

THE HEID

CONTINENTAL QUICK START

DAILY 7 - 10 AM // \$15

FRESH WHOLE FRUIT
GRANOLA & CEREAL
CHOICE OF PASTRY

ILLY INTENSO COFFEE
DAMMANN FRÈRES TEA
ORANGE JUICE ♣ MILK

MADE TO ORDER

CHIA PUDDING OR OVERNIGHT OATS WITH FRUIT, GRANOLA & COCONUT SHREDS	6
GREEK YOGURT, GRANOLA, BERRIES & HONEY	6
SPANISH EGG TART W/ TOAST ONE EGG, MOZZARELLA, GARLIC AIOLI & CHIVES	10
CROISSANT SANDWICH EGGS, CHEDDAR CHEESE & BACON	12
TWO EGGS, SAUSAGE OR BACON, POTATOES & TOAST	14
BREAKFAST BURRITO EGGS, POTATOES, CHEDDAR CHEESE, SAUSAGE & SALSA VERDE	14
CHILAQUILES VERDE W/ EGGS	14
OMELETTE W/ POTATOES & TOAST CHOICE OF: HAM, MUSHROOMS, ONIONS, CHEDDAR CHEESE	14
AVO TOAST ON SOURDOUGH W/ ARUGULA & BALSAMIC +FRIED EGG \$3	12
BUTTERMILK PANCAKES	12
SIDES:	
MUFFIN CROISSANT TOAST	4
CHOICE OF: BREAKFAST POTATOES SEASONAL FRUIT	6
TWO EGGS BACON or SAUSAGE	
REALM SMOOTHIE (NO SUGAR ADDED, NO SOY, DAIRY FREE, NON-GMO) BANANA BERRY BLUE PINEAPPLE TROPICAL GREENS	10

BEVERAGES

TEA 4 ♣ ESPRESSO 4 ♣ AMERICANO 5
CAPPUCCINO 5 ♣ LATTE 6
ORANGE JUICE 3 ♣ MILK 3
MIMOSA 10

WINE

WHITE

sauvignon blanc

2022 JOEL GOTTE 10 | 40

chardonnay

2021 PRESCRIPTION 11 | 44

2022 MER SOLEIL 12 | 48

2022 FLOWERS 17 | 70

blend

2021 CONUNDRUM 10 | 40

ROSÉ

2022 THE FABELIST 11 | 46

2022 HAMPTON WATER 14 | 50

RED

pinot noir

2021 SEA SUN 10 | 40

2022 PARDUCCI SMALL LOT 11 | 44

2022 FLOWERS 18 | 75

cabernet sauvignon

2022 BONANZA LOT 6 11 | 44

2021 UNSHACKLED 14 | 56

2021 FAVORITE NEIGHBOR 20 | 80

blend

2021 CONUNDRUM 10 | 40

BUBBLES

PROSECCO 11
mini

CHANDON 13
brut mini

GRUET 48
brut

FEUILLATTE RESERVE 72
exclusive brut champagne

BOTTLES & CANS

ASK ABOUT OUR CURRENT SELECTION 10

BEER ON TAP

We like to keep our brews fresh, so our beer selection is constantly rotating. We are more than happy to offer recommendations.

BEER ON TAP 12

COCKTAILS

GinTOGA 18

gin, elderflower, honey, lemon, club soda

STRAWBERRY FRENCH 75 18

strawberry infused gin, lemon, simple syrup, topped with prosecco

STRAWBERRY MOSCOW MULE 18

strawberry infused vodka, lime juice, ginger beer

RASPBERRY LEMON DROP 18

vodka, chambord, lemon juice

TOGARITA 18

tequila, lime, agave, cointreau

ROSEMARY WHISKEY SOUR 19

whiskey, lemon, rosemary simple syrup, egg whites, bitters

CREAMY ESPRESSO MARTINI 19

vodka, kahlua, freshly brewed espresso, chocolate bitters, half and half

THE BASIN OLD FASHIONED 19

bourbon, frangelico, simple syrup, chocolate bitters

SEASONAL SPECIAL 19

BEVERAGES

MOCKTAILS 10

HARD SELTZER 9

RED BULL 6

ICED TEA 6

GINGER BEER 4

THE HEID

EST 2019

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A 20% gratuity will be added for parties of six or more.

SHAREABLES

TATER TOTS 10

with garlic aioli

GUAC & CHIPS 12

housemade guacamole with tortilla chips

ARUGULA SALAD 12

shaved parmesan, sliced almonds & balsamic vinaigrette

HUMMUS BOARD 14

pita bread, olives, carrots, cornichons

PRETZEL BOARD 14

fresh baked pretzels w/ honey mustard sauce & cornichons

CHICKEN QUESADILLA 16 (CHEESE 12)

shredded chicken, cheese w/ sour cream & salsa verde (+guac \$3)

BUFFALO WINGS 16

oven roasted chicken in buffalo sauce w/ ranch

CHEESE BOARD 18

manchego, gouda, brie, nuts, olives, dried fruit & crackers

CHARCUTERIE BOARD 18

prosciutto, salami, capicola cornichons, nuts, dried fruit, & crackers

PINSAS

*An ancient Roman flatbread
vegan, GMO-free, gluten-light crust*

CAPRESE 20

tomatoes with mozzarella, basil, garlic & EVOO

BRIE & APPLE 22

fig jam, arugula, apples, brie & balsamic glaze

SPICY SALAMI 24

salami, mushrooms, jalapeño, mozzarella

PROSCIUTTO & ARUGULA 24

prosciutto, sundried tomatoes, arugula mozzarella & balsamic glaze

DESSERTS

AFFOGATO 12

FRESHLY BAKED COOKIES 3

(Allow 15 minutes bake time)

APPLE CRISP w/ICE CREAM 12

VANILLA ICE CREAM 5



HAPPY HOUR

DA I L Y 5 - 7 P M

EATS, DRINKS, & VIEWS

DRAFT BEER \$9 • HOUSE WINE BY THE GLASS \$9

COSMOPOLITAN \$14 • GIN & TONIC \$14

MOSCOW MULE \$14 • MARGARITA \$14

TATER TOTS \$8 • HUMMUS BOARD \$12

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EST 2019

To maintain the tranquility that Saratoga offers our guests, alcohol consumption on the patio concludes at 8 pm.

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK