

BRUNCH MENU

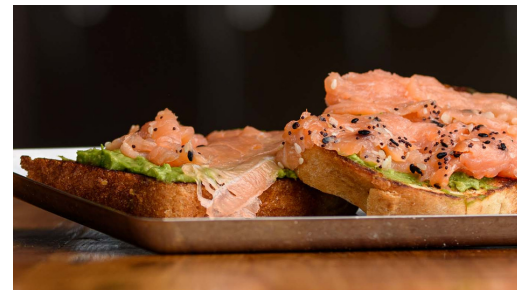
SATURDAYS & SUNDAYS | 11AM-3PM

AVOCADO TOASTS

Indian Flare - Classic Avocado Toast topped with Masala Fried Egg 10.5

BELT - Not Your Average BLT - Bacon, Fried Egg, Leafy Greens, Tomato 11

Touch of the Pacific - Smoked Salmon Avocado Toast Topped fresh cracked pepper and salt. 12



CHICKEN & WAFFLE NACHOS

Collaboration of Southern Comfort & South of the Border! Made from scratch waffles fried to a comfortable crunch topped with queso, seasonal pepper jelly, In-house made breakfast syrup, loaded with fried chicken and topped with crema drizzle and green onions 10.5

D.E.S.I MARINATED SHRIMP & GRITS

Delicious Exotic Spicy Irresistible Shrimp Marinated with West Indian Influence topped over bed of Buttery Grits 12.5



HANGOVER SLIDERS

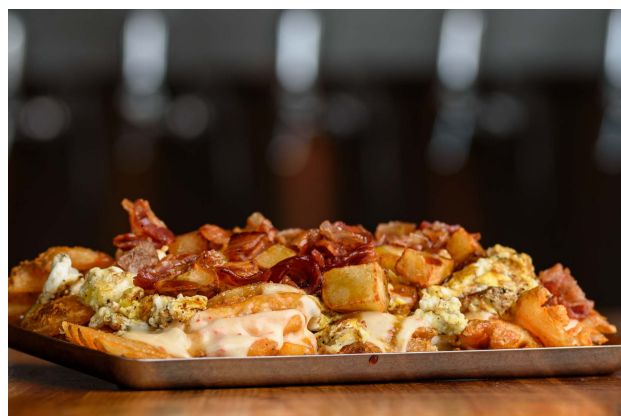
Beef Patties, Fried Egg, Cheddar Cheese, Avocado Ranch, served with choice of Seasoned Potatoes or Grits. 11.5 *Add Bacon 1.5*

MORNING AFTER FRIES

Seasoned Scrambled Eggs, Crumbled Bacon, Zesty Queso and finished off with Inhouse-made Breakfast Syrup 10.5

STEAK EGGS & POTATOES

A Bed of Masala Scrambled Eggs, Seasoned Potatoes, Cheddar Cheese topped with Sirloin Steak, Pickled Onions, Cilantro and a Jalapeño Lime Crema 12.5



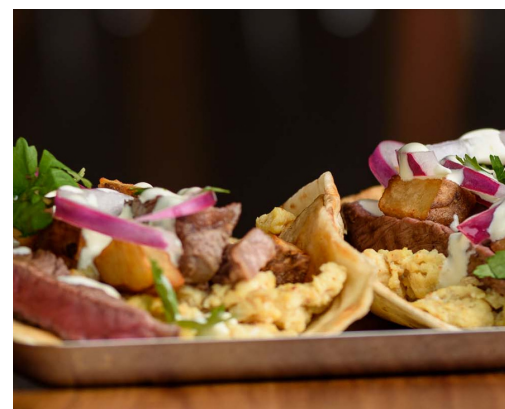
TACOS

Served on Flour tortillas. Corn option available upon request.

