

BRUNCH

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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

Carne Asada, Tajin Chips, Pico De Gallo, Guacamole, Queso

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

HEALTHY CHOICES

Poke Bowl*

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

Avocado Toast

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

Chicken Caesar Salad

Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing

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

Nashville Hot Chicken Sando

Buttermilk Fried Breast, Flanker Hot Spices, B&B Pickles, Slaw, Sesame Seed Bun

Smoked Pork Dip Sandwich

Pretzel Hoagie Roll, Caramelized Onions, Jalapenos, Provolone, 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

SIDES

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

Signature Sauce Flight

Dunk, Dip, & Spread

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

MIMOSAS

Classic Mimosa

Orange Juice, Cava

Flavored Mimosa

Orange Juice, Cava, Float of Grand Marnier and choice of: Strawberry, Passion Fruit or Prickly Pear Puree

BLOODY MARY CART

HAIR OF THE DOG COCKTAILS SERVED TABLESIDE

Ask your server for details

Tito's  Handmade VODKA

ESPOLÓN TEQUILA

CARVER ROAD
HOSPITALITY

 Vegan  Vegetarian

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