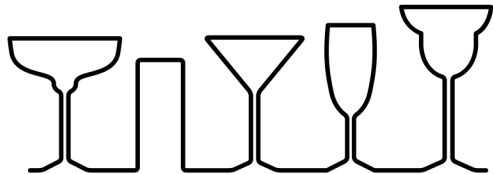




# Brunch

## BOTTOMLESS



**90 MINS \$30 PER PERSON**

CHOICE OF:

CLASSIC MIMOSA

HIGHKEY MIMOSA

RED OR WHITE SANGRIA

SCREWDRIVER

MARGARITA +20

## SIDES

**TURKEY BACON - 6**

**CHICKEN SAUSAGE - 8**

**SCRAMBLED EGGS - 7**

**AVOCADO - 6**

## DESSERTS

**CRÈME BRÛLÉE - 13**

**FLOURLESS CHOCOLATE  
CAKE - 13**



## ENTREES

**MAINE LOBSTER ROLL - 26**

CELERY, DILL, CHIVES, BUTTER TOASTED ROLL

- SERVED WITH POTATO CHIPS

**AVOCADO TOSTADA - 18**

SMASHED AVOCADO, MIXED GREENS, POACHED EGGS, QUESO FRESCO, SPICY TOASTED PUMPKIN SEEDS

- SERVED WITH ON TOP OF A CORN TOSTADA AND SIDE OF ROASTED FINGERLING POTATOES

**SHRIMP & GRITS - 21**

CHEESEY GRITS, CAJUN SHRIMP, POACHED EGGS, TURKEY BACON BITS & ROASTED PEPPERS

**FRENCH TOAST MEZCAL - 18**

GRAND MARNIER BATTERED FRENCH TOAST, TOASTED ALMONDS, MIXED FRUIT, CINNAMON INFUSED AGAVE, MEZCAL WHIPPED CREAM

**STEAK & EGGS - 22**

NY STEAK, EGGS, CHIMICHURRI SAUCE -SERVED WITH ROASTED POTATOES

**AJI EGGS BENEDICT - 19**

ENGLISH MUFFIN TOPPED WITH TURKEY BACON, POACHED EGGS, AJI AMARILLO QUESO SAUCE

-SERVED WITH ROASTED POTATOES

**GRANOLA & PEACHES - 18**

GRANOLA, GREEK YOGURT, TOASTED PUMPKIN SEEDS, BLUEBERRIES, PEACHES, CARAMELIZED CINNAMON CLOVES

**ENGLISH BREAKFAST - 19**

GARBANZO BEANS, CHARRED TOMATOES, MANCHEGO CHEESE, CHICKEN SAUSAGE, POACHED EGGS

-SERVED WITH MIXED GREENS, ROASTED POTATOES, COUNTRY STYLE BREAD



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## ENTREES

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### LOBSTER TAIL - 36

CAJUN BUTTER, CARIBBEAN SPICES,  
PINEAPPLE EMULSION  
- SERVED WITH ROASTED POTATOES  
AND PEPPERS

### NY STEAK - 25

6OZ STEAK, SMOKED SPICES,  
CHIMICHURRI  
- SERVED WITH ROASTED FINGERLING  
POTATOES AND PEPPERS

### SURF & TURF - 55

6OZ STEAK, JUMBO SHRIMP, GARLIC  
PARMESAN CHEESE SAUCE, GARLIC  
BUTTER LOBSTER TAIL  
- SERVED WITH ROASTED POTATOES  
AND ARUGULA SALAD

### CHICKEN SKEWERS - 21

CHILE ANCHO CHICKEN, FRESH HERBS,  
TZATZIKI SAUCE  
- SERVED WITH PITA BREAD  
UPGRADE: STEAK +5, SHRIMP +7,  
LOBSTER +12

### MAC & CHEESE - 18

CREAMY ELBOW PASTA, JACK CHEDDAR,  
MANCHEGO, NUTMEG, TOPPED WITH  
BREADCRUMBS  
UPGRADE: CHICKEN +4, LOBSTER +7

### BURGER SLIDERS - 15

2 MINI BEEF SLIDERS, TOPPED WITH  
MOZZARELLA, WHITE CHEDDAR,  
CARAMELIZED PICKLED ONIONS,  
SRIRACHA AIOLI ON BUNS  
-SERVED WITH ARUGULA SALAD WITH  
CITRUS VINAIGRETTE  
UPGRADE: FRENCH FRIES + 7

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## SHARED PLATES

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### WINGS - 16

6 PC TRADITIONAL WINGS, NO BREADING  
HAND TOSSED IN YOUR CHOICE OF  
SAUCE: DRY, BUFFALO, ASIAN CHILE,  
MANGO HABAÑERO, LEMON PEPPER,  
HONEY BBQ

### FLATBREAD - 15

MANCHEGO, JACK & OAXACA CHEESE,  
BLEU CHEESE CRUMBLES, ARUGULA,  
TRUFFLE OIL  
UPGRADES: CHICKEN +6, STEAK +9,  
SHRIMP +7, LOBSTER +12

