



BRUNCH MENU

Avocado Toast \$14

toasted ciabatta | street corn spread | avocado | cherry tomatoes | balsamic glaze drizzle |
add fried eggs \$2 |

Eggs Benedict \$18

poached eggs | english muffin | grilled ham | hollandaise | brunch potatoes
add 4oz filet +\$9

Steak and Eggs \$26

hangar steak served medium | fried eggs | ciabatta toast | brunch potatoes

Short Rib Hash and Eggs \$23

short rib hash | poached eggs | hollandaise | ciabatta toast with honey butter

Cinnamon Toast Crunch Crusted French Toast \$17

maple walnut butter | fresh berries | raspberry coulis | 100% maple syrup

Brunch Bowl \$18

scrambled eggs | peppers | onions | mushrooms | sharp cheddar | brunch potatoes | bacon

Breakfast Flatbread \$16

scrambled eggs | potatoes | bacon | sharp cheddar | sour cream drizzle | green onion

STIR Griddle Cakes \$17

griddled butter cake | choice of fresh berries or bananas | 100% maple syrup

Breakfast BLT \$18

ciabatta | fried eggs | cheddar | smash avocado | bacon | tomato | arugula | balsamic
glaze | breakfast potato

SIDES

**Ciabatta Toast with honey butter | Seasoned Grilled Homefries | Thick
Cut Applewood Smoked Bacon | Grilled Honey Ham | Poached or
Scrambled Egg**



TO ENSURE A FAIR EXPERIENCE FOR EVERYONE, WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO 2 HOURS. THANK YOU FOR YOUR COOPERATION.

*CONSUMING RAW AND UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, AND EGGS MAY RESULT IN FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

**PLEASE INFORM US IF SOMEONE IN YOUR PARTY HAS AN
ALLERGY**



BRUNCH BEVERAGES

Loaded Bloody \$19

STIR Classic bloody mary with Tabasco, garnished with celery, olives, pepperocini, salami, cheese cubes, gherkin, cheese tweel, lemon and lime.

| Add ons- extra bacon \$1, cocktail shrimp skewer \$6, oyster \$4 |

| Choose your rim - Tajin Chili Lime | Old Bay Seasoning | Siracha Salt |

Upgrade your liquor

Gin | Tanqueray (\$2), Hendricks (\$3)

Tequila | Don Julio Silver (\$2), Casamigos Reposado (\$3) |

Vodka | Titos (\$2), Grey Goose (\$3), Ketel One (\$3) |

Basic Bloody \$14

STIR Classic bloody mary made with house organic vodka, garnished with olives, celery, lemon and lime.

Basic Mimosa \$8

Prosecco, all natural orange juice

Executive Mimosa \$11

Prosecco, all natural orange juice, vodka

Executive Bellini \$13

Prosecco, flavored vodka or liquor, choice of flavor. | Peach | Strawberry | Blackberry

Drunkin' Grownups Iced Coffee \$18

Espresso, vanilla and whipped vodka, hazelnut liquor, chocolate liquor, whipped cream and espresso powder. Served drive thru style. | Add caramel swirl \$2 |

The Espresso Martini \$18

Vanilla vodka, fresh espresso, hazlenut liquor | Available creamy or dark |

Strawberry Peach Sangria \$14

Pitcher - Serves 2 or more \$32

Strawberry vodka | Peach schnapps | pinot grigio | fresh strawberries and peach

