



## 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

## DRAFTS

Goose Island IPA \$7

Narragansett Lager \$6

Atlas Festbier German-style Lager \$9

Goose Island Bourbon County

Imperial Stout (15.2%) \$12

Port City Optimal Wit \$8

Devils Backbone Vienna Lager \$8

DC Brau Pilsner \$8

Oliver Bmore Breakfast Nitro Stout \$9

Bold Rock Apple Cider \$9

Wicked Weed Chien de Ferme Wild Ale \$9

Heavy Seas Loose Cannon IPA \$9

Right Proper Raised By Wolves Pale Ale \$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

**Milk Punch \$14**

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

**Some Like It Hot \$14**

jalapeno-infused tequila, lime, pineapple, agave

**Rumming Up That Hill \$14**

white rum, applejack brandy, allspice dram, pineapple, cranberry, nutmeg

**High Proof Lavender Old Fashioned \$15**

barrel-select filibuster bourbon, benedictine, lavender bitters

## GRAPES

Lyle Thomas Pinot Noir \$14

Gen5 Lodi Cabernet Sauvignon \$11

Giuliano Pinot Grigio \$10

Casa La Tenca Sauvignon Blanc \$14

Heron Chardonnay \$12

Onx Still Rose \$12

Ca' Furlan Sparkling Prosecco Rose \$12

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

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# 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

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## 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, black beans,  
grilled onions & peppers, salsa verde, crema

## sides

Fried Chicken Thigh **\$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 \*\*