

BRUNCH MENU

SORRY, TO ENSURE PROMPT SERVICE, NO SUBSTITUTIONS OTHER THAN THOSE OFFERED, PLEASE

OUR REGULAR MENU IS AVAILABLE AFTER 5PM.

BRUNCH MAINS

Served with Seasonal Fruit

V=Vegetarian-Friendly Option VE  =Vegan Friendly Option GF=Gluten Friendly Option

BACON BENNY GF OPTION 17

2 Soft Poached Eggs & 3 strips Bacon, on an open-faced, Toasted English Muffin. Topped w/ Tangy, Rich, House-made Hollandaise & Green Onions. Served with hashbrowns or green salad. **Gluten Friendly option:** sub GF toast

VEGETARIAN BENNY V GF OPTION 17

2 Soft Poached Eggs, Guacamole, Grilled Tomato & Spinach, on an open-faced, Toasted English Muffin. Topped with Tangy, Rich, House-made Hollandaise. Served with hashbrowns or green salad. **Gluten Friendly option:** sub GF toast

THE WHOLE FAMILY BENNY 17

2 Soft Poached Eggs, Southern-Fried Chicken Breast on an open-faced, Toasted English Muffin. Topped with Tangy, Rich, House-made Hollandaise. Served with hashbrowns or green salad.

TRADITIONAL BREAKFAST GF OPTION V 17

2 Eggs Any Style, 3 Pieces Thick-Cut Bacon, Homestyle Hashbrowns & 2 Slices of Whole Wheat, Sourdough or Gluten-Free Toast. Served with hashbrowns or green salad. **Gluten Friendly option:** sub GF toast **veg option:** sub plant base bac-un

THE PAPII SPECIAL GF V TWO EGGS 15 THREE EGGS 18

Soft Poached Eggs on GF Keto Caveman Toast with Suzy's Famous Guacamole, served with a side of Homestyle Hashbrowns or green salad.

FALAFEL WRAP VE 16

Crispy, Herbaceous, House-Made Falafel, Hummus, Lettuce, Tomato, Bell Pepper, Green Onion, Cilantro, and Avocado-Ginger Sauce in a Wheat Tortilla. Served with Fries or Green Salad.

ANGUS BACON CHEESEBURGER 17

Angus Beef, House Burger Sauce, Melted Cheese, Bacon, Lettuce, Tomato, Pickles, Onions on a Toasted Sesame Seed Bun. Served with Fries or Green Salad.

BEAN, CHICKEN or BEEF QUESADILLA V/VE OPTION 17

Choice of Protein, House-made Garlic Sauce, Bell Peppers, Green Onion, Black Beans, Mixed Cheese, Cilantro, in a Crispy Baked Flour Tortilla. Served with Salsa & Sour Cream. Served with Fries or Green Salad. **Vegan option:** sub vegan queso (CONTAINS NUTS).

CHICKEN STRIPS 17.50

Tender Southern-Fried Chicken Breast with Choice of Sauce for Dipping: Honey Mustard, Honey Garlic, Spicy Asian, Southern BBQ or Sweet & Sour. Served with Fries or Green Salad.

MEXICAN SALAD BOWL GF / VEGETARIAN OPTION 19

Romaine Lettuce, Tomato, Bell Pepper, Cucumber, Green Onions, Cilantro, Avocado-Ginger Dressing, Feta Cheese, Fresh Corn Chips and Topped with Seasoned Beef & Beans, or Double the Beans. Served with Salsa, Guac and Sour Cream.

ADD-ONS / SMALL PLATES

Slice of Toast +2 Side Hashbrowns, Fries or Salad +5 Extra Egg +2
Side Hollandaise +4 Fresh Fruit Salad +7 Extra Salsa / Sour Cream / Dips 1.50
Side Guacamole +3

Fresh Corn Chips &

Salsa \$7 Guac \$10 Vegan Queso (CONTAINS NUTS) \$10 Spinach Dip \$12.50

HAND-CRAFTED MIMOSAS

5oz Flute....7 8oz Glass....10

THE CLASSIC MIMOSA

Prosecco. Orange Juice. Lime.

STRAWBERRY TART MIMOSA

Prosecco. Strawberry-Infused Pink Grapefruit Juice.

PINEAPPLE EXPRESS MIMOSA

Prosecco. Pineapple & Lychee Juice.

LYCHEE ROSÉ MIMOSA

Prosecco & Rosewater-Lychee Juice.

SIGNATURE COCKTAILS

1.5oz....12 2.5oz....16

SUZY'S SPICY CAESAR

Vodka or Gin, Clamato, Horseradish, Pickle Juice, Tabasco, Wooster, Caesar Rim

TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine

TEQUILA AFTER DARK

Tequila, Fresh Watermelon, Fresh Mint, Lime, Soda

THE SPARKLY LADY

Vodka, Lychee, Strawberry Infused Pink Grapefruit Juice, Soda

CLASSIC MOJITO

White Rum, Fresh Mint, Lime Juice, Simple Syrup, Soda

Virgin Cocktails (no alcohol)...

5.95 small 8.00 large

SOFT DRINKS

Tea...cup 2.50 teapot 5.00

Coffee...3.50 Hot Cocoa...4.00

Juice (Orange, Pineapple, Pink Grapefruit, Cranberry) Small 3.50 Large 5.50

355mL San Pellegrino...3.65

1L San Pellegrino....7.00

Bottled Water...2.50 Red Bull...5.50

Canned Pop/Soda...2.50

ALL ITEMS PLUS APPLICABLE TAXES