

# BRUNCH MENU

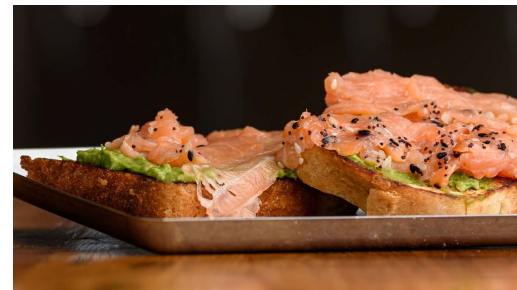
SATURDAYS & SUNDAYS | 11AM-3PM

## 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

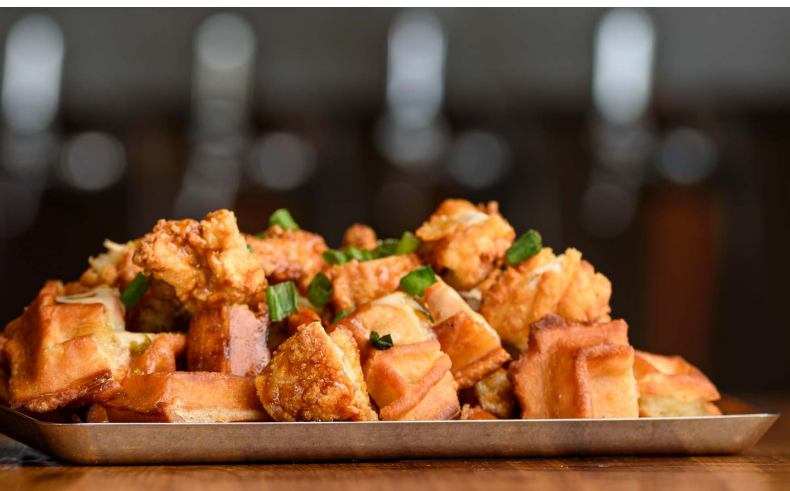


## CHICKEN & WAFFLE NACHOS

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

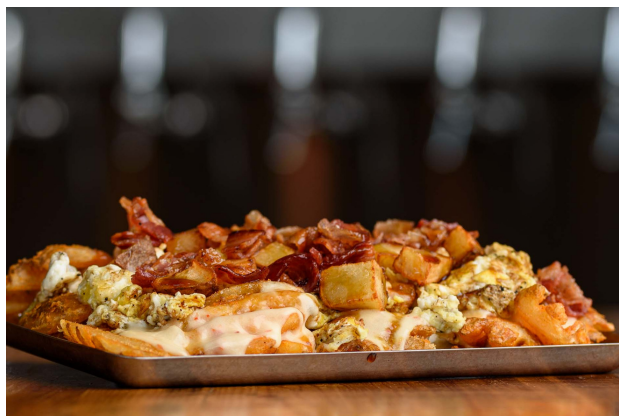
Beef Patties, Fried Egg, Cheddar Cheese, Avocado Ranch, served with choice of Seasoned Potatoes or Grits. 11.5 *Add Bacon 1.5*

