

BRUNCH

FLANKER

KITCHEN + SPORTS BAR

STARTERS

Donut Basket

Chefs' daily selection of Donuts

Smoked Salmon Carpaccio

Herbed Cream Cheese, Red Onion, Capers, Tomato

Shrimp Cocktail

Cocktail Sauce, Old Bay Dijonaise

Caviar Lobster Rolls

Everything Spice, Fresh Herbs, Lemon Mayo

Crispy Wings

Choose One Flavor

Salt N Lemon Pepper / Buffalo / Spicy Korean Gochujang

Spinach Crab Dip

Roasted Garlic, Artichoke, Warm Chips

Tailgate Nachos

Monterey Jack Cheese, Black Beans, Pickled Jalapeños, Sour Cream, Cilantro, Pico de Gallo *Add Asada*

HEALTHY CHOICES

Açaí Bowl

Acai Sorbet, Sliced Banana, Fresh Berries, Granola, Coconut, Cocoa Nibs, Agave

Poke Bowl*

Ahi Tuna, Jasmine Rice, Marinated Cucumber, Avocado, Sriracha Aioli

Avocado Toast

Focaccia, Marinated Tomatoes, Ricotta, Soft Poached Egg, Chili Crunch

Caesar Salad

Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing *Add Chicken*

Italian Chopped Salad

Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette

Atlantic Salmon*

Butternut Squash Puree, Roasted Delicata Squash, Frisee, Pomegranate, Pumpkin Seed

HANDHELDS

Bacon Wagyu Smash

Bacon-Onion Jam, American Cheese, Toasted Brioche Bun, Garlic Aioli *Add Egg*

Sourdough BLTE

Smoked Bacon, Arugula, Roasted Tomato, Garlic Aioli, Egg

Turkey Bacon Wrap

Cheddar Cheese, Roasted Tomato, Honey Mustard

Hot Chicken Sando

Crispy Buttermilk Fried Breast, Flanker Hot Spices, Bread & Butter Pickles, Slaw

Sea Salt Pretzel Hoagie

Applewood Smoked Pork Shoulder, Caramelized Onion, Jalapeños, Provalone Cheese, Au Jus

FROM THE GRIDDLE

Apple Cinnamon Stuffed French Toast

Poached Apples, Cream Cheese, Streusel

Fall Spiced Belgian Waffle Dippers

Orange Marmalade, Chocolate Sauce, Maple Syrup

Brown Butter Pancakes

Roasted Walnuts, Banana, Whipped Butter, Maple Syrup

Dubai Chocolate Pancakes

Chocolate Pancakes, Pistachio Cream, Crispy Kadayif, Fresh Strawberries, Warm Chocolate Sauce, Roasted Pistachios

BREAKFAST OF CHAMPIONS

American Breakfast

Two Eggs, Crispy Potatoes, Sourdough Toast, Choice of Bacon or Sausage

Smoked Brisket Chilaquiles

Salsa Roja, Avocado, Sunny Side Eggs

Truffle Omelette

Parisian Ham, Swiss Cheese, Truffle, Arugula

Corned Beef Hash Benedict

Corned Beef, Potato Cake, Hollandaise

Crab Cake Benedict

Crab Cake, Old Bay Cheddar Biscuit, Spinach, Hollandaise

New York Steak & Eggs*

Two Eggs, Crispy Potatoes, Garlic Chimichurri

SIDES

Fries • Crispy Potatoes • Avocado • Pork Sausage • Smoked Bacon

Signature Sauce Flight

Chipotle BBQ / Truffle Mayo / Gochujang Aioli / Sriracha Ranch

BREAKFAST COCKTAILS

Mango-Chelada

Filthy Bloody Mary, Malacopa Mango Mix, Chamoy Mega Original Mix, Negra Modelo Lager Beer, Mango-Flavored Scotch Bonnet Sauce

VIP Espresso Martini

Brugal 1888 Rum, Borghetti Espresso Liqueur, Licor 43, Illy Espresso

Blushin' Paloma

DeLeón Blanco Tequila, Lime, Prickly Pear, Fever Tree Pink Grapefruit, Coriander-Hibiscus Salt

Money Mike Mojito

Havana Club Añejo Blanco Rum, Malacopa Piña Colada, Mojito Mix, Mint, Club Soda, Float of O.F.T.D. Rum

COFFEE

Illy Espresso-single

Illy Espresso-doppio

Capuccino

Latte

BLOODY MARY CART

HAIR OF THE DOG COCKTAILS SERVED TABLESIDE

Ask your server for details

Tito's  Handmade VODKA

ESPOLÓN TEQUILA

 *Bottomless* 
BUBBLES

\$30

Orange Juice, Cava, and Choice of Flavor

STRAWBERRY • PASSION FRUIT • PRICKLY PEAR PUREE

90 minute limit

 Vegan  Vegetarian

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness