

STELLA

BAR & RESTAURANT

Branch

TUESDAY THROUGH SUNDAY 11:00AM TO 3:00PM

COCKTAILS

STELLA MIMOSA | \$15

Fresh orange juice, Prosecco, splash Grand Marnier.

BELLINI CLASSICO | \$15

Peach purée, peach liqueur, fresh lemon juice, Prosecco, splash of grenadine.

ESPRESSO MARTINI | \$16

Vanilla vodka, espresso, Kahlúa, simple syrup.

NEGRONI SBAGLIATO | \$18

Campari, sweet vermouth, Prosecco.

APEROL SPRITZ CLASSICO | \$15

Aperol, Prosecco, soda.

BLOODY MARIA | \$16

Tequila, house spice blend, pickled garnish, Tajin rim.

COFFEE & REFRESHMENTS

ESPRESSO | \$5

CAPPUCCINO | \$6

AMERICANO | \$5

LATTE | \$6

Vanilla, caramel, or brown sugar.

FRESH ORANGE JUICE | \$5

SPARKLING WATER | \$6

750ml San Pellegrino.

EGGS

Served with your choice of roasted potatoes, hash browns, or tomato slices, accompanied by toasted sourdough bread.

PROSCIUTTO & MOZZARELLA OMELET | \$18

Imported prosciutto di Parma, fresh mozzarella

TURKEY OMELET | \$16

Turkey, spinach, avocado, cherry tomatoes, Swiss cheese.

FRENCH OMELET | \$16

Smoked ham, green pepper, onions, melted cheddar.

SOUTHWESTERN OMELET | \$16

Bacon, sausage, jalapeño, pepper jack, salsa.

CHICKEN & SPINACH OMELET | \$16

Grilled chicken, baby spinach, fresh mozzarella, cherry tomatoes.

VEGGIE OMELET | \$16

Egg whites, mushrooms, peppers, onions, spinach, cherry tomatoes, feta.

BUFFALO CHICKEN OMELET | \$16

Buffalo chicken, green pepper, onions, cheddar & pepper jack.

FRITTATA MEDITERRANEA | \$16

Scrambled eggs, roasted peppers, cherry tomatoes, spinach, feta.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

Designed by @Detroit.DesignHouse • Published April 3, 2026

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TUESDAY THROUGH SUNDAY 11:00AM TO 3:00PM

SWEETS

Accompanied by your choice of Applewood-smoked bacon, pork sausage, or turkey sausage — \$3

CHICKEN & WAFFLES | \$16
Crispy chicken with hot honey.

CHOCOLATE CREPES | \$16
Chocolate sauce,
strawberries, bananas.

BLUEBERRY PANCAKES | \$16
Blueberry-lemon cream sauce.

STRAWBERRY CINNAMON FRENCH TOAST | \$16
Vanilla crema sauce.

BRUNCH ENTRÉES

STEAK & EGGS | \$42
Grilled prime steak,
two eggs any style.

GRILLED SALMON & SOFT EGGS | \$42
Faroe Islands salmon,
soft scrambled eggs, asparagus,
lemon butter sauce.

BREAKFAST BURGER | \$28
Wagyu beef, fried egg, applewood
bacon, aged cheddar.

GREENS

AHI TUNA SALAD | \$26
Spinach, arugula, crispy wontons, avocado,
cherry tomatoes, lemon vinaigrette.

SALMON SALAD | \$28
Faroe Islands salmon, cucumber, cherry tomatoes,
red onion, avocado, lemon vinaigrette.

SANDWICHES

Served with roasted potatoes, steak fries, or truffle roasted potato for \$5.

AVOCADO TOAST | \$16
Sourdough, smashed avocado,
scrambled eggs, feta, chili flakes.

BREAKFAST BURRITO | \$16
Scrambled eggs, bacon, spinach,
avocado, cherry tomatoes,
pesto mayo.

CAESAR WRAP | \$16
Boiled eggs, romaine,
Parmigiano Reggiano. *Add chicken \$4*

SIDES

FRUIT CUP | \$8
APPLEWOOD BACON | \$8

SAUSAGE | \$6
TURKEY SAUSAGE | \$6
CRISPY HASH BROWNS | \$6

SIDE CAESAR | \$8
HOUSE SALAD | \$8

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