

Brunch TIME



Shareables

BANANA FOSTER FRENCH TOAST STICKS

Banana bread dipped in cinnamon batter topped with caramelized bananas and brown sugar. six per order - 14.00

BREAKFAST NACHOS

Melted fresh cheddar cheese over house-made chips topped with a savory gravy, scrambled eggs, chopped bacon, pico de gallo and cilantro - 15.00

PIGS ON A STICK

Bacon-wrapped sausages dipped in pancake batter and deep fried. Served with barrel-aged bourbon maple syrup. Guaranteed to make your friends jealous. Six per order - 14.00

AVOCADO FRIES

Panko-cruste deep-fried avocado slices with a side of chipotle ranch. Twelve per order - 15.00



BREAKFAST PIZZA

Flatbread topped with Spicy Sausage Gravy, Cheddar Cheese, Bacon, Scrambled Eggs, Chipotle Hollandaise Sauce, Jalapeno Crema Served with a side of Salsa - 15.00

BREAKFAST BURRITO

Scrambled eggs, mixed cheese, bacon, hash browns bell peppers and onions, smothered in queso, salsa and topped with cotija - 14.00



CHILAQUILES

Torilla chips covered in your choice of Red or Green sauce. topped with 2 eggs bacon, mixed cheese, cotija, onion, cilantro, drizzled with avo & jalapeno crema - 15.00



BREAKFAST SANDWICH

Scrambled Eggs, Sausage, Bacon, Ham, topped with Pepper Jack Cheese, Chipotle hollandaise sauce, cream cheese, and paprika. Choose from Plain, everything, or Asiago bagel - 15.00

Classics and Specialties

OLD-FASHIONED SKILLET

Hash browns, bell peppers, onions and sausage topped with your choice of two eggs - 13.00

THE BASIC BREAKFAST - 13.00

Two eggs of your choice with toast, bacon and hash browns

COLOSSAL BISCUIT AND GRAVY

An oversized biscuit with homemade savory gravy that is sure to cure your morning hangover - 15.00

HUEVOS RANCHEROS

Two crispy tortillas, with black refried beans, cilantro lime cabbage, shredded cheese, two eggs, fire-roasted corn, pickled relish and jalapeño crème - 17.00

Sides and A La Carte

TWO EGGS

Any style - 2.50

TOAST - 1.75

Sourdough, Texas Toast, Marble Rye, White, Wheat, English Muffin

HASH BROWNS - 3.25

SIDE OF GRAVY - 3.00

BOWL OF FRUIT

Seasonal - 4.50

REGULAR OR CANDY BACON

Two slices - 2.75

SAUSAGE LINKS

Two - 4.25

SHORT STACK PANCAKES

Two - 2.50

SIDE OF AVOCADO FRIES

Six per order - 7.50

SIDE OF CREAM CHEESE

Any flavor. 3 oz. - 1.50

BAGEL AND CREAM CHEESE

Your choice of cinnamon raisin, everything or plain bagel with your choice of jalapeño, garlic and herb, dill or plain whipped cream cheese - 6.99

A 20% gratuity will be added to groups of 6 or more.

Pancakes

Eggxtra hungry? Add two eggs, two strips of bacon and hash browns for - 8.50

BERRY PANCAKES

Buttermilk pancakes with macerated berries and whipped cream - 14.00

BUTTERMILK PANCAKES - 11.00

Tall stack of delicious buttermilk pancakes

CINNAMON BUN PANCAKES

Rich cinnamon-swirled pancakes with a buttercream sauce and whipped cream - 15.00

CHOCOLATE CHIP PANCAKES

Buttermilk pancakes infused with chocolate chips and topped with whipped cream - 14.00

Waffles

Eggxtra hungry? Add two eggs, two strips of bacon and hash browns - 8.50



SPICY BUFFALO CHICKEN AND WAFFLES

Fresh waffles made to order. Served with chicken strips tossed in our house buffalo sauce and tossed with fresh thin-cut jalapeños and cilantro. Served with Tabasco lemon-infused maple syrup - 18.00

CHICKEN AND WAFFLES

Fresh waffles made to order. Served with chicken strips and barrel-aged bourbon maple syrup - 16.00

BERRY WAFFLES

Fresh waffles with macerated berries and whipped cream - 13.00

NASHVILLE HONEY HOT CHICKEN & BERRY WAFFLES

Nashville Honey Hot Chicken Strips (2) over Blueberry Stuffed Waffles, topped with Berry Compote Honey, Coleslaw, and powdered Sugar - 15.00

Lunch Items Available

LOADED NACHOS

queso • cheddar cheese • bacon
• black olives • pico de gallo
• guacamole • sour cream • pickled jalapeño

tortilla chips - 13.99 regular fries - 14.99

upgrade your fries: beer-battered
• sweet fries or tots +3

add protein: pulled pork • grilled chicken
• ground beef • carne asada +4.00

THE TEAM AMERICA BURGER

Shredded lettuce, onion, pickle, tomato and American cheese - 15.50

BONELESS OR TRADITIONAL CHICKEN WINGS

Served with ranch or blue cheese, celery and carrots. Choose your sauce or rub: teriyaki, golden mustard, BBQ sauce, sweet chili, garlic Parmesan, buffalo medium or hot, Cajun dry rub or salt and pepper.

6 wings - 12.99 12 wings - 17.99

Kid's Meals

All kid's meals come with a kid's beverage.