### BURRATA - 18

BRUSCHETTA, ARUGULA, GARLIC  
CROSTINI, BASIL OIL, BALSAMIC GLAZE

## TACOS

### LOBSTER TACOS - 18

2 TACOS WITH CHILE MARITA BUTTER,  
CRISPY SHALLOTS, PICO DE GALLO

### SHRIMP TACOS - 17

2 TACOS WITH TEMPURA FRIED SHRIMP,  
PICO DE GALLO, SALSA VERDE

### STEAK TACOS - 15

2 TACOS WITH 3 CHEESE BLEND, TOPPED  
WITH CRISPY ONIONS AND CHIMICHURRI

### CHICKEN TACOS - 13

2 TACOS WITH CHILI CHICKEN, CILANTRO,  
MOZZARELLA & WHITE CHEDDAR CHEESE,  
TOPPED WITH PICO DE GALLO & RADISH

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## SNACKS & SIDES

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POPCORN SHRIMP - 15

GUAC & CHIPS - 13

HUMMUS & PITA - 12

FRENCH FRIES - 7

CHOICE OF:

REGULAR, CAJUN

PARMESAN TRUFFLE +1

SIDE OF GUAC - 3

SIDE OF CHIPS - 2

SIDE OF PITA - 2.5

SIDE SALAD - 4

SIDE OF SHRIMP - 7

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## DESSERTS

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CRÈME BRÛLÉE - 13

FLOURLESS CHOCOLATE CAKE - 13

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## BEER & WINE

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### ROSE & SPARKLING

#### WINE

ROSE - 9

BRUT RESERVE - 12

SPARKLING ROSE - 12

PROSECCO - 12



#### WHITE WINE

PINOT GRIGIO - 10

CHARDONNAY - 10

SAUVIGNON BLANC - 9

#### RED WINE

PINOT NOIR - 9

CABERNET - 10

MERLOT - 10

#### BEER BOTTLES

STELLA ARTOIS - 9

HEINEKEN - 8

BROOKLYN IPA - 9

CORONA - 8

BUD LIGHT - 8



## FROZENS

### MARGARITA - 16

PATRON TEQUILA, AGAVE, LEMON JUICE

CHOICE OF: CLASSIC, MANGO,

STRAWBERRY, PINEAPPLE, PASSIONFRUIT

### HENNY COLADA - 16

HENNESSY, PINEAPPLE PUREE, COCONUT

PUREE, LIME

## ELITE COCKTAILS

### HARRY HOUDINI - 35

A MAGICAL EXPERIENCE, WITH THE OPTION TO CHOOSE FROM: RUM OR COGNAC. THE

COCKTAIL IS PRESENTED UNDER A MAGICIANS HAT AND SET ABLAZE

EXPOSING AN ANIMAL GLASS. THE

MAGICIAN WILL PRESENT YOU WITH 3

PLAYING CARDS FOR A CHANCE TO WIN:

- ONE RUM OR COGNAC SHOT
- A ROUND OF HIGHKEY SHOTS FOR THE TABLE
- A ROUND OF HIGHKEY SHOTS FOR NEIGHBORING TABLE

### GEMINI EXPERIENCE - 30

COCKTAIL SAMPLER INCLUDING

MARGARITA, PROSECCO, & WINE SERVED

WITH AN ALL NATURAL TASTE BENDING

MIRACLE BERRY TABLET THAT ALTERS THE

RECOGNITION OF SWEET AND SOUR

EXPERIENCE TWO DIFFERENT DRINKS IN

ONE!

ADDITIONAL MIRACLE BERRY - 3



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## COCKTAILS

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### THE LOTUS - 19

CIROC APPLE, GUAVA JUICE, CHIA SEED, LIME JUICE, AGAVE

### ESPRESSO MARTINI - 20

TITOS VODKA, BAILEYS, KHALUA, VANILLA, ESPRESSO

### COCO MANGO MOJITO - 18

BACARDI RUM, MALIBU RUM, COCONUT WATER, MANGO PUREE, MINT, LEMON JUICE

### JUNGLE BIRD - 19

BACARDI RUM, PINEAPPLE JUICE, MANGO PUREE, TIKI BITTERS, LIME JUICE, GUMMY WORMS, FRUIT BOBA

### PURPLE RAIN - 20

PATRON REPOSADO, PRICKLY PEAR, LEMON JUICE, VANILLA

### LYCHEE MARTINI - 21

GREY GOOSE VODKA, LYCHEE JUICE, ST. GERMAIN ELDERFLOWER LIQUOR, LEMON JUICE, COTTON CANDY

### TROPICAL MULE - 18

TITOS VODKA, PINEAPPLE JUICE, PASSIONFRUIT, LIME JUICE, GINGER BEER

### 29 MARGARITA - 21

PATRON SILVER, PASSIONFRUIT, LIME JUICE, LEMON JUICE

### WALL STREET - 19

GIN, ALOE VERA WATER, LAVENDER TEA, YOGURT BOBA, AGAVE, LEMON JUICE

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## GIANT COCKTAILS

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### GIANT SPECIALTY - 125

CHOOSE ANY OF OUR SPECIALTY COCKTAILS TO SUPERSIZE

### GIANT MARGARITA - 75

### GIANT MOJITO - 75

### GIANT SANGRIA - 50

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## DRINKS FOR TWO

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### MEXICAN BULL DOG - 55

FROZEN MARGARITA SERVED FISHBOWL STYLE WITH 2 CORONITAS

### HENNY COLADA - 55

HENNY COLADA SERVED FISHBOWL STYLE WITH 2 CORONITAS

