



# weekend BRUNCH

SAT & SUN, 11AM - 3PM



## BRUNCH COCKTAILS

### MIMOSA

by the glass (110 cal) 7  
bottle of La Marca Prosecco with carafe of orange juice (360 cal) 32

### BEEHIVE SPRITZ

Gray Whale gin, Grand Marnier, house-made honey syrup, fresh lemon sour topped with Fever Tree Lime & Yuzu and sparkling wine (180 cal) 13.9

### WHISTLEPIG MAPLE OLD FASHIONED

WhistlePig PiggyBack bourbon, WhistlePig's own Vermont maple syrup, Angostura bitters and candied peppered bacon. 15.5

### 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, crispy bacon, olives, and citrus (160 cal) 8

### ESPRESSO MARTINI

Stoli Vanilla vodka, Kahlúa, Crème de Cacao, and freshly brewed espresso (170 cal) 13.9

### 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

### 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

### LYCHEE LOTUS

lychee, fresh citrus juices topped with Fever Tree Sparkling Lime & Yuzu 5.5

## BRUNCH FAVORITES

*Entrées served with applewood smoked bacon (70 cal) and seasoned breakfast potatoes (430 cal), except Crème Brûlée French Toast & Crab Huevos Rancheros*

### BACON AND JALAPEÑO DEVEILED EGGS\* - STARTER

stuffed with applewood smoked bacon and pickled jalapeños, garnished with a parmesan crisp (430 cal) 9.9

### CRAB HUEVOS RANCHEROS\*

crispy crab bites, poached eggs, avocado and refried black beans, topped with enchilada sauce, cilantro-lime crema, feta cheese, and crispy tortilla strips (890 cal) 17.9

### CRAB AND FONTINA CHEESE FRITTATA

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

### 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

### B.A.E. TACOS\*

crispy **Bacon** and cheesy scrambled **Eggs**, served in warm tortillas topped with cilantro, drizzled with our signature Bang Bang sauce (1660 cal) 15.9

### 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

*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.