SHORT STACK PANCAKES OR WAFFLES

Two, with a side of fruit - 6.50

FRENCH TOAST STICKS

Three, with a side of fruit - 6.50

SPECIALTY PANCAKES

Small order with a side of fruit - 9.00

ONE EGG

Add-on per any meal - 1.00

I'M A BIG KID NOW

One egg, one bacon slice, toast and fruit - 8.00

*THESE MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MIMOSAS

BOTTOMLESS MIMOSAS

Orange juice and sparkling wine – 25.00 per person

MIMOSA FLIGHT

Pick up to four flavors:

orange juice, kiwi, Bellini, strawberry, blueberry, raspberry, pineapple or mango – 15.00

Mimosa Flight upcharge for Prosecco – 18.00

PARTY-TIME MIMOSA

One extra-large champagne flute served with a bottle of bubbly, a carafe of orange juice and cotton candy!

Lookout Sparkling Wine – 30.00 Prosecco – 35.00

Chandon – 55.00 Moët & Chandon – 150.00

Dom Pérignon Brut or Ace of Spades Brut – 400.00



WHITE CLAW COCKTAIL BUCKETS

Served in a plastic bucket with ice.

You can take home the empty bucket.

BLACK CHERRY LIMEADE

Deep Eddy Lime Vodka, lime juice, simple syrup, grenadine and White Claw Black Cherry Hard Seltzer – 15.00

MANGO CLAW

Tamarind Vodka, lime, agave, mango purée and White Claw Mango Hard Seltzer, Tajin rim – 15.00

PEACHY CLAW

Ciroc Peach, peach puree, lime, Peach White Claw – 18.00

BLACKBERRY CLAW SMASH

Don Julio Blanco, Mint, Blackberry puree, Lemon, Blackberry White Claw – 18.00

RASPBERRY CLAW RITA

El Jimador Tequila, raspberry purée, lime juice and White Claw Raspberry Hard Seltzer – 15.00

WHITE CLAW PASSION

Banana rum, passion fruit purée, orange juice and a White Claw Mango Hard Seltzer – 15.00

PAMA CLAW

Pama Pomegranate Liqueur, raspberry purée, lime juice, agave and a White Claw Raspberry Hard Seltzer – 15.00

COLD BREW COCKTAILS

MOCHA LONG ISLAND ICED COFFEE

House vodka, rum, gin, coffee and Irish cream liqueurs, simple syrup and iced coffee. Garnished with whipped cream – 11.00

ICED IRISH COLD BREW

Jameson Irish Whisky and Irish cream with sweetened cold brew topped with whipped cream 9.00

SHOTS

BREAKFAST SHOT

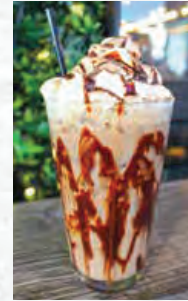
Jameson Irish Whiskey, Butter Schnapps, OJ topped with bacon – 10.00

CINNAMON TOAST

Fireball Cinnamon Whisky and RumChata Liqueur – 9.00

KIWI LIME SHOT

Deep Eddy Lime Vodka, kiwi purée and a splash of sour mix – 9.00



MIXED DRINKS

ULTIMATE BLOODY MARY

O.H.S.O. Arcadia Jalapeño and Horseradish Vodka and house Bloody Mary mix garnished with a grilled cheese quarter, pickled veggies and a strip of bacon. 16 oz. – 14.00 32 oz. – 20.00

SHARK ATTACK COCKTAIL

Malibu Strawberry Rum, blue curaçao, lemonade and a float of strawberry purée in sugar-rimmed glass garnished with shark gummies. – 11.00

MICHELADA

Lime juice and house Michelada mix with Dos Equis (XX) Lager or Modelo Especial served in a Tajin rimmed glass. 16 oz. – 7.00 32 oz. – 13.00

KETEL ONE® ESPRESSO MARTINI

Ketel One Vodka, sweetened cold brew and Mr Black Coffee Liqueur – 17.00

HUGO SPRITZ

St. Germain Liqueur, Prosecco, Mint, Lime – 11.00

APEROL SPRITZ

Aperol Italian Liqueur, Prosecco, Orange – 11.00

ALL-DAY ROSÉ SANGRIA

Kim Crawford Rosé, seasonal fresh fruit, peach and strawberry cordials – 10.00

SHARING IS CARING COCKTAILS

For two or more people.

ALL-DAY ROSÉ GARDEN SANGRIA

Kim Crawford Rosé, seasonal fresh fruit, peach and strawberry cordials, served in a large goblet for at least two – 30.00

BIG-ASS BERRY MULE

Smirnoff Vodka garnished with blueberries and limes. For at least three – 50.00

Try with Ciroc Red Berry infused vodka – 60.00

SHARK ATTACK FISH BOWL

Malibu Strawberry Rum, blue curaçao, lemonade and a float of strawberry purée in sugar-rimmed glass garnished with shark gummies. For at least two – 18.00



NON-ALCOHOLIC BEVERAGES

MILK – 2.99

CHOCOLATE MILK – 3.25

ORANGE, APPLE OR CRANBERRY JUICE – 3.50

COFFEE – 2.50

ICED TEA
Free refills – 3.50

SODA
Free refills – 2.99

LEMONADE – 3.99

STRAWBERRY LEMONADE – 4.50

COLD BREW COFFEE – 2.50

A 20% gratuity will be added to groups of 6 or more.