Pork - Slow Roasted Pork, Seasoned Eggs, Picked Purple Cabbage, Queso with a Sriracha Crema Drizzle 10

Shrimp - Blackened Shrimp, Seasoned Eggs, Mango Habanero Salsa, Cilantro Crema, Pickled Onions, Fresh Cilantro 11.5

Steak - Seasoned Sirloin Steak Paired w/ Scrambled Masala Eggs, Potatoes, Pickled Onions, Cilantro, Jalapeño Lime, & Crema 12.5



A LA CARTE

Bacon (4 strips) 3
Andouille Sausage 4.5
Grits 3
Two Eggs Anyway 2
Breakfast Potatoes 3.5
Belgian Waffle 4



BRUNCH COCKTAILS

BLOODY MARY MEAL MUGS

Our mugs are built w/ a fresh base of 100% Tomato Juice & the best ingredients to build a Rich Bloody Mary

The Southerner - Zesty Fried Shrimp, Crawfish Étouffée Ball, Corn on Cob, Fresh Jalapeño Rings, Celery, Pickled Okra, Cornichon & Olive 15

The Patriot - Cheeseburger, Grilled Andouille Sausage, Waffle Fries, Bacon Stick, Celery, Pickled Cornichon & Olive 16

The Latino - Cheese Quesadilla, Chicken Wing, Charred Jalapeño, Bacon Stick, Celery, Olive, Pepperoncini, & Cornichon 14

The Indian - Cocktail Samosas, West Indian Marinated Shrimp, Mango Slices, Olive, Celery, & Lemon Wheel 15



SPECIALITY BRUNCH COCKTAILS

We Be Jammin - Goslings Old Rum, Diplomatico Rum, Strawberry, Guava, Cardamom, & Fresh Lime Juice 11

Mango Rose Margarita - Monte Alban Tequila, Mango, Rose, Mint, Fresh Lime Juice, & Cane Sugar 10

Bourbon in a Hammock - Pineapple Bourbon, Ancho Reyes Chili, Aperol, Brown Sugar, Fresh Lime Juice, Angostura & Fresh Jalapeño Ring 10



White Peach Sangria - Starborough Sauvignon Blanc, Aperol, Cherry Liqueur, Peach Puree, Fresh Citrus, Cardamom 10

Red Peach Sangria - Chateau Sovereign Pinot Noir, Aperol, Cherry Liqueur, Peach Puree, Fresh Citrus, Cardamom 10

Iced Coconut Chai Tea Latte - New Amsterdam Coconut Vodka, Cream De Cocoa, Fresh Brewed Chai, Chai Brown Sugar 9

Iced Peanut Butter Chai Latte - Sheep Dog Peanut Butter Bourbon, Fresh Brewed Chai, Cream, Brown Sugar 9

Bottomless Mimosas - 14 *with purchase of an entrée*

Mimosa Bar (Build Your Own Mimosas) - Bottomless Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, and Seasonal Fruits 25



CRAFT MIMOSAS

Glowing Mermaid - Melon Orange Pineapple 5

The Blushing Girl - Orange Pomegranate Pineapple 5

Hawaiian Cruise - Coconut & Pineapple 5

TRADITIONAL COCKTAILS

OLD FASHIONED - 8

Zackariah Harris Bourbon, Cane Sugar, Bitters, Orange Peel

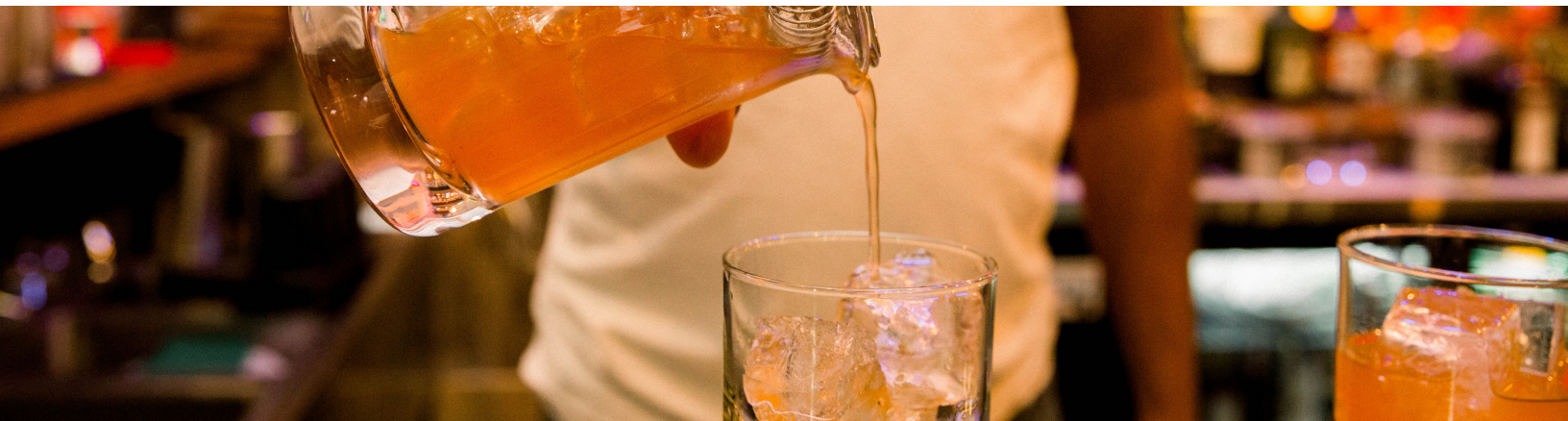
CLASSIC MARTINI - 8

New Amsterdam Gin or Vodka Dry Vermouth, Olive or Lemon Twist

MARGARITA - 8

Monte Alban Silver Tequila, Fresh Lime Juice, Cane Sugar, Salt Rim

Flavored Margarita (Strawberry, Mango, Blueberry, Peach) - add \$1



LEMON DROP MARTINI - 9

Skyy Citrus Vodka, Cointreau, Fresh Lemon Juice, Cane Sugar

MOJITO - 8

Cruzan Light Aged Rum, Fresh Lime Juice, Cane Sugar, Soda, Mint - *Flavored - add \$1*

SIDECAR - 9

Lafayette Cognac, Cointreau, Fresh Lemon Juice, Cane Sugar

FRENCH 75 - 8

Cognac, Gin, or Vodka

Fresh Lemon Juice, Cane Sugar, Champagne, Lemon Peel

SPECIALTY COCKTAILS

MANGO CHUTNEY OLD FASHIONED - 10

Mango Chutney infused Four Roses Bourbon, Brown Sugar, Bitters, Flamed Orange Peel

MASALA MARTINI - 10

Aviation Gin, Fresh Lime Juice, Cane Sugar, Indian Masala Spices

MUMBAI MULE - 12

Tito's Vodka, Handmade Ginger and Spice Syrup, Fresh Lemon Juice, Soda Water



EASTERN RITA - 12

Espolon Blanco Tequila, Fresh Citrus, Cane Sugar, Handmade Tamarind Paste, Exotic Spiced Rim

MALABAR MOJITO - 10

Cruzan Light Aged Rum, Coconut, Lemongrass, Fresh Lime Juice, Cane Sugar, Soda Water, Fresh Mint

SWEET CURRANT COSMO - 9

Skyy Citrus Vodka, Triple Sec, Black Currant Syrup, Fresh Lime Juice, Lemon Peel, Sugar Rim



