

BRUNCH MENU

BOTTOMLESS DRINKS

\$30 PER PERSON

Classic Mimosa

Highkey Mimosa

Red or White Sangria

Screwdriver

Margarita +20

ENTREES

MAINE LOBSTER ROLL 26

Fresh lobster tossed with celery, dill, and chives on a butter-toasted roll. Served with house potato chips.

AVOCADO TOSTADA 18

Creamy smashed avocado, greens, poached eggs, queso fresco, and spiced pumpkin seeds on a crisp corn tostada. Served with roasted fingerling potatoes.

SHRIMP & GRITS 21

Cajun shrimp over cheesy grits with poached eggs, turkey bacon bits, and roasted peppers.

FRENCH TOAST MEZCAL 18

Grand Marnier-battered French toast with toasted almonds, fresh fruit, cinnamon-agave syrup, and mezcal whipped cream.

STEAK & EGGS 22

Grilled NY steak with eggs your way, chimichurri, and roasted potatoes.

AJI EGGS BENEDICT 19

Poached eggs and turkey bacon on an English muffin, topped with Aji Amarillo queso sauce. Served with roasted potatoes.

GRANOLA & PEACHES 18

Greek yogurt layered with granola, toasted pumpkin seeds, blueberries, and spiced peaches.

ENGLISH BREAKFAST 19

Poached eggs, chicken sausage, Manchego, garbanzo beans, and charred tomatoes. Served with greens, roasted potatoes, and country bread.

The consumption of raw or undercooked meat, shellfish, fish & eggs may increase the risk of foodborne illness. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please inform us of any allergies. 18% gratuity applied to all checks.

