

BRUNCH

EL DIEGO BURRITO \$12

Flour tortilla, carne asada, guacamole, pico de gallo, sour cream, scrambled eggs, hot sauce, jalapeno queso

SWEET FIX \$8

2 cake donuts, bourbon chocolate sauce, pecans, whipped cream

CHILAQUILES \$10

House tortilla chips, salsa roja, crema, black beans, avocado, 2 over easy eggs

DOWN SOUTH BISCUITS \$10

Southern fried chicken sliders, country gravy, buttermilk biscuits

THE SO CAL \$11

3 egg omelet, honey turkey breast, avocado, diced tomato, swiss cheese

SIDES

2 Eggs (any style)

Maple Bacon

Fresh Fruit

Breakfast Tots

Honey Butter Texas Toast

BRUNCH DRINKS

FRESH OJ, PINEAPPLE, CRANBERRY \$3

COFFEE \$3

+ shot of Bailey's or Rumchata \$2

CHOCOLATE COFFEE MARTINI \$8

MIMOSA \$6

+ peach, pineapple or passion fruit +\$1

+ make it bottomless for \$15

BACON BLOODY MARY \$5

BY THE GLASS

SEASONAL SUMMER LOCAL CRAFT BEER \$6

RED OR WHITE SANGRIA \$8

J. ROGET \$6

CHANDON SPARKLING WINE \$8

BY THE BOTTLE

J. ROGET \$30

CHANDON \$40

YELLOW TAIL RED SANGRIA \$25

YELLOW TAIL WHITE SANGRIA \$25