



weekend BRUNCH

SAT & SUN, 11AM - 3PM



BRUNCH COCKTAILS

WINTER WHITE BELLINI

a twist on our best-selling guest favorite! St-Germain Elderflower liqueur, white cranberry juice and sparkling wine topped with frozen cranberries (180 cal) 8

BRUNCH FLIGHT

sip & sample our Brunch Cocktails - this flight includes mini versions of the Sunny Side Up Martini, Espresso Martini, and Brunch Punch Martini (490 cal) 12.9

BLOODY MARY

Fris vodka, Bloody Mary mix, bacon, olives, and citrus (160 cal) 8

SUNNY SIDE UP MARTINI

Stoli Vanilla vodka, maple syrup and orange juice hand shaken and garnished with peppered candied bacon and a gummy egg (250 cal) 11.5

ESPRESSO MARTINI

vanilla vodka, Kahlúa, Crème de Cacao and STÖK® Cold Brew (170 cal) 13.5

COLD FASHIONED

Maker's Mark bourbon, vanilla, Angostura bitters and STÖK® Cold Brew Coffee, served over a colossal ice cube and garnished with a gummy egg (220 cal) 13.5

MIMOSA

by the glass (110 cal) 7

bottle of La Marca Prosecco with carafe of orange juice (360 cal) 32

SHAREABLE PITCHERS *serves 3 cocktails*

Parker's Margarita 24 (upgrade to Patron +8) (530 cal)

Blackberry Red Sangria 24 (570 cal)

Sparkling Mango White Sangria 24 (630 cal)

SPIRIT-FREE BEVERAGES

WINTER WHITE SPARKLER

refreshing winter mocktail that dazzles with festive flavors! White cranberry juice, pomegranate, fresh sour and Sprite (120 cal) 5.5

DRAGON FRUIT NOJITO

dragon fruit, refreshing mint, and Fever Tree Sparkling Lime Yuzu, offers a bright and bubbly tropical escape (140 cal) 5.9

MATCHA COLADA

creamy tropical mocktail, blending earthy matcha, pineapple, coconut, and fresh sour for a refreshing treat (230 cal) 5.9

SPARKLING BLUEBERRY REFRESHER

blueberry purée, Sprite, and fresh lime garnished with a mint sprig (190 cal) 4.9

BRUNCH FAVORITES

Served with bacon (70 cal) and seasoned breakfast potatoes (430 cal), except Crème Brûlée French Toast

SHRIMP & GRITS

five wood-grilled shrimp topped with a creamy creole sauce, served over mozzarella cheese-infused grits, finished with green onions, parmesan cheese and bacon (1090 cal) 17.5

TRADITIONAL EGGS BENEDICT*

smoked ham on a toasted English muffin with poached eggs and hollandaise sauce (520 cal) 15.9

BANG BANG SHRIMP® EGGS BENEDICT*

our signature crispy shrimp on a toasted English muffin, topped with poached eggs coated in creamy spicy hollandaise sauce finished with green onions (720 cal) 16.5

BFG EGG BURGER*

our signature half-pound BFG burger, toasted bun, fully dressed with sharp Cheddar and special sauce, topped with a fried egg (970 cal) 17.9

CRÈME BRÛLÉE FRENCH TOAST

Grand Marnier and orange zest soaked brioche bread, served with chef-crafted whipped cream, mint, fresh strawberries (1740 cal) 15.9

CRAB AND FONTINA CHEESE FRITTATA

egg soufflé topped with creamy Fontina cheese and lump crab meat (760 cal) 17.9

SWEET AND SAVORY

B.A.E. TACOS AND CRÈME BRÛLÉE FRENCH TOAST

crispy **Bacon** and cheesy scrambled **Eggs**, served in warm tortillas topped with cilantro, drizzled with our signature Bang Bang sauce, paired with Crème Brûlée French Toast (1910 cal) 16.5

BFG BURGER* AND CRÈME BRÛLÉE FRENCH TOAST

our signature half-pound BFG burger, toasted bun, sharp cheddar and special sauce. Paired with Crème Brûlée French Toast (1760 cal) 17.9

Dine-in only. Menu subject to change based on availability.

*These items are cooked to order. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.