

BRUNCH

FLANKER

KITCHEN + SPORTS BAR

STARTERS

Bavarian Sea Salt Pretzel V / VEG	20
Whole Grain Mustard, Beer Cheese	
Bagel & Lox	22
Sesame or Plain Bagel, Smoked Salmon, Chive Cream Cheese, Capers, Red Onion, Cucumber, Tomato	
Crispy Wings	26
Choose One Flavor Salt N Lemon Pepper / Buffalo / Spicy Korean Gochujang	
Tailgate Nachos	22
Monterey Jack Cheese, Black Beans, Pickled Jalapeños, Pickled Onions, Sour Cream, Cilantro, Pico de Gallo <i>Add Asada +8</i>	
Spinach Crab Dip	32
Roasted Garlic, Artichoke, Warm Chips	
Shrimp Ceviche	25
Pickled Red Onion, Jalapeno, Avocado, Cilantro, Tajin Tortilla Chips	
Caviar Lobster Rolls	42
Everything Spice, Fresh Herbs, Lemon Mayo	

PASTRIES

Donut Basket	18
Chefs' daily selection of 6 Donuts	
Blueberry Muffin	5
Seasonal Danish	6

BREAKFAST OF CHAMPIONS

American Breakfast* 27
Two Eggs, Crispy Potatoes, Sourdough Toast, Choice of Bacon or Sausage
Smoked Brisket Chilaquiles* 26
Salsa Roja, Avocado, Sunny Side Eggs
Denver Omelette 24
Applewood Smoked Ham, Peppers, Onion, Cheddar Cheese, Crispy Potatoes
Eggs Benedict* 24
Flaky Butter Croissant, Shaved Ham, Poached Egg, Hollandaise
Fried Chicken & Waffles Benedict* 32
Belgian Waffles, Buttermilk Fried Chicken, Poached Egg, Hollandaise
New York Steak & Eggs* 55
Two Eggs, Crispy Potatoes, Garlic Chimichurri

HEALTHY CHOICES

Fruit Plate	18
Sliced Melons, Pineapple, Fresh Berries	
Açaí Bowl	19
Acai Sorbet, Sliced Banana, Strawberry, Granola, Peanut Butter, Shaved Dark Chocolate, Agave	
Poke Bowl*	28
Ahi Tuna, Jasmine Rice, Marinated Cucumber, Avocado, Sriracha Aioli	
Avocado Toast	20
Focaccia, Marinated Tomatoes, Ricotta, Soft Poached Egg, Chili Crunch	
Caesar Salad	18
Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing <i>Add Chicken +6</i>	
Italian Chopped Salad	26
Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette	
Atlantic Salmon*	28
Artichoke, Fregola, Tomato Olive Vinaigrette	

FROM THE GRIDDLE

Ube & Coconut French Toast	25	Brown Butter Pancakes	23
Coconut Custard, Ube Chantilly, Macerated Berries, Toasted Coconut		Blueberry Compote, Yuzu Curd, Oat Streusel	
Strawberry Pistachio Belgian Waffles	24	Chocolate Strawberry Shortcake Pancake	25
Fresh Strawberries, Pistachio Cream, Pistachio Crumble		Macerated Strawberries, Whipped Mascarpone, Chocolate Crumble	

SWEET TOOTH

Pistachio Affogato 17	Lemon Tart 16	Churro Sundae 26
Pistachio Gelato, Toasted Pistachio, Espresso	Toasted Almonds, Raspberry Sauce, Mascarpone Cream	<i>Serves 2 People</i> Cinnamon Churros, Vanilla Ice Cream, Dulce de Leche, Chocolate Sauce, Maraschino Cherry
Chocolate Lava Cake 16	Vanilla Bean Cheesecake 16	
Vanilla Ice Cream, Seasonal Berries	Strawberry Gelee, Macerated Strawberry	


SIDES

Fries | 6 • Crispy Potatoes | 9 • Avocado | 5 • Pork Sausage | 9 • Smoked Bacon | 9

Signature Sauce Flight | 6

Chipotle BBQ / Truffle Mayo / Gochujang Aioli / Sriracha Ranch

BREAKFAST COCKTAILS

Pickle-Chilada	12
Clamato, Pickle Juice, Cholula. Choice of Modelo or Dos XX	
MVP Espresso Martini 	21
Absolut Vanilla Vodka, Mr. Black Coffee Liquor, Licor 43, Dropkick Espresso	
Paloma Playmaker	20
Espolón Blanco, Giffard Pamplemousse, Prickly Pear, Fever Tree Pink Grapefruit, Lime	
Hat Trick	20
Grey Goose Citron, Sip Smith Lemon Drizzle Gin, Lemon Juice, Monin Rose, Prosecco	

COFFEE & TEA

Illy Espresso-single	6	Iced or Hot Matcha	10
Illy Espresso-double	8	Matcha Latte	10
		Iced or Hot Tea	6

CHOICE OF FLAVOR

LAVENDER • PISTACHIO • VANILLA • CARAMEL

Capuccino	8	Iced Americano	8
Latte	8	Iced Latte	8

\$30



BOTTOMLESS BUBBLES





Orange Juice, Cava, and Choice of Flavor

STRAWBERRY • PASSION FRUIT • MANGO

PRICKLY PEAR PUREE *90 minute limit*

BLOODY MARY CART

HAIR OF THE DOG COCKTAILS SERVED TABLESIDE

Ask your server for details

Tito's  *Handmade*
VODKA

ESPOLÓN TEQUILA

V Vegan **VEG** Vegetarian

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

CARVER ROAD
HOSPITALITY