WINE LIST

BY THE GLASS

Canyon Road **PINOT GRIGIO**, California **7/24**

Starborough **SAUVIGNON BLANC**, New Zealand **7/24**

Josh Cellars **CHARDONNAY**, Sonoma County **8/28**

Bartenura **MOSCATO**, Italy **9/32**

Wycliff **CHAMPAGNE**, California **5/20**

Oyster Bay **ROSÉ**, New Zealand **8/32**

Chateau Souverain **PINOT NOIR**, California **7/24**

Chateau Souverain **CABERNET SAUVIGNON**, North Coast **7/24**

BY THE BOTTLE

Mionetto Prestige **PROSECCO D.O.C.**, Italy **30**

Oyster Bay **PINOT GRIS**, New Zealand **32**

Finca La Linda **TORRONTES**, Argentina **28**

Whitehaven **SAUVIGNON BLANC**, New Zealand **36**

J Vineyard **CHARDONNAY**, California **36**

Stags' Leap **CHARDONNAY**, Napa Valley **48**

Fleur de Mer **ROSÉ**, France **42**

Fighting Chance **PINOT NOIR**, Central Coast **42**

Ferrari Carano **PINOT NOIR**, Anderson Valley **52**

Antigal **CABERNET SAUVIGNON**, Argentina **30**

Joseph Carr **CABERNET SAUVIGNON**, Paso Robles **40**

Layer Cake **MALBEC**, Argentina **32**

Josh Cellars Legacy **RED BLEND**, California **32**

Locations E by Dave Phinney **RED BLEND**, Spain **40**

Orin Swift 8 Years in the Desert **RED BLEND**, Napa Valley **95**

Wente Sandstone **MERLOT**, Livermore Valley **36**

LADIES NIGHT: WEDNESDAYS – ALL DAY HALF OFF WINE BOTTLES (\$36 & UP)

APPETIZERS

GRILLED CHEESE BITES W/ JALAPEÑOS - 8.5

Just like when you were a kid, but spiced up a bit! Cheddar cheese with freshly sliced jalapeños served with homemade sriracha cream sauce

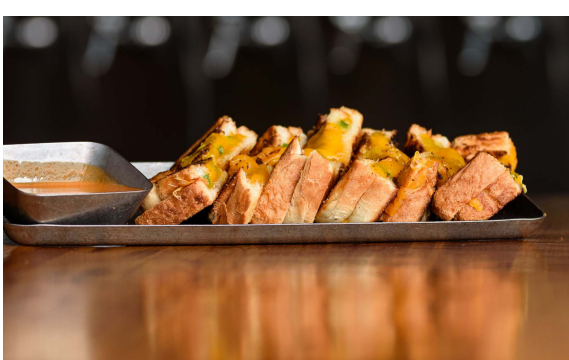
SOUTHWEST ROLLS - 11

Tortilla rolled with perfect blend of seasoned shredded chicken breast, black beans, corn & a touch of cheese. Served with chipotle ranch.

BUFFALO CAULIFLOWER BITES - 10

Vegan Available w/out ranch

Fresh cauliflower cutlets battered and fried to perfection then tossed in our homemade wing sauce. Served with ranch and celery.



BEER BATTERED WAFFLE FRIES - 4

Fried to golden brown crisp and served with ranch, chipotle ranch or ketchup.

DEATH BY QUESO - 5/9

The showdown between creamy queso and chilies... the chilies won. Served with corn tortilla chips. Be selfish or share it.

FRIED PICKLES - 6.5

Vegan

Pickle coins battered & fried. Served with choice of buttermilk ranch or chipotle ranch.



LOADED BEER BATTER WAFFLE FRIES



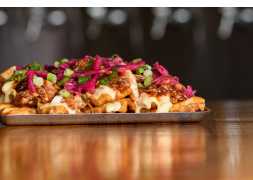
QUESO FRIES - 9.5 🍷🍷🍷

South of the border run-in with zesty queso topped with freshly sliced jalapeños.



HONEY SRIRACHA CHICKEN - 12 🍷🍷🍷

Not your typical Asian encounter! Waffle fries coated in our homemade juicy honey sriracha glaze topped with chopped chicken tenders, lettuce, tomatoes, ranch drizzle and Parmesan cheese.



BBQ PULLED PORK - 12 🍷🍷

Take a trip to Kentucky and back with sweet & sweaty pulled pork, pickled red cabbage and fresh cut green onions on top of a bed of golden waffle fries.



CHILI CHEESE - 11 🍷🍷🍷

West Coast influenced queso chili fries. Homemade Chili & Zesty Queso.

Create the ultimate experience with your favs:

Sour Cream, Fresh Jalapeños, Chopped Onions, Bacon Bits, Shredded Cheddar, & more Queso

SLIDERS

SERVED WITH CRINKLE CUT FRIES



BEEF - 10.5 🍷

The seasoned beef slider that has you coming back one bite at a time. Lettuce, tomato, pickles, avocado ranch.



BLACK BEAN - 9.5 🍷🍷

Vegetarian

You might convert to a vegetarian! Lettuce, tomato, onions, pickles, chipotle ranch.



