

# CYPRESS BRUNCH • 11AM - 3PM

## DRINK SPECIALS

MIMOSA • BELLINI • KIR ROYALE 7

### CYPRESS SEASONAL SANGRIA

GLASS 7 • PITCHER 22

### BUCKET OF BUBBLES 24

BOTTLE OF CHAMPAGNE • ORANGE JUICE,  
PEACH PUREE AND GRAPEFRUIT JUICE

### THE LOLA 8

PROSECCO • MUDDLED MINT, FRESH LIME AND SUGAR

### SILAS CIDER 8

BOURBON, APPLEJACK, MAPLE SYRUP,  
ANGOSTURA BITTERS, HARD CIDER

### SALUTE 8

CHAMPAGNE, ST. GERMAIN ELDERFLOWER LIQUOR,  
SPARKLING WATER • FRESH RASPBERRIES

### SPICED PUMPKIN LATTE 10

BAILEY'S, FIREBALL, LIQUEUR 43, PUMPKIN SPICE LIQUEUR  
• CHILLED ESPRESSO AND CINNAMON SUGAR RIM

### IRISH MINT CHOCOLATE 8

PEPPERMINT SCHNAPPS, HOT CHOCOLATE  
• CRÈME DE MENTHE

### BUCKET OF SUDS 24

6 BOTTLES OF BEER

### CAFÉ RUMCHATA 8

RUMCHATA • FRESH BREWED COFFEE

### KALIMERA 8

TEQUILA BLANCO • FRESH LIME, GRENADINE,  
CRÈME DE CASSIS, SPARKLING WATER

### MAIN SQUEEZE 8

VODKA OR TEQUILA • FRESH SQUEEZED ORANGE JUICE,  
SPASH OF CAMPARI

### ICED COFFEE RUM KICKER 8

DARK RUM, COCONUT WATER, SIMPLE SYRUP,  
CINNAMON • CHILLED FRESH BREWED COFFEE

### HAUTE AND STEAMY 8

GODIVA CHOCOLATE INFUSED VODKA • COFFEE

### CAFÉ OLÉ 8

KAHLUA, AMERETTO • COFFEE

### BLOODY MARY BAR

DESIGN YOUR OWN BLOODY MARY  
CHOICE OF SPIRIT, GARNISHES, RIMS AND HEAT

## STARTERS

### POLPETTE 9

MINI MEATBALLS • FRESH SAN MARZANO TOMATO SAUCE

### GREEK YOGURT 9

CHEF'S CHOICE OF SEASONAL FRUIT,  
GRANOLA, WALNUTS • HONEY

### MANOURI SKOPELITIKO 10

PAN FRIED MANOURI CHEESE, COATED WITH PANKO AND  
ALMONDS, CARAMELIZED SHALLOTS • HONEY LIME VINAIGRETTE

### CHEF'S CYPRESS PITA 10

GRILLED BELL PEPPERS, CHERRY TOMATOES,  
KALAMATA OLIVES, OREGANO • FETA

### VERANDA PLATTER 12

FIGS, PROSCIUTTO AND MELON • BALSAMIC DRIZZLE

### RAW BAR SAMPLER 16

THREE OYSTERS • THREE CLAMS • TWO JUMBO SHRIMP

### PORTOBELLO AU GRATIN 14

PORTOBELLO MUSHROOM TOPPED WITH SHIITAKE MUSHROOMS,  
BURRATA, ESTRAGON • GRANA PADANO

### SMOKED TROUT MEZE 12

BONELESS FILET OF SMOKED TROUT, CELERY,  
SOUR CREAM, CHIVES • FRESH LEMON JUICE

## OMELETTES

### SICILIAN 12

SHIITAKE MUSHROOMS, ARTICHOKE, CHERRY TOMATOES,  
BELL PEPPERS • FONTINA CHEESE

### PARISIAN 14

CARAMELIZED ONIONS, SMOKED SALMON • GOAT CHEESE

### SPARTAN 16

HANGER STEAK, ASPARAGUS, ROASTED PEPPERS  
• MANCHEGO CHEESE

### AEGEAN 12

BABY SPINACH, CHERRY TOMATOES, ARUGULA • FETA

### FRITATTA SICILIANA 14

ZUCCHINI, APPLEWOOD SMOKED BACON,  
SLICED OLIVES, CAPERS • FONTINA CHEESE

### CAYIANAS 14

FRESH TOMATO CONFIT, FETA, GREEK HERBS  
• E. V. OLIVE OIL

### HUEVOS RANCHEROS 14

SUNNY SIDE UP EGGS OVER CRISPY CORN TORTILLAS, BLACK BEANS,  
ROASTED TOMATOES, FRESH JALAPEÑO SALSA • QUESO FRESCO CREMA

