

Weekend Brunch

Specialties

CRÈME BRÛLÉE FRENCH TOAST \$16

4 Thick slices of French baguette baked in a crème brûlée cream and caramelized sugar topping, with fresh strawberry rum compote, and whipped cream.

SMOKED BRISKET HASH \$18

House-smoked brisket, bell peppers, onions, and potatoes served with 2 eggs any style.

HUEVOS RANCHEROS \$16

2 crispy corn tortillas, wild warrior beans, fired roasted salsa, mozzarella cheese, avocado, 2 eggs any style, and home fries.

COLOSSAL CINNAMON ROLL BREAKFAST STACK \$16

Fresh baked cinnamon roll split and grilled, filled with 4 eggs, Italian sausage, American cheese, and sprinkled with powdered sugar. Served with bourbon maple syrup.

CRAB BENEDICT \$18

A split English muffin, grilled and topped with sliced tomato, poached eggs, crab, hollandaise, and avocado. Served with home fries.

Classics

BACON AND EGGS \$12

Apple-cured bacon served with home fries, choice of eggs, and toast.

BUILD YOUR OWN OMELET \$16

(3 toppings) Bacon, bell peppers, tomatoes, onions, mushrooms, olives, jalapeños, cheddar, Swiss, pepper jack. Served with home fries and toast.

CHICKEN FRIED STEAK \$16

Topped with sausage gravy, served with home fries, choice of eggs, and toast.

NEW YORK STEAK AND EGGS \$22

10oz Angus New York Strip steak served with home fries, choice of eggs, and toast.



Drink Specials

IRISH COFFEE \$12

Bailey's Irish Cream, Jameson, and coffee, topped with whipped cream.

TITO'S BLOODY MARY \$11

Signature Bloody Mary served with green beans, stuffed olives, and a pepperoncini.

CALIFORNIA CHAMPAGNE MIMOSA 56

Your favorite fruit juice or puree with champagne. Choose from:

Orange, Strawberry, Peach, Mango, Pineapple, Pomegranate, Cranberry,
or Passion Fruit.

MIMOSA FLIGHT \$13

Four of our delicious mimosas, served in 4oz glasses. Choose from: Orange, Strawberry, Peach, Mango, Pineapple, Pomegranate, Cranberry, or Passion Fruit.

