEALOUSY**  
pb infused whiskey, chambord,  
raspberry vanilla orgeat, cream

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

**ESPRESSO MARTINI**  
du nord café frieda, vodka  
espresso, sugar

---

## Sensible Sailor's Sips • 7

*'not everyone wants to float out of here'*

**NAUTICAL MULE**  
lime juice and ginger beer  
with choice of:  
herbed honey  
tropical hibiscus  
raspberry basil

**PINEAPPLE POTION**  
pineapple, lime, cinnamon vanilla  
demerara, mint, basil, 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 16

## Chicken and Waffles

pickled watermelon rinds, brown butter maple syrup 18

## Breakfast Carnitas Tostadas

braised pork, pinto bean puree, pico, avocado, egg,  
cotija cheese, red pepper crema 18

## Quiche Lorraine

bacon, scallions, comté cheese, bell pepper 17

## Classic Benedict

two freshly poached eggs, smoked local ham,  
hollandaise, english muffin 18

ALSO SERVING  
*espresso and cappuccino*

---

*accepting reservations*

## THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

5

**David Richoz / general manager • Brian Sharpe / executive chef**

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

Please note: a 5% paper/plastic charge will be added to all to go orders.

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.