CHICKEN - 9 🍷🍷

Fried chicken breast delivering your not so typical Asian encounter! Juicy, sweet and spicy honey sriracha chicken breast with lettuce and tomato.



PORK - 9.5 🍷🍷

Oven-roasted seasoned pork shoulder tossed in homemade sweet & sweaty sauce topped with pickled red cabbage.

WINGS & TENDERS



CRISPY, MEATY WINGS

Fresh wings smothered with our MID TAP wing sauces or get them naked

6 piece wings (choose one sauce) – **11**

9 piece wings (choose two sauces) – **15**

12 piece wings (choose three sauces) – **18**



PERFECTLY POUNDED TENDERS

Tenders with your favorite MID TAP tender sauces or get them naked

6 piece tenders (choose one sauce) – **8**

9 piece tenders (choose two sauces) – **11**

15 piece tenders (choose three sauces) – **16**

WING & TENDER SAUCES:

(Our wing sauces are all made in-house)

- **ASIAN ZING** – Filled with flavor and slow-burning heat.
- **BUFFALO** – Classic Buffalo Excellence.
- **BUFFALO RANCH** – Buttermilk ranch blended with buffalo.
- **GARLIC PARMESAN** – Our twist on the Italian classic.
- **LEMON PEPPER** – Tangy twist of lemon and pepper dry rub.
- **HONEY JACK** – Honey, Mustard, and Seasoned BBQ.
- **SWEET & SWEATY** – Honey, BBQ, Hot Sauce.
- **HONEY SRIRACHA GLAZE** – Mouthwatering Sweet & Spicy.

DIPPING SAUCES:

- **CHIPOTLE RANCH**
Adobo chipotle peppers blended with homemade buttermilk ranch
- **AVOCADO RANCH**
Creamy buttermilk ranch with fresh avocado
- **BUTTERMILK RANCH**
Classic buttermilk ranch
- **BLUE CHEESE**
Classic blue cheese

QUESADILLAS AF

SERVED W/ CHIPS & FRESH JALAPEÑO LIME HOT SAUCE



BASIC AF - 7

Just cheese



VEGETARIAN AF - 8

Cheese, Corn, Black Beans, Jalapeños, Onions, Tomatoes



CHICKEN AF - 10

Shredded Seasoned Chicken + Vegetarian AF



PORKY AF - 10

Sweet & Sweaty Pork Shoulder + Vegetarian AF

SALADS

ALL SALADS SERVED ON A BED OF MIXED GREENS.

ADD ON OPTIONS:

Grilled Chicken Breast or Strips, Fried Chicken Breast or Tenders, Avocado, Bacon Bits, Extra Cheese, Tortilla Strips

HOUSE SALAD - 5/9 🍷

Tomatoes, onions, & cheese w/ choice of Buttermilk Ranch, Chipotle Ranch, Avocado Ranch, or Blue Cheese.

SOUTHWEST CHICKEN SALAD - 12 🍷🍷🍷

Black beans, corn, tomatoes, onions, cheddar cheese, cilantro, garnished with fried tortilla strips & fresh jalapeños. Served with Chipotle Ranch.

DESSERT

CREAMY CHEESECAKE - 6

Served with whipped cream

CHOCOLATE, STRAWBERRY, CARAMEL DRIZZLE

ADD ONS

Fresh Sliced Jalapeños - .50

Chili - 2 Queso - 1.50

Shredded Cheese - .50

Sour Cream - 1

Avocado - 1.50

Grilled Chicken Breast/Strips - 2

Fried Chicken Breast/ Tenders - 2

Pulled Pork - 2

Tortilla Strips - .50

Extra Wing Sauce - 1

Extra Dipping Sauce - .50

SPICE LEGEND

● Flavor

●● Flavor with a Kick

●●● Flavorfully Spicy

●●●● Get your Beer ready

●●●●● You request it, we will bring it

HAPPY HOUR

SUNDAY THRU MONDAY - ALL DAY
TUESDAY THRU SATURDAY - 4PM TO 7PM
THURSDAY THRU SATURDAY - 11PM TO 1AM

\$6 COCKTAILS & WINE

OLD FASHIONED *Bourbon, Rye, or Rum Cane Sugar, Bitters, Orange Peel*

CLASSIC MARTINI *Vodka or Gin Dry Vermouth, Olive or Lemon Twist*

MARGARITA *Tequila Fresh Lime Juice, Cane Sugar*

MOSCOW MULE *Vodka, Gin, or Bourbon Fresh Lime Juice, Ginger Beer,
Fresh Mint*

FRENCH 75 *Cognac, Gin, Vodka Fresh Lemon Juice, Cane Sugar,
Champagne, Lemon Peel*

