

BRUNCH COCKTAILS

The Signatures

FLIRT BIRD	19	YOU ONLY YOLO ONCE	18
reyka vodka, orange liqueur, lemon, champagne syrup, house- made sauv blanc whipped cream		hendrick's gin, st. germain, lavender, lime, creme de violette	
MILE HIGH MARTINI	17	LIL' HOT MESS	20
hendrick's gin, rosemary lavender honey, lemon , egg white		garrison brothers honeydew bourbon, hot honey syrup, peach, lemon	
ESPRESSO MARTINI	19	ONCE UPON A BRAMBLE	18
grey goose vodka, coffee liqueur, espresso (cream optional)		crown royal blackberry, lemon juice, blackberries, mint, club soda	
EL FUEGO	17	OLD FASHIONED	21
jalapeno-infused cazadores tequila, ancho hibiscus cordial, pineapple, lime		wild turkey bourbon, orange oleo, house bitters, smoked tableside	
BERRY TEMPTING	18	HAWAIIAN MARGARITA	17
cazadores reposado, lime, fresh strawberries, grapefruit soda		kuleana hawaiian rum, lime juice, agave nectar (salt/tajin optional)	
MEXICO BY MORNING	18	MARGARITA	18
cazadores reposado, gran marnier, cold-pressed olive juice, lime, agave		hornitos blanco, cointreau, lime, agave (salt/tajin optional)	
HIGH TIDES & MAI TAIS	18	DESPERATE HOUSEWIFE	18
kuleana hawaiian aged rum, lime juice, orgeat, curacao, peach bitter		reyka vodka, lemon, raspberry, simple syrup	
PAINKILLER	17		
bacardi rum, pineapple gomme, coconut cream, orange juice			
THE BLOODY MARY	22		
reyka vodka, zang zang, lime, bacon, celery, topped with an oyster & cocktail shrimp (ask to make it spicy)			
PURPLE RAIN	20		
patron reposado, blueberry wine reduction, lime			



Frozen's

STRAWBERRY FROSÉ

fresh strawberry puree | aperol | absinthe | prosecco

19

FEATURED FROZEN

19

For the Table



RED SANGRIA CARAFE

Red Wine | Brandy | Grand Marnier | Pineapple | Dragon Fruit **(to share 4-6 people)**

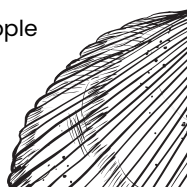
42

MIMOSA BOARD

Bottle of bubbles | orange juice | cranberry juice | pineapple juice | seasonal berries | lychee & passion fruit syrup

50

Feeling Fancy?
VEUVE CLIQUOT + \$55



BRUNCH

To Share

AVOCADO TOAST 16 avocado, sourdough bread, elote, red onion, tomato, feta, red pepper (VEG)... add egg for \$3	CRISPY BRUSSEL SPROUTS 19 crispy roasted brussels sprouts placed on top a bed of whipped hot honey feta
BAO BUNS 19 prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo	TRUFFLE FRIES 13 crispy golden fries, pecorino cheese, truffle oil, parsley

Sweet Eats

CINNAMON SUGAR DONUTS 14 house made donuts side of raspberry jam	BUTTERMILK PANCAKES 13 two buttermilk pancakes, butter, maple syrup
VERY BERRY FRENCH TOAST 23 thick cut brioche, warm maple bacon syrup, fresh blackberries & blueberries choice of potatoes or sub fresh fruit (\$+2)	LEMON RICOTTA PANCAKES 23 three lemon ricotta buttermilk pancakes, blueberries, maple syrup choice of potatoes or sub fresh fruit (\$+2)



CHURROS & CHICKEN

house made churros, cinnamon & sugar, deep fried crispy chicken, mixed berries with crumbled bacon & maple syrup

50

CHEF'S SIGNATURES

CAST IRON MUSSELS & CLAMS

steamed P.E.I. mussels and clams served in a fragrant white wine garlic butter cream sauce, presented sizzling in a cast iron skillet & toasted bread

47

SEAFOOD PAELLA

shrimp, mussels, and clams, sautéed with saffron rice, bell peppers, peas, served in a hot iron skillet

48

SAVORY

THE IMPERIAL BRUNCH BURGER 28 double waygu beef, American cheese, grilled onion, pickles, brioche bun, secret sauce, served with fries add... egg \$3, avocado \$4 or bacon \$5
SPICY CHICKEN SANDWICH 26 southern fried chicken, crisp coleslaw, lettuce, tomato, white cheddar, buffalo aioli
SPICY RIGATONI ALLA VODKA 31 rigatoni, pancetta, house-made spicy red vodka sauce, basil, parmesan
BREAKFAST TACOS 21 flour tortillas, chorizo, scrambled egg, cotija, pico de gallo, salsa verde, lime crema choice of potatoes or sub fresh fruit (\$+2)

From the Sea

SMOKED SALMON BENEDICT 29 smoked salmon, poached eggs, spinach, mushroom, hollandaise sauce, grilled baguette choice of potatoes or sub fresh fruit (\$+2)	LOBSTER AVOCADO TOAST 33 lobster, avocado, mayo, celery, chives, sourdough (add an egg your way + \$3) choice of potatoes or sub fresh fruit (\$+2)
SALMON & BAGEL 18 honey smoked salmon, everything bagel, cream cheese, chopped egg, capers, onion, tomatoes	BLACK ROCK FIRE JUMBO SHRIMP 29 pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce
LOBSTER ROLL TRIO 24 three mini buttery brioche rolls with fresh lobster tossed with creme fraiche and lemon, salt & pepper	JAR OF LOBSTER 37 chopped lobster tail, melted garlic butter

SKILLETS

choice of potatoes or sub fresh fruit (\$+2)

SHORT RIB HASH

short rib, crispy potato, eggs your way, pickled peppers

31

MARKET FRESH ZUCCHINI

two eggs, sun dried tomatoes, caramelized onions, italian parsley, goat cheese

20

Oyster Bar

OYSTER FLIGHT

four of each style served with lemon, cocktail sauce, tabasco, horseradish, and our signature champagne mignonette

54

GRILLED OYSTERS ROCKEFELLER

a dozen blue point oysters, butter, cloves garlic, baby spinach, panko bread crumbs, parmesan cheese, seasoned, absinthe, grilled over post oak wood

58

OMELETTES

choice of potatoes or sub fresh fruit (\$+2)

THE MEXICAN

chorizo, farm fresh eggs, bell pepper, onion, tomato, cheddar cheese, salsa

25

CHICKEN & EGG WHITE

blackened chicken, eggs whites, tomatoes, parmesan cheese, spinach

27

ACCOMPANIMENTS

BISCUIT & JAM

biscuits, whipped butter, house-made blueberry jam

10

PAPAS BRAVAS

grilled potatoes, smoke tomato aioli, chive

10

BAGEL & CREAM CHEESE

toasted bagel, whipped cream cheese

6

THICK CUT APPLE WOOD BACON

grilled and smoked thick cut bacon

13

SEASONAL MIXED BERRIES

blueberries, blackberries, strawberries, raspberries

8

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness 20% Gratuity will be added to groups of 8 or larger