



# PANCAKES 12

2 Large Pancakes Served with (\*\*) Choice of 2 Sides (AVAILABLE VEGAN)

# SPECIALTY PANCAKES 13

2 Large Pancakes Choice of 2 Sides

# **AVOCADO TOAST 11**

Seasoned and Smashed Avocado Bacon, Sunny Side Up Egg, Cotija Chili Oil, Flakey Salt Served on Whole Grain Toast

# BISCUITS & GRAVY 14 WITH MAQUE CHOUX

One Large Biscuit, Sage Sausage Gravy, Grilled Corn Maque Choux

# START YOUR DAY 12

2 Eggs, Bacon or Sausage, Breakfast Potatoes White/Wheat or GF Toast

Greakfast Burritos



# **SMOKIN SKILLET 18**

Smoked Brisket, Maque Choux, Breakfast Potatoes, Sunny Side Egg, Cotija, Mexican Crema Drizzle

# STEAK & EGGS 23

Coffee Rubbed Petite Filet, 2 Eggs and Breakfast Potatoes

# **BREAKFAST PUFF PASTRY 13**

Wild Mushrooms, Grilled Asparagus, Red Onion, Bacon, Muenster Cheese, Sunny Side Up Egg, Chives Served on a Large Puff Pastry

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Fruit Cup Bacon

Breakfast Sausage
Potatoes

Single Pancake 2 Eggs

WANT TO SAY THANKS TO OUR KITCHEN? BUY THEM A ROUND!

15

# Brunch Cocktails

#### MIMOSAS 6/20

Single/Caraffe Choice of OJ, Cranberry, Pineapple Juice

#### **BLOODY MARY 8**

House Infused Spicy Vodka or Buffalo Trace Bourbon w/ a Skewer of Veggies and Cheeses

# STRAWBERRY PEACH 7 BELLINI

Strawberry and Peach Puree, Peach Schnapps, Brut

### **ESPRESSO MARTINI 12**

Absolut Vanilla, Mr Black Coffee Liqueur, Espresso, Simple Syrup

offee/Cspresso

Coffee 4
Cappuccino 6

Latte 6 Espresso 4



840

12

(Price Includes 3 Regular Toppings, Choice of Tortilla and Sauce)

# REGULAR TOPPINGS 2.50

Breakfast Sausage, Bacon, Chorizo, Gouda, Cheddar, Blue Cheese, Mushrooms, Sundried Tomatoes, Red Onions, Green Peppers, Artichokes, Black Olives, Green Olives, Spinach, Basil, Pico De Gallo, Tomatoes

# **TORTILLAS**

Flour Tortilla, Spinach, Sundried Tomato and Herb

#### SAUCES

Poblano Cream Sauce, Spicy Red Sauce, Green Chile, Pepperjack Cream Sauce

#### PREMIUM TOPPINGS

Shrimp 5 Prosciutto 6 Smoked Brisket 10 Feta 5 Goat Chees 7 Rinotta (Vegan Cheese) 5

# S&R BREAKFAST BURRITO 14

Bacon, Chorizo, Scrambled Eggs Breakfast Potatoes, Refried Beans, Cotijo Cheese, Chopped Cilantro and Spicy Red Salsa

V-Vegan Veg-Vegetarian GF-Gluten Free
Parties of 8 or more wil have a 20% gratuity added.
If you have any allergies, please notify your server.
Kitchen handles shellfish, peanuts and tree nuts
Our Kitchen is not GF Certified.
Although precautions are taken,
we cannot guarantee no cross contamination





### PICKLED CREVETTES 18

Sous Vide Char-Grilled Shrimp, Swimming in a Tangy Sauce. Served with Sopping Bread

# TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned
Tempura Fried
Cauliflower, Served with
Sweet Potato Aioli and
Jalapeno Cilantro Ranch

# FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy
Buttered Cornbread
with a Jalapeno Cilantro Ranch

# FIRECRACKER LOLLIPOPS 16

Chicken Lollipops, Drenched in Firecracker Sauce, Served Over White Sticky Rice. with Kimchi, Black & White Sesame Seeds and Fried Rice Paper Nori



Saturday & Sunday 9a to 2p Monday-Friday 11a to 2p

Ranch Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italian

# HOUSE SALAD 6

Spring Mix, Cucumbers, Carrots, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons

#### S&R COBB 13

Grilled Salmon or Chicken Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Spring Mix

#### THE WEDGE 12

Goat Cheese, Bacon,
Marinated Pears, Pickled Red Onions
Chives, House Made Croutons,
Served on a Wedge of Iceberg Lettuce

# CHICKPEA GREEN 5/8

CHILE Cup or Bowl

4 Shrimp 12

Salad Hold-Mas

Flank Steak 15

Grilled Chicken 7

Sandriches & Burgers

Served with Choice of: Fries, Side Salad,
Blue Cheese Cole Slaw.

#### FLANK STEAK TORTA 17

Grilled Bolillo Roll, Sous Vide Flank Steak, Guacamole, Salsa, Shredded Lettuce, Sour Cream Drizzle, Refried Beans, Sliced Tomatoes

#### THE RY 12

Grilled Roast Beef Blue Cheese Crumbles, Bacon, Lettuce, Tomato, Red Onion Spicy Mayo on Marbled Rye Bread

# CRABCAKE SANDWICH 18

Crabcake, Firecracker Cole Slaw, Mayo On a Brioche Bun

#### S&R BURGER 16

Brioche Bun, Juicy Lucy Style Burger with Pepper Jack Cheese, Tempura Fried Onion Ring, Steenz Bacon Onion Jam, Shredded Lettuce, Sliced Tomato, House Made Ketchup

# BRISKET BANH MI 17

Smoked Brisket, Pickled Carrots and Daikon, Lemongrass, Cilantro, Spicy Mayo on a Grilled Bolillo Roll

Vittas
Not Available During Brunch

12

(Price Includes Choice of 2 Regular Toppings, Mozzarella Cheese and Choice of Sauce) GF Crust Additional 5

# REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, Gouda, Gorgonzola, White Mushrooms, Pineapple, Sundried Tomatoes, Red Onions,

Green Peppers, Bacon & Onion Jam, Artichokes, Spicy Honey Drizzle, Balsamic Drizzle, Black Olives, Green Olives, Spinach, Basil, Sunny Side Egg, Tomatoes, Truffle Oil

#### SAUCES

Red Sauce, White Sauce, BBQ, Pesto (2.50 Upcharge)

### PREMIUM TOPPINGS

Shrimp 5 Prosciutto 6 Smoked Brisket 10 Feta 5 Goat Cheese 7 Wild Mushrooms 6 Rinotta 5 (Vegan Cheese, Contains Cashews)

# MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil

# FIRST DATE 19

Mozzarella, Romano, Gorgonzola,Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle