

The Stove

PRE-GAMERS

Sugar Sausage Puppies \$15

Pancake encrusted Sausage, Maple Syrup and Powdered Sugar dusted

Fiesta Empanada Trio \$15

Empanadas, Birria Consommé, Cilantro, Jalapeño Cream and Cabbage garnish.

Call Me Your 'Lil Biscuit S \$8 | L \$15

Either 4 or 8 Biscuits served with Honey Butter.

Fruity Booty Platter \$20

Seasonal Fruits w/Whipped Cream and Nutella or Chocolate Sauce

EVERYDAY I'M WAFFLING

Bellini Beso French Toast \$19

Brioche French Toast, Peach Compote, Peaches, Crème Anglaise, Candied Nuts & Powdered Sugar & Whipped Cream

Crème Brûlée French Toast \$19

Brioche Slices, Mixed Berries, Whipped Cream

Plain Jane \$13

One Belgian Waffle or 2 Pancakes, Whipped Cream

Flambé Banana Foster \$30

Table-side Flambé Bananas, Vanilla Ice Cream, Butter, Brown Sugar, Cinnamon, Bourbon. Choice of Pancake or French Toast

She's Stacked Flapjacks or She's Waffling \$16

3 Pancakes or 1 Waffle. Mixed Berries & Whipped Cream

BENEDICTS

(All Benedicts served w/ Breakfast potatoes)

Classic Up in Smoke \$18

Canadian Bacon, Poached Egg, Classic Hollandaise, Toasted English Muffin

Crabby Benny \$25

Crab cake, Toasted English Muffin, Herb Cream Cheese, Fresh Spinach, Poached Egg, Everything Bagel Seasoned Hollandaise

Sinful Salmon Benny \$26

Smoked Salmon, Toasted English Muffin, Fresh Spinach, Poached Egg, Everything Bagel Seasoned Hollandaise, American Caviar

EAT, PRAY, BRUNCH

(The sandwich & burger served w/house fries)

Crispy Buffalo Crunch \$19

Flash Fried Crispy Chicken, Romaine Lettuce, Tomatoes, Honey Mustard and Jalapeño Glaze

Hangover Heaven Burger \$19

Smashed Angus Burger infused with Spiced Cheddar, Sunnyside Egg, Lettuce, Tomato, Special Sauce, Toasted Brioche Bun ADD BACON + 5

Flaming Tequila Fajitas

\$18 CHKN | \$22 SHRIMP | \$24 STEAK

Choose Your Tequila Chile Lime 8 oz. Protein, Onions & Peppers served with Sour Cream, Pico, Guacamole and Choice of Flour or Corn Tortillas. Served table-side!

Avocado Smashed Toast \$15

Sourdough, Avocado, Tomato, Mozzarella, Balsamic Glaze, EVOO and Basil
ADD One Poached Egg +3

SIDES & ADD-ONS

Sausage \$5 | Chorizo \$4 | Bacon \$5 | Canadian Bacon \$5 | Egg Whites \$3
Toast \$4 | Avocado \$5 | Guacamole \$6 | Breakfast Potatoes \$5 | Skirt Steak \$12 | Red or Green Salsa \$3 | Pancake \$6
2 Eggs \$6 | House Tots or House Fries \$5 | Strawberry or Berry Jam \$3

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GARDEN GODDESSES

Cobb Salad

\$15

Romaine Lettuce, Tomatoes, Avocado,
Pickled Onions, Bacon, Blue Cheese Dressing
ADD Grilled Chicken + 7 or Steak + 12

Homemade Cesar

\$14

Romaine with House Made Caesar Dressing,
Croutons, Parmesan Reggiano
ADD Grilled Chicken + 7 or Steak + 12

WHAT'S POPPIN'

She's Country Fried Steak

\$23

Classic Southern fried goodness smothered
typically smothered in biscuit gravy served
with Breakfast Potatoes

Cluckin' Waffle Side Chick

\$26

Fried Chicken Sliced, Belgian Waffle, Mixed
Berries and Powdered Sugar

El Jefe Supreme Burrito

\$17

Tortilla, Scrambled Eggs, Breakfast Potatoes,
Cheese Blend, Pico de Gallo, Jalapeño Cream,
Sour Cream and Tortilla Chips. ADD Chicken
+ 7, Steak + 12, Bacon + 5 Sausage + 5,
Chorizo + 4

Making Steak & Eggs Great Again

\$28

8 oz. Sliced Skirt Steak Chimichurri Sauce,
Two Eggs Any Style, Breakfast Potatoes,
Choice of Toast

Steak Her Out in Style

\$39

16 oz. T-bone Steak, Two Eggs Any Style,
Breakfast Potatoes, Choice of Toast

You Had Me at Nachos

\$15

Crunchy Tortilla Chips, Pinto Beans, Gooney
Cheese, Guacamole & Pico de Gallo with
drizzled Sour Cream and Pickled Jalapenos.
Choose Side of Red or Green salsa.
ADD Birria + 5, Chicken + 7, Steak + 12

