



# The Stove

“No Resting Brunch Face Allowed” est. 2018

## PREGAMERS

### **Sugar Sausage Puppies**

Pancake battered Italian Sausage, Served with Maple Syrup and dusted with Powdered Sugar. \$15

### **Fiesta Empanada Trio**

Birria Empanadas with Birria Consomme, Cilantro, Jalapeno Cream and Cabbage garnish. \$16

### **Fruity Booty Platter**

Seasonal Fruit platter with Whip Cream and your choice of Nutella or Chocolate Sauce. \$21

## EVERYDAY I'M WAFFLIN'

### **Classic Up in Smoke Benny**

Two poached eggs, Canadian bacon, Hollandaise sauce on an English muffin served with House Potatoes. \$18

### **Bellini Beso French Toast**

French Toast, Peach Compote, Creme Anglaise, Candied Nuts dusted with Powdered Sugar and Topped with Whip Cream \$19

### **Plain Jane Pancakes or Waffle**

One Belgium Waffle or Two Pancakes dusted with Powdered Sugar and Topped with Whip Cream. \$14 Make it a **She's Stacked** by adding Seasonal Berries +\$3

### **Creme Brulé French Toast**

Brioche prepared Creme Brulé Style and Seasonal Berries Topped with Powdered Sugar and Topped with Whip Cream \$19

## EAT. PRAY. BRUNCH LIKE YOU MEAN IT.

### **Hangover Heaven Burger**

Juicy Burger with a Sunnyside Egg, Lettuce, Tomato and Special Sauce on a Toasted Sesame Bun Served with House Fries. \$19 Add Bacon +\$5

### **Cluckin' Waffles & Side Chick**

Crispy fried Chicken Breast sliced over a Waffle, Mixed Berries, Served with Maple Syrup, Dusted with Powdered Sugar and Topped with Whip Cream for the win, and Red Hot Sauce. \$26

### **Flaming Tequila Fajitas**

Tequila Lime, grilled Onions & Bell Peppers, Sour Cream, Pico and Guacamole Sides. Choice of Flour or Corn Tortillas Served Table-Side! Chicken \$18, Shrimp \$22, Steak \$24

### **Making Steak & Eggs Great**

8 oz. Sliced Skirt Steak, Chimichurri Sauce and Two Eggs any style Served with House Potatoes and Choice of Toast. \$28

### **Chilaquiles**

Corn Tortilla Chips, Pinto Beans, Oaxaca Cheese, Roasted Jalapeno Cream and Two Eggs Any Style, Red or Green House-made Sauce, Onions and Guacamole. \$18 Add Birria +\$5, Chicken +\$7, Chorizo +\$4, Steak +\$12

### **Simply Yours Breakfast**

Two Eggs, Bacon or Sausage, Choice of Toast, Served with House Potatoes. \$17 Add 8oz. Skirt Steak +\$12

### **Hangover Tots**

Crispy Tater Tots, Queso, Choice of Egg, Chipotle Cream, and Chives. \$14 Add Birria +\$5, Chicken +\$7, Steak +\$12, Bacon +\$5, Chorizo +\$4

### **Chicken Fried Steak**

Classic Southern Fried goodness smothered in Biscuit Gravy served with House Potatoes. \$23

### **SIDES AND ADD ON'S**

Sausage, Bacon, Canadian Bacon, Avocado, House Fries, Breakfast Potatoes or Tater Tots. \$5 each | Chorizo or Toast \$4 each | 8 oz. Sliced Skirt Steak \$12 | Jam, Sour Cream, Salsa, Egg Whites \$3 each

## **Holiday Weekend Special**

### **\$10 Mamita Candy Shot (or) Flight of 6 for \$45**

GRANMALO Spicy Tamarind Tequila, Watermelon, Tajin rimmed - a crowd fav!

# GOOD COCKTAILS, BAD DECISIONS, UNFORGETTABLE STORIES.

## What's Poppin' Bottomless

**\$30 Per Person Bubbles, Mimosas or Bloody Mary's for 90-minutes.** Mimosas come with one complimentary flavor. Additional flavors are \$2 each.

**Mimosa Flavors:** Orange, Strawberry, Pineapple, Watermelon, Mango, Passion Fruit, Cranberry or Peach \$2 each

**\$30 Per Person Bloody Mary's for 90-minutes.**

**\$95 Per Person Deveaux Champagne**

## Show Me the Mixology \$20

### **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, Rose, Simple Syrup

### **BBL**

Rum, House-made Brazilian Lemonade

### **Lick Me Loco**

Gran Malo Tequila, Watermelon Puree, Muddled Jalapeno

### **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

### **Tyra-tini**

Henrick Flora, Lemon, Lavender, Cranberry, Passion Fruit

### **Spicy Latina**

Tequila, Lemon, Mango, Triple Sec, Jalapeno

## **CLASSICS**

### **Beers \$8**

Corona, Blue Moon, Modelo, Guinness

### **Advanced Classics \$15**

Old Fashioned, Manhattan, Negroni, Mojito, Gimlet, Dark n Stormy, French 75, White Russian, Black Russian, Irish Coffee, Mexican Coffee, Peach Bellini, Aperol Spritz, Michelada, Bloody Mary, Margarita, Martini

## **BOTTOMS UP BY THE BOTTLE**

Champagne, Limited Edition Bleu Belaire, \$125

Sparkling Wine, Wycliff \$40

Rosé, Gris Blanc \$55

Brightlands Moscato \$22

Twenty Acres Chardonnay \$32

## **BRUNCH MUST HAVES**

Drip Coffee, Hot Tea, Ice Tea or Soda \$6

Latte/Cappuccino/Americano \$9

Espresso \$6

Double Espresso \$10

Bottled Water Sparkling or Spring \$12

Juice or Milk \$6

**Character HOT CHOCOLATE**, with Whip Cream and Sprinkles \$10 **OR Adult Hot Chocolate**, with a shot of Bailey's, Whip Cream and Sprinkles \$17

*Please alert your server to any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Any parties of 6 or more subject to 21% gratuity or any parties after 12pm. We do not split checks for large parties. Parkin designated spots only to avoid towing by the center property owner.*