

BREAKFAST OF CHAMPIONS

American Breakfast | 22

Two Eggs, Seasoned Hashbrowns, Toast
Choice of Bacon / Sausage

Steak & Eggs* | 42

42 UT-47 Provisions – 10oz Striploin, Flame Broiled
Steak, Chimichurri, Two Eggs, Hashbrowns & Toast

Breakfast Sandwich | 14

Scrambled Egg, Smoked Bacon, American Cheese,
Croissant & Hash Browns

Country Fried Chicken & Eggs* | 18

Crispy Chicken Breast, Black Pepper Gravy,
Two Eggs, Hash Browns

Eggs Benedict* | 19

Flaky Butter Croissant, Canadian Bacon,
Poached Eggs, Hollandaise

Smoked Brisket Breakfast Burrito | 15

Hash Browns, Egg, Cheese, Brisket,
Pico de Gallo, Sour Cream, Red Salsa

Smoked Brisket Chilaquiles* | 24

Salsa Roja, Avocado, Sunny Side Eggs

Chicken & Waffles | 19

Rosemary Fried Chicken,
Belgium Bacon Waffle, Gravy, Maple Syrup

I ♥ LUNCH

Country Style Tenders

Fries, Choice of Buffalo, Ranch or Secret Sauce

Crispy Wings

Choice of Salt & Lemon Pepper, Buffalo,
or Spicy Korean Gochujang

All American Burger*

American Cheese, Caramelized Onions, Pickles,
Comeback Sauce

Farmhouse Burger*

Angus Blend, Fried Egg, Gruyere Cheese,
Arugula, Tomato, Pickles, Bacon Jam

Hot Chicken Sandwich

Crispy Fried Breast, Frank's Hot Sauce, Lettuce,
Tomato, Pickles, Buttermilk Ranch, Brioche Bun

Turkey Bacon Wrap

Cheddar Cheese, Roasted Tomato, Arugula, Honey Mustard

HOME STRETCH

Ube & Coconut French Toast

Coconut Custard, Ube Chantilly, Macerated Berries, Toasted Coconut

Dubai Chocolate Pancakes

Chocolate Pancakes, Pistachio Cream, Crispy Kadayif, Fresh Strawberries,
Warm Chocolate Sauce, Roasted Pistachios

Banana Foster Sundae

Vanilla Bean Ice Cream, Carmelized Banana,
Toasted Pecans, Rum & Brown Sugar Sauce

Cinnamon Churros

Vanilla Ice Cream, Dulce De Leche Sauce

SIDES

9 Smoky Bacon | Sausage

8 French Fries | Tater Tots | Mixed Berries | Side Salad

Signature Sauce Flight | 6 Dunk, Dip & Spread

HEALTHY CHOICES

Avocado Toast

Sourdough, Smoked Bacon, Arugula, Tomato Jam

Açaí Bowl

Acai Sorbet, Sliced Banana, Fresh Berries, Granola,
Coconut, Cocoa Nibs, Agave Nectar

Poke Bowl*

Ahi Tuna, Rice, Mixed Greens, Cucumber, Sesame, Sweet Chili

Atlantic Salmon*

Baby Carrots, Sugar Snap Peas, Lemon Chive Butter

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
Caesar Dressing *Add Chicken +7 Add Carne Asada +7*

Italian Chopped Salad

Romaine, Artichoke Hearts, Roasted Tomato, Olives,
Pepperoncini, Provolone, Parmesan, Genoa Salami, Oregano
Vinaigrette

BREAKFAST COCKTAILS

Bloody Mary

Smirnoff Vodka, Bloody Mary Mix & Carefully Chosen
Fresh Ingredients With The Right Balance Of Savory & Spice

Bloody Maria

Lunazul Tequila, Green Jalapeño Spice,
Mango Bloody Mary Mix, Tajin Spice

Bourbon Milk Punch 2.0

A Revised New Orleans Classic Brunch Drink! Jim Beam Bourbon,
Disaronno Amaretto, Maple Syrup,

Chai Mule

Smirnoff Vodka, Fever Tree Ginger Beer, Fresh Lime,
Chai Tea Foam, Poached Cranberries

Dragonberry Mojito

Bacardi Dragonberry, Bacardi Silver,
Lime Juice, Simple Syrup, Mint Leaves, Prickly Pear Purée

The Jolt (Our Espresso Martini)

Tito's Vodka, Mr.Black Coffee Liqueur,
Bubba's Burnt Sugar Whiskey, Simple Syrup, House Made Cold Brew

Boogie Nights

Five Wives Heavenly Vodka, Passionfruit Puree
Mojito Mix, Mint, Club Soda, Float of O.F.T.D. Rum

HOT & BREWED

5

Doma Coffee:

Marco's Blend

Bella Luna Decaf Cold Brew

7

12

13

17

14

15

Rishi Tea:

English Breakfast

Earl Grey

Matcha Super Green

Peppermint Herbal



MIMOSAS



Classic Mimosa

5

Berry Mimosa

Champagne & Raspberry Purée

7

Tropical Mimosa

Champagne, Tropical House Purée

7

Spicy Mimosa

Champagne, Tropical House Purée,
Pomegranate Juice, Habanero Bitters

7