



BRUNCH COCKTAILS

Aperol Spritz \$13

aperol, cointreau, orange bitters, sparkling wine and soda

Bloody Mary \$12

bloody mary mix, vodka, fruit garnishes, beef jerky

Dance Happy \$13

flor de cana rum, lemon, ginger, black berries, orgeat, acacia honey, bitters

Bonfire \$12

banhez mezcal, jalapeno pineapple syrup, lime, pineapple

Bonfire Pitcher \$52

banhez mezcal, jalapeno pineapple syrup, lime, pineapple, serves 5-6

Venus Express-O \$14

plantation pineapple rum, salted caramel, mr. black coffee liqueur, espresso, fernet, vanilla, toasted marshmallow

Margarita \$12

cimarron blanco tequila, cointreau, lime, passion fruit

Margarita Pitcher \$52

cimarron blanco tequila, cointreau, lime, passion fruit, serves 5-6

Mimosa Kit \$35

one bottle of cava, two choices of juices

The Duplex Mimosa \$12

cointreau, orange juice, cava

Dreamsicle \$13

brandy, mezcal, crush orange soda pop syrup, citrus, egg white

BRUNCH

Wake Me Up \$12

any style eggs, choice of meat, and toast served with savory potatoes

Chilaquiles \$15

corn tortillas smothered in house red salsa, chicken tinga, black beans, crema, cotija cheese, avocado, scallions, topped with two any style eggs

Steak & Eggs \$23

8oz hanger steak, any style eggs, savory potatoes, choice of toast

Fried Chicken and Gravy Sandwich \$15

buttermilk fried chicken breast, house gravy, sunny side egg, house-made buttermilk biscuit, served with savory potatoes

Biscuits and Gravy \$14

two biscuits smothered in white sausage gravy, topped with two egg any style

Lobster Omelette \$16

white cheddar cheese, lobster, bacon, champagne béchamel sauce, served with savory potatoes and choice of toast

Shrimp & Grits \$15

bacon, mushrooms, sauteed shrimp, scallions, white wine cream sauce, served over cheesy grits

Mushroom Omelette \$14

spinach, maitake mushrooms, goat cheese, served with savory potatoes and choice of toast

Tinga Omelette \$15

black beans, onion, cotija cheese, sour cream, topped with chipotle-tomato stewed chicken, served with savory potatoes, and choice of toast

Shrimp and Chorizo \$14

sautéed cajun shrimp, chorizo, cotija cheese, bacon, over savory potatoes and choice of toast

Brisket Hash \$16

house-braised beef brisket, bell peppers, fresh jalapenos, onion, 2 eggs any style, cheese sauce, over savory potatoes and choice of toast

Avocado Toast \$14

avocado smash, spinach, tomato, poached eggs, topped with pepita pesto hollandaise, on wheat toast, served with savory potatoes

Pork Belly Benedict \$15

pork belly served open faced on biscuit, poached eggs, topped with chipotle hollandaise, served with savory potatoes

Banana Pecan Pancakes \$13

two buttermilk pancakes served with fresh bananas, pecans, topped with praline sauce

Autumn French Toast \$15

crunchy French toast, pumpkin cheesecake spread, crème anglaise

Brunch Burger \$17

two patties, bacon, white American cheese, spinach, tomato, avocado, sunny side up egg, chipotle hollandaise, served on a brioche bun with fries

P.B.L.T. \$14

pork belly, boston lettuce, roasted tomato, serrano cilantro aioli, on texas toast, served with fries

Shrimp Po Boy \$15

beer battered shrimp, lettuce, tomato, special sauce, served on a hoagie bun, served with fries

BBQ Brisket Grilled Cheese \$14

grilled bbq chicken, mixed greens, corn, avocado, heirloom tomatoes, onion, cotija cheese, beans, tortilla strips, chipotle vinagrette

SOB Salad \$14

choice of protein (chicken, shrimp), mixed greens, corn, avocado, tomatoes, onion, cotija cheese, beans, tortilla strips, chipotle vinagrette

Wings \$14

One dozen wings served with ranch, choice of nashville hot or smoked bbq

\$40 Bottomless Mimosa Kit

with purchase of brunch main

SIDES

Toast \$4

Side of Fries/Tots \$6

House Side Salad/Caeser Salad \$8

Links \$4

(choice of bacon, chicken, or pork)

Fruit \$6

Savory Potatoes \$5

Plain Buttermilk Pancake \$5

House Fries \$6

(choice of ranch, cajun or garlic parm)

DESSERTS

Creme Brulee Cheesecake \$7

Tiramisu \$7

Churros \$6