



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 17

Lobster & Waffles

vodka battered, pearl sugar vanilla waffle, aleppo honey
butter, lobster bisque, pure maple syrup 31

Breakfast Carnitas Tostadas

braised pork, pinto bean puree, pico, avocado, egg,
cotija cheese, red pepper crema 19

Blue Crab Quiche

newberg sauce, bacon, red pepper, scallions,
simple salad 20

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.

6

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.