



## 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

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**BRUNCH BLOODY MARY**  
with complimentary pony bottle 16

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## 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 20

## Breakfast Club Sandwich

fluffy scrambled eggs, ham and sausage, american cheese, maple butter 23

## Lobster Avocado Toast

avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg 27

## Lobster Tartine

soft scrambled eggs, chive, mascarpone, lobster, asparagus, toasted sourdough 30

## Steak and Eggs

8 oz prime sirloin, caramelized onion, three eggs any style, hash browns, toast or fruit 35

## Blue Crab Quiche

newberg sauce, bacon, red pepper, scallions, comté cheese, simple salad 23

## Classic Benedict

two freshly poached eggs, shaved smoked ham, hollandaise, english muffin 22

## Crab Benedict

braised spinach, crab cake, soft poached eggs, tarragon hollandaise, english muffin 32

ALSO SERVING  
*espresso and cappuccino*

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*accepting reservations*

## THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

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.