

Mother's Day Brunch Buffet

TASTE TAPAS & WINE BAR | 9:00AM - 2:00PM
Sunday May 9th | \$25 PER PERSON | Buffet Menu Only
INCLUDES NON ALCOHOLIC BEVERAGES
Coke Products, Hot Coffee, Teas & Juice

Mimosas \$2

Bottles \$12

Orange
Cranberry
Pineapple
Ruby Red Grapefruit
Peach Puree (+\$2)

Bloody Marys

Classic - Vodka \$7
Maria - Jose Cuervo \$7
Molly - Jameson \$8

Cold Brew \$4

House Made Cold Brew
Sweet Cream
Whipped Cream
(NON-ALCOHOLIC - EXCLUDED)

NO RESERVATIONS

FIRST COME, FIRST SERVE
FIRST TABLE SAT @ 9AM
LAST TABLE SAT @ 1:30PM

Ages 3 & Under

FREE

Ages 4-10

\$12

Ages 10+

\$25

FRESH FRUIT

Grapes | Berries | Melons | Pineapples | Oranges

CHIPOTLE MOUSSE DEVILED EGGS

Chipotle Mousse | Crumbled Bacon | Aioli | Paprika

BACON BRUSCHETTA

Heirloom Tomatoes | Baguette | Crumbled Bacon | Aioli

SMOKED SALMON STATION

Smoked Salmon | Herbed Cream Cheese | Mini Bagels | Capers

BUTTERMILK PANCAKES

Syrup | Foster Sauce

CHOCOLATE FRAMBOISE PANCAKES

Chocolate Chip & Raspberry

BISCUITS & GRAVY

House Tomato Gravy | Smoked Gouda | Crumbled Bacon

SEASONED HOME FRIES

APPLEWOOD SMOKED BACON

SAUSAGE LINKS

ROASTED ASPARAGUS & PARMESAN

LOBSTER FLORENTINE

Eggs | Lobster | Spinach | Cream Cheese | Old Bay Hollandaise

MOROCCAN EGGS

Slow Simmered Tomatoes | North African Spices & Herbs | Poached Eggs | Grilled Pita

BRUNCH TACOS

Flour Tortillas | Cheesy Chorizo Eggs | Salsa | Aioli

CARVED HONEY HAM

DESSERT

Cookies | Muffins | Scones | Croissants | Cake Donuts

BUTTERMILK PEACH COBBLER

with Bourbon Caramel

Cocktails

Mexican Mimosa \$8

Olmecca Altos Plata Tequila
Agave Syrup
Fresh Lime Juice
Champagne

Bellini \$5

Peach Puree
Champagne

Raspberry Sangria \$7

Kenwood Yulupa Brut
Raspberry Syrup
Ginger Ale

Rise~n~Grind \$8

White Russian

Cold Brew
Titos Vodka
Kahlua
Sweet Cream
Whipped Cream

Butter Rum Coffee \$7

Vanilla Rum
Butterscotch Schnapps
Irish Cream
Coffee
Whipped Cream

Nutty Irishman \$8

Jameson
Frangelico
Irish Cream
Coffee
Whipped Cream