## 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



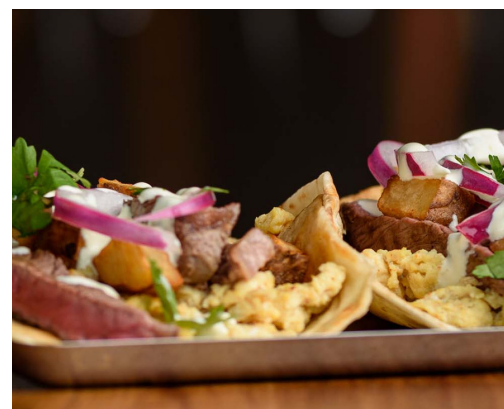
## TACOS

*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

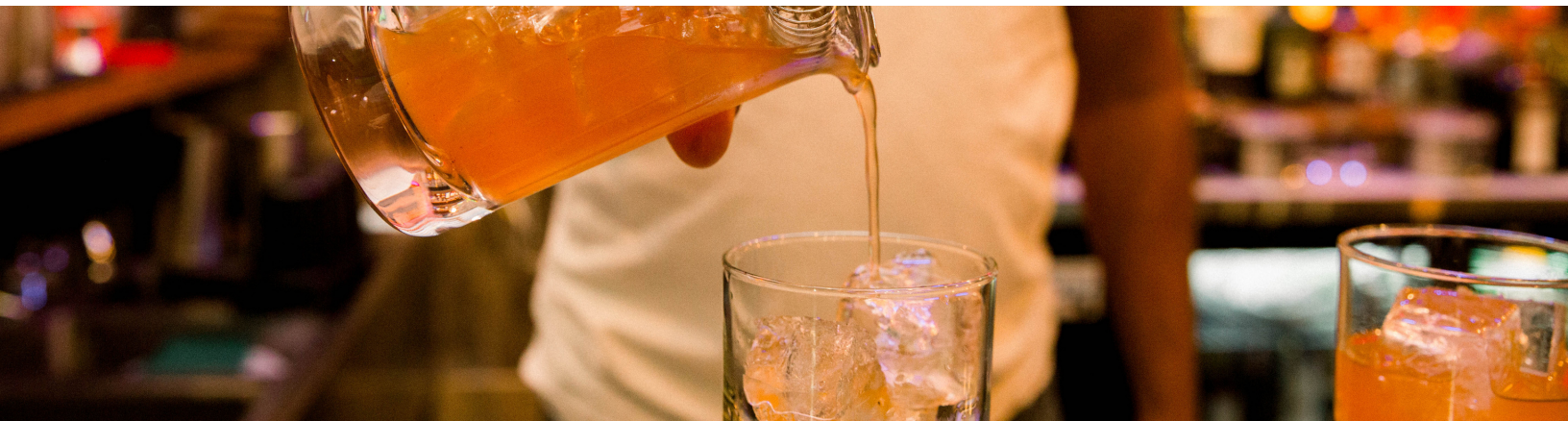
## CLASSIC MARTINI - 8

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

Sky 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

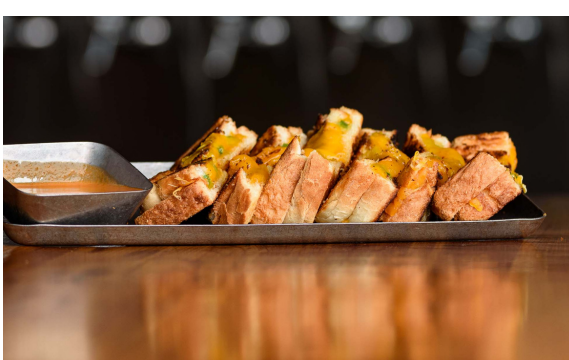
## SOUTHWEST ROLLS - 11

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



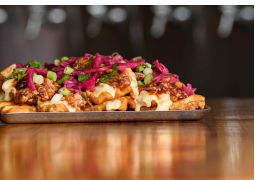
### QUESO FRIES - 9.5 🍷🍷🍷

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 🍷🍷

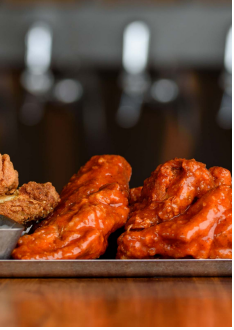
Fried chicken breast delivering your not so typical Asian encounter! Juicy, sweet and spicy honey sriracha chicken breast with lettuce and tomato.



### 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 & SAUCE

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

## TO GO ORDERS

Crawfish to-go 4.99/pound

## DINE IN TRAYS

3 Pounds - 15.49

4 Pounds - 20.99

5 Pounds - 25.49

## ADD ONS

Corn - .75

Potato - .25

