

BREAKFAST OF CHAMPIONS

American Breakfast | 22

Two Eggs, Seasoned Hash Browns, Toast
Choice of Bacon / Sausage

Steak & Eggs*| 42

UT-47 Provisions – 10 oz. Striploin, Flame Broiled Steak,
Chimichurri, Two Eggs, Hash Browns & 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, Salsa Roja

Smoked Brisket Chilaquiles* GF | 24

Salsa Roja, Avocado, Sunny Side Eggs

Chicken & Waffles | 19

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

Ube & Coconut French Toast VEG | 16

Coconut Custard, Ube Chantilly, Macerated Berries,
Toasted Coconut

Dubai Chocolate Pancakes VEG | 19

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

HEALTHY CHOICES



Avocado Toast

Sourdough, Smoked Bacon, Arugula, Tomato Jam

Açaí Bowl V

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

Poke Bowl* GF

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

Atlantic Salmon* GF

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 GF

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

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 Chicken Breast, Frank’s Hot Sauce, Lettuce,
Tomato, Pickles, Buttermilk Ranch, Brioche Bun

Turkey Bacon Wrap

Cheddar Cheese, Roasted Tomato, Arugula, Honey Mustard

SIDES



Smoky Bacon I Sausage	9
French Fries I Tater Tots I Mixed Berries	8
Toast & Jam	6

Signature Sauce Flight | 8

Chipotle BBQ | Truffle Mayo | Gochujang Aioli |
Sriracha Ranch

HOME STRETCH



Banana Foster Sundae VEG

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

Cinnamon Churros VEG

Vanilla Ice Cream, Dulce de Leche Sauce

BRUNCH 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,
Half & Half And Nutmeg with A Dash Of Chocolate Bitters

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 Purée
Mojito Mix, Mint, Club Soda, Float of O.F.T.D. Rum

HOT & BREWED



5

Doma Coffee:

Marco’s Blend | 5

Bella Luna Decaf Cold Brew | 5

7

12

13

17

14

15

Rishi Tea:

English Breakfast | 5

Earl Grey | 5

Matcha Super Green | 5

Peppermint Herbal | 5



MIMOSAS



Classic Mimosa

Berry Mimosa

Champagne & Raspberry Purée

Tropical Mimosa

Champagne, Tropical House Purée

Spicy Mimosa

Champagne, Tropical House Purée,
Pomegranate Juice, Habanero Bitters

