

FATHER'S DAY BRUNCH MENU

Appetizers

Sticky Ribs

St Louis ribs deep fried tossed in sweet chili over a bed of spring mix \$15

Guinness Wagyu Slider

Sliders with caramelized onion and kickin bourbon sauce and smoked gouda \$15

Coconut Shrimp

Deep fried coconut shrimp served with sweet chilli sauce \$19

Burnt ends

Smoked brisket deep fried and tossed in our house bang bang sauce, served with a side of ranch dressing \$13

Watermelon Radish Ahi Tostadas

Seared tuna seasoned with Chinese five spice, watermelon radish, cucumber, jalepeno, avocado, mango coulis, crispy wonton, micro cilantro \$18

Entrees

French Toast Casserole - Cashew caramel, side of bacon \$15

Quiche Lorraine - bacon, asparagus, cheddar, side salad \$11

French Dip Omelette - shaved prime rib, caramelized onion, cheddar cheese, topped with au jus hollandaise, served with a side of bacon. \$15

Steak and Eggs - Steak tips served to your preferred temperature, two eggs any way served with a side of bacon and toast (white, wheat, rye, sourdough)

Belgian Waffles - Two crispy waffles served with a side of bacon, topped with your choice of chocolate or maple syrup \$12

Chicken and Waffles - Two crispy fried chicken breast over a fluffy waffle topped with bacon jam and maple syrup. \$25

Lobster Benedict - Lobster on a portuguese bolo with two poached eggs, hollandaise, served with a side of bacon \$18

Dessert

Blueberry Cobbler Cheesecake

Served with fresh berries, whipped cream, mint \$10

Carrot Cake

Served with vanilla ice cream, caramel, whipped cream, mint \$10

SPECIALTY COCKTAILS

Manmosa

Altos tequila with grapefruit juice, downeast cider, and a splash of fresh lime juice \$12

Bloody Mary \$10 and up

Dragonfruit Sangria Pinot Grigio, citrus vodka, triple sec, fresh lemon juice and dragonfruit puree \$11