Biscuits n Groovy Gravy

\$18

Two Fresh Biscuits & Buttermilk Gravy with
Breakfast Potatoes & Choice of Sausage or
Bacon

Hangover Tots

\$14

Tater Tots, Queso, Choice of Egg, Chipotle
Crema, Chives
ADD Birria + 5, Chicken + 7, Steak + 12,
Bacon + 5, Sausage + 5, Chorizo + 4

The Stove Omelet

\$16

Eggs, House Cheese Blend, Mornay Sauce
served with House Potatoes
ADD Birria + 5, Sausage + 5, Canadian
Bacon, + 5, Egg Whites + 3

Chilaquiles Killa

\$18

Tortilla Chips, Pinto Beans, Oaxaca Cheese,
Roasted Jalapeño Cream, Two Eggs Any
Style, Red or Green Salsa, Pickled Onions,
Avocado
ADD Birria + 5, Chicken + 7, Steak + 12,
Chorizo + 4

Simply Yours Breakfast

\$17

Eggs Any Style, Bacon or Sausage, Choice of
Toast and Served with House Potatoes
ADD Steak + 12

DESSERTS

Birthday Sprinkle Celebration Cake & Presentation \$135

Birthday Sprinkle Cake Slice \$14

Vanilla Ice Cream Scoop & Whipped Cream \$6

Chocolate Lava Cake with Vanilla Ice Cream Scoop & Whipped Cream \$15

GRATUITY OF 21% ADDED TO PARTIES OF 6 OR GREATER AND ALL PARTIES AFTER 12PM. \$25 TOXIC WASTE APPLIES FOR US HAVING TO CLEAN
TOO MUCH FUN. ONLY PARK IN DESIGNATED PARKING OR RISK TOWING BY THE PROPERTY OWNERS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Show me the Mixology

BY THE BOTTLE

A to Z Blend \$52, Champagne Brut Rose Collet \$135, Don Julio Blanco \$185
Casamigos Blanco \$200, Casamigos Repo \$245, Silver Patron \$165,
Hennessy \$175, Jameson \$125, Tito's \$175

SPECIALTY COCKTAILS \$20 UPGRADE TO ULTRA PREMIUM + 7

I'm Trynna Get Laid

Rum, Pineapple, Disaronno, Creme de Banana

Bath Water

Tequila, Rum, Blue Curacao, Peach Schnapps, Lemon, Pineapple Juice

Early Bird

Gin, Lemon, Peach Schnapps, St. Germaine, Rosé Champagne, Syrup

BBL

Rum, House Made Brazilian Lemonade

Lick Me Loco

Gran Malo tequila, watermelon purée, muddled jalapeño.

Jungle Juice

Cognac, Tequila Blanco, Vodka, Lemon, Pineapple, Watermelon, Grenadine

Man-mosa

Bourbon, Cointreau, OJ, Orange Bitters, Champagne

Milk & Cookies

Whiskey, Butterscotch, Milk & Cream with Cinnamon

Spicy Latina

Tequila, Lemon, Mango, Triple Sec, Jalapeño

Tyra-tini

Henrick flora, Lemon, Lavender, Cranberry, Passion fruit

BRUNCH FAVS

BOTTOMLESS MIMOSAS \$30 PP | 1.5 HRS + One Flavor

BOTTOMLESS DEVEAUX CHAMPAGNE \$95 PP | 1.5 HRS + One Flavor

BOTTOMLESS BLOODY MARYS \$30PP | 1.5 HRS PP

\$2 each: Orange, Strawberry, Pineapple, Watermelon, Mango, Passion Fruit, Cranberry, Peach

Aperol Spritz \$15

Espresso Martini \$15

Bloody Mary \$15

Peach Bellini \$14

St. Germain Spritz \$14

Irish Coffee \$15

Kahlua n Coffee \$14

Mexican Coffee \$15

Michelada \$15

Pina Colada \$15

White Russian \$15

Black Russian \$15

BY THE GLASS

Champagne Brut Devaux | \$30/\$130

Sparkling Wine | \$14/ \$35

Kinky Girl Frosé Rosé | \$14

Pasqua Pinot Grigio | \$16/ \$50

Santa Carolina Sauvignon Blanc | \$14/ \$47

J Vineyards Pinot Noir | \$16/ \$49

PREMIUM CLASSICS

Old Fashioned | \$14

Manhattan | \$15

Negroni | \$14

Mojito | \$15

Gimlet | \$14

Dark N Stormy | \$15

French 75 | \$15

BEERS

\$ 8

CORONA

STELLA

BLUE MOON

MODELO ESPECIAL

GUINNESS

BRUNCH MUSTS

COFFEES & TEA

Americano

Cappuccino

Double Espresso

Latte

Macchiato

Matcha Latte

Coffee or Tea

Iced Tea Black

Organic Breakfast

UNICORN HOT CHOCOLATE

Under 21

10

Adults (Bailey's added)

17

SODA, WATER, JUICE, ENERGY

Dr. Pepper, Pepsi, Diet, Starry

6

Still Water

12

Sparkling

12

Red Bull

10

The Stove