



BLOODY 'ELL

Our Bloody \$12

vodka + house-made mix

I'm Just a Lil' Baby \$6

our house bloody in half the size, so cute

Oh, She's Spicy \$12

vodka & hellfire bitters

My Maria \$12

jalapeno-infused tequila & a splash of lime juice

HAPPY MEALS

(shot + beer + toy)

It Comes in Pints? I'm Getting One \$12

bud heavy + bourbon

Ini Kamoze's

"Here Comes the Hopstepper" \$12

rotating ipa + tequila

Picklebacks are Gross \$12

bud light + rye whiskey + pickle juice

Jameson and the Giant Peach \$12

high noon peach hard seltzer + jameson

DRAFTS

Goose Island IPA \$7

Narragansett Lager \$6

Aslin El Frutero Watermelon Sour \$9

Denizen's Animal Hazy IPA \$8

Hellbender Bare Bones Kolsch \$8

Port City Optimal Wit \$8

Yuengling Amber Lager \$6

Manor Hill Pilsner \$8

Oliver Bmore Breakfast Nitro Stout \$9

Austin Eastciders Pineapple Cider \$9

Wicked Weed Chien de Ferme Wild Ale \$9

Right Proper Raised By Wolves Pale Ale \$8

Atlas Ponzi IPA \$9

bottomless bubbles!

Bottomless Boozy Brunch \$26

comes with: bottles of bubbles, orange juice, cranberry juice, seasonal syrup

one person for 90 minutes

regular mimosa \$9

COCKTAILS

Maple Old Fashioned \$14

bourbon, maple, angostura & orange bitters

make it with Angel's Envy for \$20

Milk Punch \$14

bourbon, brandy, lemon, spices, vanilla, clarified milk

Some Like It Hot \$14

jalapeno-infused tequila, lime, pineapple, agave

Uncut Gems \$13

white rum, guava, orange, pineapple

aluminum

budweiser \$6

bud light \$6

rotating ipa \$7

high noon peach hard seltzer \$7

GRAPES

Lyle Thomas Pinot Noir \$14

Gen5 Lodi Cabernet Sauvignon \$11

Giuliano Pinot Grigio \$10

Leefield Station Sauvignon Blanc \$14

Heron Chardonnay \$12

Onx Still Rose \$12

Ca' Furlan Sparkling Prosecco Rose \$13

Pine Ridge Sparkling Chenin Blanc \$13

SANDWICHES

all served with side of house-made chips

Sausage & Egg Biscuit \$15

orange maple sausage, fried egg, american cheese

Bacon & Egg Biscuit \$15

smoked bacon, fried egg, american cheese

Fried Chicken Sandwich \$17

chicken thigh, fontal cheese, chipotle mayo,
lettuce, pickles, brioche

Fried Chicken Biscuit \$15

chicken thigh, honey butter

ENTREES

Shrimp & Grits \$22

calabrian sausage, garlic, piquillo peppers

Omelette \$15

benton's ham, gruyere cheese, herbs, side of toast & greens

Walfer's Waffle \$14

bourbon whipped cream, apple compote, basil candy

Andouille Plate \$15

garlic eggs, cherry mustard, chimichurri, side of toast

Chicken & Waffles \$20

two fried chicken thighs, ½ waffle, side of maple syrup

Steak 'n Eggs \$22

over easy eggs, potato hash, creole sauce, chimichurri

brunch specials

Carbonara \$20

house-made tagliatelle, 18-month cured prosciutto,
panko crusted 5/10 egg

French Toast \$19

deep fried french toast, bananas foster,
vanilla ice cream, roasted pecans

Breakfast Burrito \$17

carnitas, scrambled eggs,
grilled onions & peppers, salsa verde, crema

sides

Fried Chicken \$8

½ Waffle \$5

Two Eggs (no poached!) \$5

Bacon \$8

Toast \$2

Potato Hash with
Peppers & Onions \$11

** we use peanut oil in our fryers **