ALL ABOVE SERVED WITH ENGLISH MUFFIN AND CHOICE OF ONE SIDE  
SUBSTITUTE EGG WHITES 2

## OUR SIGNATURE BENEDICTS

### CLASSIC 11

CANADIAN BACON • HOLLANDAISE SAUCE

### CYPRESS 13

CANADIAN BACON • TOMATO, HALOUMI CHEESE • ROSOLATA

### SALMON GRAVLAX 16

SCOTTISH SALMON IN OUR OWN MARINADE  
• HORSE RADISH DILL SAUCE

### ATHENIAN 16

SPINACH, ROASTED RED PEPPERS, PORCINI MUSHROOMS,  
• FETA CHEESE MOUSSE

### CRAB CAKE 16

HOMEMADE CRAB CAKES • OLD BAY SAUCE

### TUNA TARTARE 18

SUSHI GRADE TUNA, ASPARAGUS • HOLLANDAISE SAUCE

### SCALLOP AND SHRIMP PARFAIT 20

DOVER SCALLOPS AND SHRIMP PARFAIT • DIJONNAISE SAUCE

ALL ABOVE SERVED WITH TWO POACHED EGGS,  
ENGLISH MUFFIN AND CHOICE OF ONE SIDE

## SIDES FOR OMELETTES AND BENEDICTS

FRUIT SALAD

SLICED TOMATOES

YAYA'S BREAKFAST POTATOES

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

## BREAKFAST SPECIALTIES

NUTELLA FRENCH TOAST 12  
STRAWBERRIES • HAZELNUTS

GRAVLAX SALMON PLATTER 14  
SLICED TOMATOES, BERMUDA ONIONS,  
CREAM CHEESE • TOASTED BAGEL

BANANAS FOSTER FRENCH TOAST 12  
BANANAS FOSTER • CANDIED WALNUTS

STEAK AND EGGS 18  
10 OZ. HANGAR STEAK, TWO EGGS ANY STYLE,  
YAYA'S BREAKFAST POTATOES • ENGLISH MUFFIN

SHORT RIB HASH SKILLET 18  
TWO POACHED EGGS, BACON, ONIONS, BELL PEPPERS  
OVER YAYA'S BREAKFAST POTATOES • DRIZZLED WITH HOT SAUCE

BOUGATSA 9  
TRADITIONAL CUSTARD PASTRY WRAPPED IN GOLDEN GREEK PHYLLO  
• DUSTED WITH POWDERED SUGAR AND CINNAMON

## MEDITERRANEAN MEZEDES

SKORDALIA 6  
GARLIC ALMOND MOUSSE, POTATOES,  
LEMON JUICE • E. V. OLIVE OIL

TAMOSALATA 6  
LEMONY COD ROE MOUSSE (GREEK STYLE CAVIAR)

KAROTO KAFTERI 6  
CARROT AND POTATO MOUSSE, FETA • BOUKOVO

TZATZIKI 6  
GREEK YOGURT, CUCUMBER, GARLIC, MINT AND DILL

TYROKAFTERI 6  
FETA AND MANOURI CHEESE MOUSSE AND  
FLORINA PEPPERS • BOUKOVO

MELITZANOSALATA 6  
PURÉED FIRE ROASTED EGGPLANT, GARLIC,  
LEMON JUICE, GREEK HERBS • E. V. OLIVE OIL

ALL ABOVE SERVED WITH TOASTED PITA CHIPS

PIKILIA 12  
COMBINE 3 OF YOUR FAVORITE MEDITERRANEAN MEZEDES FROM ABOVE

## SOUP

AVGOLEMENO 5  
TRADITIONAL GREEK CHICKEN EGG LEMON SOUP

CHEF'S SOUP DU JOUR 5

## SALADS

### MYLO SALAD 12

SHAVED APPLES, CHEF'S SELECTION OF MIXED GREENS, SLICED ALMONDS, GOAT CHEESE, SEEDLESS RAISINS • RASPBERRY VINAIGRETTE

### BEEFSTEAK TOMATO SALAD 12

BABY SPINACH, CHOPPED BACON, BLUE CHEESE CRUMBLE, ONION CHIPS • BALSAMIC DROPS

### CHICKEN CAESAR SALAD 12

CRISPY ROMAINE LETTUCE, CROUTONS, TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH GRILLED CHICKEN  
• PARMIGIANO-REGGIANO SHAVINGS

### SALMON SALAD 14

GRILLED SALMON OVER ARUGULA, ROASTED BEETS, ALMONDS, GOAT CHEESE • BALSAMIC VINAIGRETTE

## SANDWICHES

### GYRO 10

THIN SLICED GYRO MEAT WRAPPED IN PITA, LETTUCE, TOMATO • TZATZIKI SAUCE • GREEK FRIES

### CHICKEN CLUB 12

GRILLED CHICKEN, AVOCADO, BACON, LETTUCE, TOMATO, RANCH DRESSING • BRIOCHE ROLL • GREEK FRIES

### VEGETARIAN WRAP 12

TRI-COLORED PEPPERS, GRILLED ZUCCHINI, SHIITAKE MUSHROOMS, MANCHEGO CHEESE, MANOURI CHEESE • MELITZANOSALATA • GREEK FRIES

### DINER BURGER 12

APPLEWOOD SMOKED BACON, AVOCADO, CRUMBLER BLUE CHEESE, TOMATO • GREEK FRIES

## EXTRA OFFERINGS

FRUIT BOWL 5

GREEK FRIES 4

APPLEWOOD BACON 4

YAYA'S BREAKFAST POTATOES 4

BREAD BASKET 8

ASSORTED BREADS • MINIATURE MUFFINS, JAMS, MARMALADE

## BEVERAGES

COFFEE 3

ESPRESSO 3

CAFE LATTE 4

LUNGO ESPRESSO 5

HERBAL TEAS 3

CAPPUCCINO 5

HOT CHOCOLATE 3

JUICE/SODA/ICE TEA 3

GREEK COFFEE 5

SKETTO • METRIO • GLYKI

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