

Brunch TIME



Shareables

BANANA FOSTER FRENCH TOAST STICKS

Banana bread cinnamon dough topped with caramelized bananas and brown sugar. Nine per order - 14.00

DEEP-FRIED FRUIT ROLLS

Delectable mix of fruit filling wrapped in an eggroll and deep-fried crispy. Pick three per order - 13.00

- Peach cobbler with ice cream and caramel sauce
- Dutch apple with caramel sauce
- Banana cream with chocolate sauce and whipped cream

ELVIS-STYLE ENGLISH MUFFINS

Four open-faced English muffins with peanut butter fluff, candy bacon, brûlée banana and chipotle strawberry jam all on an English muffin - 14.00

HOMEMADE DONUTS

Homemade donuts with vanilla glaze and dusted cinnamon sugar. Eight per order - 9.50

AVOCADO FRIES

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

PRETTY IN PARFAIT

Whipped açai Greek yogurt with fresh berries, chocolate drizzle, granola and whipped cream. 48 oz. - 18.00 16 oz. - 12.00

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

LOX BAGEL

Dill whipped cream cheese spread over a toasted bagel topped with premium cured salmon lox, tomato slice, red onion, capers and fresh dill - 17.00

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

Pancakes

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

CAP'N CRUNCH® PANCAKES

Buttermilk pancakes dusted with Cap'n Crunch® and whipped cream - 15.00

BERRY PANCAKES

Buttermilk pancakes with macerated berries and whipped cream - 13.00

CINNAMON BUN PANCAKES

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

BUTTERMILK PANCAKES - 11.00

KIT KAT® AND BANANA PANCAKES

Buttermilk pancakes with fresh bananas, crumbled Kit Kats® and Nutella® whipped cream - 15.00

Sides and A La Carte

TWO EGGS

Any style - 2.50

ENGLISH MUFFIN TOAST

Sourdough, Texas Toast, Marble Rye or Wheat Toast - 1.75

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

GREEK VANILLA YOGURT

Plain, with seasonal fruit. 6 oz. - 5.00

SHORT STACK PANCAKES

Two - 2.50

SIDE OF AVOCADO FRIES

Six per order - 7.50

SIDE OF PROTEIN PANCAKES

Two - 3.50

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

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

Two eggs of your choice with toast, bacon and hash browns - 13.00

LOOKOUT FOR THESE GUNS

Two protein pancakes, eggs whites, bacon and sausage - 16.00

COLOSSAL BISCUIT AND GRAVY

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

SHORT RIB HUEVOS RANCHEROS

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

BREAKFAST BURRITO

Scrambled eggs, mixed cheese, bacon, hash browns, bell peppers and onions and a side of queso and salsa - 14.00

Waffles

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

PLAIN WAFFLES - 10.00

Lunch *Items Available*

LOADED NACHOS

Loaded with queso, cheddar cheese, bacon, black olives, pico de gallo, chili, sour cream, housemade guacamole and pickled jalapeño. Tortilla chips or regular fries - 11.99

Upgrade your fries: beer-battered, sweet fries or tots - 2.00

Add protein: pulled pork, grilled chicken or ground beef - 4.00

THE TEAM AMERICA BURGER

Shredded lettuce, onion, pickle, tomato and American cheese - 14.99

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
18 wings - 22.99

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

KID'S DONUTS Four - 4.00

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

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

TROPI CLAW

Malibu Strawberry Rum, lemon juice, simple syrup, mango purée and White Claw Pineapple Hard Seltzer - 15.00

MANGO CLAW

El Jimador Tequila, Smirnoff Tamarind Vodka, mango purée, lime juice, agave and White Claw Mango Hard Seltzer. In a bucket rimmed with Tajín - 15.00

STRAWBERRY CLAW RITA

El Jimador Tequila, strawberry purée, lime juice and White Claw Strawberry Hard Seltzer - 15.00

WHITE CLAW PASSION

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

POM POM CLAW

La Pinta 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 chocolate drizzle, cocoa powder and whipped cream - 11.00

ICED IRISH COLD BREW

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



SHOTS

CINNAMON TOAST CRUNCH

Fireball Cinnamon Whisky and RumChata Liqueur in a glass rimmed with Cinnamon Toast Crunch® crumbles - 8.00

KIWI LIME SHOT

Deep Eddy Lime Vodka, kiwi purée and a splash of sour mix - 8.00

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

FLAMING HOT BLOODY MARIA

Ghost Tequila and spicy Bloody Mary mix. In a glass rimmed with crushed Flamin' Hot Cheetos® and Tajín. Garnished with a Cajun-seasoned shrimp, pickled veggies and a strip of jalapeño bacon. 16 oz. - 15.00 32 oz. - 22.00

MICHELADA

Lime juice and house Michelada mix with Dos Equis (XX) Lager 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

BRUNCH BERRY G&T

Bombay Bramble Gin, house tonic mix, simple syrup and lime juice - 11.00

ALL-DAY ROSÉ SANGRIA

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

Brunch

COCKTAILS

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