GIN & TONIC *Classic w/ a twist of Lime*

WHITE WINES

Canyon Road Pinot Grigio
Starborough Sauvignon Blanc
Josh Cellars Chardonnay
Bartenura Moscato

RED WINES

Oyster Bay Rosé
Chateau Souverain Pinot Noir
Chateau Souverain Cabernet Sauvignon

BEER SPECIALS

Domestic Pints - 4
Rotating Craft Pints - 5

FOOD SPECIALS

Fried Pickles - 5
3 Tenders & Fries - 6
Grilled Cheese Bites - 7
Death By Queso & Chips - 6.5
1 Slider & Crinkle Cut Fries - 6.5

SHOTS SHOTS SHOTS

\$4 SHOTS

MELON BALL
BANANA POPSICLE
BLUE KAMIKAZE
WOO WOO
SEX ON THE BEACH
FLAVOR WELL VODKA
WELL TEQUILA
WELL WHISKEY

\$5 SHOTS

SWEET CURRENT COSMO
LEMON DROP
PEANUT BUTTER & JELLY
CAMELTOE
GIRL SCOUT COOKIE
PINEAPPLE UPSIDEDOWN CAKE
MEXICAN CANDY
BSB BROWN SUGAR BOURBON

\$6 SHOTS

VEGAS BOMB
CREAMY ORANGE SHERBERT
ESPOLON TEQUILA
BLUEBERRY SMASH-TINI
FIREBALL
RUMPLE MINZ
CAPTAIN MORGAN'S RUM
CINNAMON TOAST CRUNCH

\$7.5 SHOTS

STOPLIGHT
CROWN ROYAL
THREE WISE MEN
REDBULL BOMB
JAGERBOMB
CROWN DROP
HENNY DROP

SHOTS TO SIP ON

AVION 44 - 34
CLASE AZUL - 32
DON JULIO 1942 - 38
PATRON GRAND PLANTINUM - 45
JOHNNY WALKER BLUE LABEL - 69
DALMORE 15 YR - 28
WHISTLE PIG BOSS HOG - 110

CELEBRITY SPIRITS

CASAMIGOS (GEORGE CLOONEY) TEQUILA - 11.5
CINCORO (MICHAEL JORDAN) TEQUILA - 22
CASA DRAGONES (OPRAH WINFREY) TEQUILA - 16
TREMANA (DWAYNE ROCK JOHNSON) TEQUILA - 7.5
DELEON REPASADO TEQUILA (P. DIDDY) TEQUILA - 10
HEAVEN'S DOOR (BOB DYLAN) WHISKEY - 10
PROPER 12 (CONNOR MCGREGOR) WHISKEY - 6
LONG BRANCH (MATTHEW MCCONAUGHEY) WHISKEY - 9.5
BUMBU (LIL WAYNE) RUM - 10
DUSSE (JAY Z) COGNAC - 9.5
MANSINTHE (MARILYN MANSON) ABSINTHE - 16
AVIATION (RYAN REYNOLDS) GIN - 7

CRAWFISH

SERVED W/ POTATO & CORN

*First Batch of Crawfish ready at 5pm on Tuesdays,
Thursdays, Fridays and Saturdays.*

TO GO ORDERS

Crawfish to-go 6.49/pound

DINE IN TRAYS

3 Pounds - 18.95

4 Pounds - 24.95

5 Pounds - 29.95

ADD ONS

Corn - .75

Potato - .25

SPECIALS

On Tuesdays, get a **FREE** pint of Craft or Domestic Beer with the purchase of crawfish.

