



NOVEMBER 14TH

FARGO AND
CO

BENSON BOONE

BOTTOMLESS BRUNCH

COCKTAILS

MYSTICAL MAGICAL

*London Dry Gin
Elderflower Liqueur
Butterfly Pea
Sparkling*

BEAUTIFUL THINGS

*White Rum
Peach Schnapps
Honey
Pineapple
Lime
Mint
Soda*

SLOW IT DOWN

*Vodka
Fireball
Apple
Cranberry
Citrus*

IN THE STARS

*Blanco Tequila
Guava
Agave
Lime*

BEVS

*Carlton Draught
Hahn Superdry 3.5
Barry's Tropical Mango
Shiraz
Sauv Blanc
Rose
Sparkling
Mimosa*

SPRITZ

*Aperol
Limoncello
Wild Berry & Hibiscus*

NON-ALC

*0% Pornstar
0% Spicy Watermelon
Margarita
0% Elderflower Spritz
0% Mojito
Soft Drink
Juice*

FARGO AND CO



SHARES

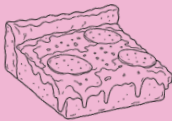
CHEFS SELECTIONS

KARAAGE CHICKEN BITES
TOSSED IN HOT HONEY SAUCE

PUMPKIN ARANCINI (LG, V)

FRIES (LD, LG, V)
AIOLI

TOMATO ROCKET SALAD (LD, LG, V, VGO)
HEIRLOOM TOMATOES, ROCKET, EVOO, BALSAMIC GLAZE



SLICES



MARGHERITA (LDO, V, VGO)
*BOCCONCINI
MOZZARELLA
BASIL*

PEPPERONI (LDO)
*PEPPERONI
FOUR CHEESE BLEND
HOT HONEY*

ROAST PUMPKIN (LDO, V, VGO)
*PUMPKIN
PESTO
FETTA
MOZZARELLA*

HAM & PINEAPPLE (LDO)
*HAM
PINEAPPLE
MOZZARELLA*

MUSHROOM (LDO, V, VGO)
*MUSHROOM
TRUFFLE
MOZZARELLA*

BEEF (LDO)
*SLICED STRIPLOIN STEAK
GARLIC OIL
PICKLED ONION
MOZZARELLA*

PLEASE INFORM THE TEAM OF ANY ALLERGIES