TWENTY FIRST

Brunch Menu

APPETIZERS

WAKE AND BACON
Half Pound Hanging Candied Bacon Over Crispy Hashbrowns
23

STUFFED HASHBROWNS
Boursin, Bacon, Chives, Jalapeño Crema
16

THE HEADLINER
Tobasco Buttermilk Chicken Tenders, Red Velvet Churros
24
Cowboy Boot Bouquet

SUGAR DUSTED BEIGNETS
New Orleans Style Beignets, Powdered Sugar, Strawberry Mango Butter
15

SKILLET CORNBREAD
Jalapeño Cornbread, Honey Drizzle, Maldon Salt
12

SALADS

SALMON CAESAR
Blackened Salmon, Crisp Romaine, Croutons, Fresh Parmesan, Caesar Dressing
23

APPLE & ARUGULA
Crisp Arugula, Granny Smith Apples, Candied Walnuts, Crumbled Feta, Sweet Chili Vinaigrette
17

TOWERS

CLASSIC BREAKFAST
Scrambled Eggs, Bacon, Chicken Sausage, Hashbrowns, Biscuits
54

GIRL DINNER
Caesar Salad & Truffle Frites Fried in Beef Tallow
36

ENTREES

SHORT RIB HASH
Braised Short Rib, Sunny Side Egg, Hashbrowns, Chimichurri
27

BAKED FRENCH TOAST
Nutella, Cream Cheese, Cinnamon, Banana Mascarpone Whipped Cream
19

HANGOVER SMASHBURGER
2 Brisket Smash Patties, Bacon, Cheddar, Sweet Chili Aioli
16
Add Sunny Side Egg $3

POKE BOWL
Ahi Tuna, Edamame, Mandarin, Pickled Red Onion, Avocado, Seaweed, Cucumber, Ginger, Spicy Mayo
23

MONTE CRISTO
Black Forest Ham, Swiss, Dijon, Powdered Sugar, Blackberry Preserves
19

BREAKFAST BURRITO
Scrambled Eggs, Bacon, Aged Cheddar, Roasted Peppers, Hashbrowns
17

BISCUITS AND GRAVY
Buttermilk Biscuits, Black Pepper Sausage Gravy, Crispy Hashbrowns
16
Add Two Sunny Side Eggs $5

SHRIMP AND GRITS
U10 Shrimp, Chorizo, Garlic Cheese Grits, Creole Cream Sauce
27

A LA CARTE

BISCUITS (2) $7 • GARLIC CHEDDAR GRITS $8 • TWO EGGS $5 • SEASONAL FRUIT CUP $7 • BACON $7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.

TWENTY FIRST

Beverages

SOCIAL POURS

DO IT FOR THE PLOT
High Ground Vodka, Borghetti, Espresso, Demerara
Serves 6-8
119

ICEBREAKER
Ole Smoky Sour Blue Raspberry, Pink Redbull
Serves 6 | Shot Tray
38

POOLSIDE GOSSIP
Grey Goose Pear, Passion Fruit, Mint, Lime, Sparkling Water
Serves 6-8
90

HUGO SPRITZ
St. Germain, Sauvignon Blanc, Mint, Lime
Serves 2-4
41

FAVORITES

CHAMBONGS (2)
10

DAY PASS (2 Hour Max, Must Order Entree)
Endless refills Mimosas, Bloody Marys
34

Upgrade to Veuve Clicquot $75

21ST BLOODY
Habanero Tequila, House Mix, Moonshine Pickle, Candied Bacon ,Olives
17

COCKTAILS

NAUGHTY OR SPICY
Cazadores Silver, Cranberry, Chamoy, Lime
15

ANGELS KNIGHTCAP
Angels Envy, Luxardo, Espresso Vermouth
15

ISLE OF PASSION
Grey Goose Pear, Passion Fruit, Mint, Lime, Soda
16

RESTING GRINCH FACE
Coconut, Whipped Vodka, Green Chartreuse, Pistachio Liquor
15

WRAPPED IN VELVET
Rum, Citrus, Vanilla, Strawberry
15

BRU-LAID
High Ground Vodka, Creme Brulee Liquor, Demerara
17

SIGNATURE SHOTS

→ 9 ←

ICE ICE BABY
Ole Smoky Sour Blue Raspberry, Pink Redbull

CEASE AND DESIST
Deep Eddy Lemon, Passion Fruit, Cranberry

SPECIALTY COFFEE

→ 12 ←

TIPSY AFFOGATO
Peanut Butter Tequila, Mascarpone Gelato, Hot Espresso

HOT AND BOTHERED
Fernet Menta, House Made Hot Chocolate

MOCKTAILS

PRESSED FOR PETALS
Lavender, Lemon, Apple Cider, Tonic
11

GOLDEN HOUR RECHARGE
Fresh Mint, Passion Fruit, Lime, Sparkling Water
11

CHERRY COLA BOMBSHELL
Cherry Syrup, Diet Coke , Cream
10

RASPBERRY SOCIAL
Raspberry Syrup, Fresh Citrus, Sparkling Lemonade
10

SIGNATURE MIMOSAS

→ 12 ←

CARRIBEAN
Passion Fruit Liqueur / House Bubbles

FRENCH
Chambord / Pineapple / House Bubbles

BELLINI
White Peach Puree / House Bubbles

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.