

BRUNCH



STARTERS

Pastry Basket Chefs' Selection of Daily Pastries, Whipped Butter	22
Smoked Salmon Flat Bread Herbed Cream Cheese, Red Onion, Capers, Cucumber	24
Shrimp Cocktail Cocktail Sauce, Old Bay Dijonaise	22
Caviar Lobster Rolls Everything Spice, Fresh Herbs, Lemon Mayo	38
Crispy Wings <i>Choose One Flavor</i> Salt N Lemon Pepper / Buffalo / Spicy Korean Gochujang	24
Spinach Crab Dip Roasted Garlic, Artichoke, Warm Chips	28

BREAKFAST OF CHAMPIONS

American Breakfast 26 Two Eggs, Seasoned Hashbrowns, Toast <i>Choice of</i> Bacon / Sausage / Turkey Sausage <i>Add Skirt Steak +15</i>
Smoked Brisket Chilaquiles 24 Salsa Roja, Avocado, Sunny Side Eggs
Omelette 22 Spinach, Mushroom & Goat Cheese, Seasoned Hashbrowns
Eggs Benedict 24 Shaved Ham, Spinach, Poached Eggs, Hollandaise
Green Chile Pork Benedict 26 Smoked Pork Shoulder, Avocado, Green Chile Hollandaise

HEALTHY CHOICES

Vanilla Yogurt Parfait Mixed Berries, Almond & Maple Pecan Granola, Honey	16
Atlantic Salmon Grains, Broccolini, Miso Chili Glaze	34
Avocado Smash Grilled Country Bread, Hardboiled Egg, Cherry Tomato, Lemon Zest, Sprouts	19
Chicken Caesar Salad Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing	24
Caprese Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil	24

HANDHELDS

Double Wagyu Smash Burger Two Quarter-Pound Patties, Bacon-Onion Jam, American Cheese, Toasted Brioche Bun <i>Add Egg +3</i>	32
Sourdough BLTE Smoked Bacon, Arugula, Roasted Tomato, Garlic Aioli, Egg	24
Turkey Bacon Wrap Cheddar Cheese, Roasted Tomato, Honey Mustard	18

FROM THE GRIDDLE

Dutch Baby Cast Iron Pancake Lemon Ricotta Pancake, Mixed Berry Compote, Maple Syrup	22
Crème Brûlée French Toast Warm Banana & Walnut, Vanilla Bean Custard, Chantilly	24
Red Velvet Waffle Dippers Lemon Cream Cheese, Chocolate Sauce, Maple Syrup	16
Brown Butter Pancakes Really Good Whipped Butter, Strawberry, Pistachio Cream	22

SIDES

Fries | 6 • Flanker Potatoes | 9 • Avocado | 5 • Two Eggs | 3 • Pork Sausage | 9 • Chicken Sausage | 9 • Smoked Bacon | 9

BREAKFAST COCKTAILS

Mango-Chelada Filthy Tomato Juice, Malacopa Mango Mix, Chamoy Mega Original Mix, Negra Modelo Lager Beer, Mango-Flavored Scotch Bonnet Sauce	12
VIP Espresso Martini Brugal 1888 Rum, Borghetti Espresso Liqueur, Licor 43, Illy Espresso	22
Blushin' Paloma DeLeón Blanco Tequila, Lime, Prickly Pear, Fever Tree Pink Grapefruit, Coriander- Hibiscus Salt	18
Money Mike Mojito Havana Club Añejo Blanco Rum, Malacopa Piña Colada, Mojito Mix, Mint, Club Soda. Float of O.F.T.D. Rum	18



BLOODY MARY CART

HAIR OF THE DOG
COCKTAILS SERVED
TABLESIDE

Ask your server for details

MIMOSAS

Classic Mimosa Orange Juice, Mionetto Prosecco	12
Flavored Mimosa Orange Juice, Mionetto Prosecco, Strawberry, Passion Fruit, Prickly Pear Puree, Grand Marnier	13



BOTTOMLESS MIMOSAS \$35



 Vegan  Vegetarian

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

CARVER ROAD
HOSPITALITY