

| MINIBAR RVA |

14 N 18TH STREET | RICHMOND, VA 23223

A CREATIVE KITCHEN UNBOUND BY ANY ONE CUISINE

APPETIZERS

CORNBREAD 3
GRAND MARNIER GLAZE

SIGNATURE WINGS 10
SWEET WHISKEY, HONEY JERK, HENNESSY, OLD BAY, LEMON PEPPER, BUFFALO

ALASKAN CRAB CAKES 14
SRIRACHA AIOLI

CRAB CLAWS 18
WHITE WINE BUTTER

ADD-ONS

ADD ONE OR MORE TO ANY
APPETIZER OR BRUNCH CLASSIC +4

WAFFLE | ROASTED POTATOES |
TURKEY BACON | YELLOW STONE
GROUND CHEESE GRITS | ASPARAGUS

*THESE ITEMS MAY BE ORDERED RAW OR UNDERCOOKED BY
REQUEST. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR
POULTRY MAY CAUSE FOODBORNE ILLNESS.

BRUNCH CLASSICS

CAJUN SHRIMP & GRITS 16 | ADD: LUMB CRAB 5 | FRIED FISH 4
YELLOW STONE GROUND CHEESE GRITS, TURKEY SAUSAGE, SHRIMP AND
PEPPERS IN A CAJUN REDUCTION

CAPT'N CRUNCH CHICKEN & WAFFLES 15
MAPLE GRAND MARNIER GLAZE

CINNAMON FRENCH TOAST 12 | ADD: FRIED CHICKEN 4
MAPLE GRAND MARNIER GLAZE

***ALASKAN STACK 16**
LUMP CRAB CAKE, FRIED EGG, MONTEREY JACK & TURKEY BACON SERVED
WITH ROASTED RED POTATOES & ASPARAGUS

CRAB OMELETTE 15
SPINACH, PROVOLONE, TOMATOES AND LUMP CRAB SERVED WITH
ROASTED RED POTATOES AND ASPARAGUS

FRIED FISH 14
SOUTHERN FRIED WHITING SERVED WITH ROASTED POTATOES

***STEAK & EGGS 20**
12 OZ RIBEYE AND TWO EGGS SERVED WITH ASPARGUS AND ROASTED
POTATOES

FEATURED DESSERT

BOURBON BREAD PUDDING 5

SALTED CARAMEL CHEESECAKE 5

FEATURED COCKTAILS

CLASSIC MIMOSA 6
OJ X CHAMPAGNE

COTTON CANDY 12
CHAMPAGNE, STRAWBERRY LEMONADE
VODKA, HOUSE LEMONADE AND COTTON
CANDY

DIRTY MIMOSA 10
HENNESSY, STRAWBERRY PUREE, OJ AND
CHAMPAGNE

SUNRISE MIMOSA 12
PATRON, PINEAPPLE, OJ AND
CHAMPAGNE

LIGHTS OUT 10
BARCARDI RUM, DRAGONBERRY RUM,
GRAND MARNIER, PINEAPPLE AND
CRANBERRY

HENNY SANGRIA 10
HENNESSY, PREMIUM RED WINE BLEND,
CRANBERRY

CIROC SANGRIA 10
MANGO CIROC , PREMIUM WHITE WINE
BLEND, PINEAPPLE

JUICE & BERRIES 12
STRAWBERRY PUREE, HENNESSEY,
GRAND MARNIER, RED BULL

THE CODE 10
D'USSE, AMARETTO, PINEAPPLE JUICE

MOSCATO MULE 9
PINK MOSCATO, STRAWBERRY
LEMONADE VODKA, HOUSE LEMONADE