



Signature Drinks

EAST BAY BLOODY MARY
stoli vodka, CōV signature bloody mary
mix, secret spice blend rim 14

MARITIME MIMOSA
la marca prosecco, fresh-squeezed
orange juice 16

PEANUT BUTTER AND JEALOUSY
pb infused whiskey, chambord,
raspberry vanilla orgeat, cream 15

ESPRESSO OLD FASHIONED
j. carver bourbon, espresso,
demerara syrup, corazon bitters 15

ESPRESSO MARTINI
du nord café frieda, vodka
espresso, sugar 15

BRUNCH BLOODY MARY
with complimentary pony bottle 16

Zero Proof Cocktails

NAUTICAL MULE
lime juice and ginger beer 9
choice of:
black cherry • tropical hibiscus
raspberry basil

PINEAPPLE POTION
pineapple, lime, cinnamon vanilla
demerara, mint, basil, ginger ale 9

BERRY, BERRY CōV
abstinence cape floral, strawberry basil
shrub, lavender*, lemongrass and nettle
herbal infusion, lemon juice 11

BRIGHT & WINDY
ritual gin alternative, honey, rosemary syrup,
spearmint green tea*, lime juice 11

SEAS THE DAY
abstinence cape citrus, hibiscus elderberry
and astragalus root herbal infusion*,
ginger beer, lime juice 11

ISLE HAVE A TENNEYSON
tenneyson black ginger, peach syrup,
ashwagandha*, dandelion root and clove
herbal infusion, orange bitters 11

*featuring blends by "Fresh Steeps"

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 18
add 5oz butcher cut steak 10

Lobster Avocado Toast

avocado mousse, herb salad, roasted tomato,
radish, tarragon aioli, egg 26

Breakfast Carnitas Tostadas

braised pork, pinto bean purée, pico, avocado,
sunny-side up egg, cotija cheese, red pepper crema 20

Blue Crab Quiche

newberg sauce, bacon, red pepper, scallions,
comté cheese, simple salad 21

Classic Benedict

two freshly poached eggs, smoked local ham,
hollandaise, english muffin 19

ALSO SERVING
espresso and cappuccino

accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

14

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

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

An 18% gratuity charge will be added for parties of 7 or more.
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.