

Starters

GRILLED BRIE with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17

PRETZELS & BEER CHEESE baked beer cheese with soft braided parmesan pretzels and spicy house mustard 14

SPICY SHRIMP* sautéed shrimp with spicy sausage, peppers, and onions in our white wine creole reduction and topped with parmesan; served with a toasted truffle baguette for dipping 19

AHI POKE LETTUCE WRAPS* ahi tuna sashimi, cucumbers, ginger, red onion, tomato, and avocado; tossed in sweet and spicy soy with a side of wasabi aioli 18 **AHI TUNA SERVED RAW**

CARSON'S NACHOS house-made truffle potato chips piled high with our rib meat, stinging garlic sauce, red onions, tomatoes, avocado, jalapeños, green onions and crème fraîche; topped with our smoked gouda cheese sauce 17

SEARED AHI TUNA* seared rare ahi tuna sliced and glazed with sweet and spicy soy sauce, topped with green onions and toasted sesame seeds, served with wasabi aioli and a field green salad garnish 18 **AHI TUNA SERVED SEARED/RAW · FIELD GREEN SALAD CONTAINS NUTS**

GFO SALMON BRUSCHETTA* house-cured salmon sliced thin and placed atop goat cheese spread, with red onion, capers, cucumbers, tomatoes, balsamic reduction, crème fraîche, and fresh dill 16 **HOUSE CURED SALMON SERVED RARE**

SWEET AND SPICY RIBS Carson's signature ribs tossed in Sriracha bourbon BBQ, topped with shaved jalapeños, and toasted sesame seeds 19

GFO BAKED GOAT CHEESE topped with our zesty cabernet marinara with fresh basil pesto, served with garlic truffle rolls 14 **PESTO DOES NOT CONTAIN TREE NUTS**

BÉARNAISE TRUFFLE FRIES topped with our house béarnaise, white truffle oil, shredded parmesan, and scallions 14

ADD TRUFFLE BUTTERED CRAB & LOBSTER* or **BBQ PORK BELLY** 4

Soups & Salads

add grilled chicken breast or shaved chicken 6, seared ahi tuna* 8, grilled salmon* 9, blackened shrimp* 9, or 4 oz. filet medallion* 10

GFO GRILLED HEARTS OF ROMAINE with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch. Served with a garlic truffle roll 15

GFO SPINACH & FIELD GREENS tossed with mandarin oranges, pears, candied pecans, granny smith apples, red onion, dried cranberries, raspberry vinaigrette, and topped with blueberry vanilla goat cheese. Served with a garlic truffle roll 15

CAPRESE SALAD fresh seasonal tomatoes lightly sprinkled with flaked sea salt, and topped with burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil. Served with a garlic truffle roll 16

GFO WARM BACON SALAD fresh spinach and field greens mixed with chopped bacon, candied pecans, raisins, red onion, bleu cheese crumbles, granny smith apples tossed in our warmed bacon dressing and garnished with sliced hard boiled egg and served with our truffle roll 15

ENTRÉE CAESAR SALAD chopped romaine lettuce tossed in Carson's own Caesar dressing, topped with white truffle garlic croutons, and finished with freshly grated parmesan cheese. Served with a garlic truffle roll 14

SOFT SHELL CRAB SALAD hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch dressing; topped with flash-fried soft-shell crab and drizzled with crème fraîche and Sriracha. Served with a garlic truffle roll 20

JAYME'S PASTA & FRUIT SALAD sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodles, almonds, sunflower seeds, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese. Served with a slice of our warmed banana bread pudding 15

CHOPPED NAPA napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette. Served with a garlic truffle roll 14

AHI TUNA SALAD* seared rare ahi tuna sliced and served on field greens tossed in our sweet soy vinaigrette with carrots, cucumber, red onions, red and yellow peppers, sunflower seeds, almonds, toasted ramen noodles, green onions and sesame seeds. Served with a garlic truffle roll 20 **AHI TUNA SERVED SEARED/RAW**

SOUP & SALAD a bowl of today's soup served with a chopped wedge salad or Caesar salad and our garlic truffle roll 14

Steakhouse Burgers • Our steak burgers are a blend of short rib, brisket, & chuck for that true steakhouse burger flavor

All burgers served on a toasted brioche with your choice of one of our house sides • Substitute any bun for our gluten-free bread \$1

GFO SO-CAL CHEESEBURGER* American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and our signature burger sauce 16

GFO BACON JAM & SWISS BURGER* lettuce, tomato, red onion, house made bacon jam, balsamic reduction, melted Swiss cheese, and our signature burger sauce 17

BACON CHEESEBURGER* four slices of bacon, two slices of aged cheddar cheese, lettuce, tomato, red onion, and our signature burger sauce 18

GFO BÉARNAISE BURGER* topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, our signature burger sauce, lettuce, tomato, and red onion 18

PORK BELLY BEER CHEESE BURGER* topped with lettuce, tomato, fried onion strings, Carson's beer cheese, our signature burger sauce, and finished with our Sriracha bourbon BBQ sauce 19

WAGYU BURGER* wagyu beef flame grilled to your liking; finished with truffle butter, and topped with gruyere cheese, cherrywood smoked bacon, avocado, lettuce, red onion, tomato, and our signature burger sauce 22

Sandwiches

All sandwiches served with your choice of one of our house sides • Substitute any bun for our gluten-free bread \$1

BUFFALO CHICKEN SANDWICH (GRILLED or FRIED) tossed in buffalo sauce, served with lettuce, tomato, red onion, dill ranch dressing and bleu cheese crumbles and served on a toasted brioche bun 16

GFO PORTOBELLO SANDWICH a marinated portobello mushroom cap, grilled, and topped with our house goat cheese spread, roasted red pepper, red onion, tomato, bibb lettuce, balsamic reduction, avocado, and garlic aioli on our toasted brioche bun 15

GFO CARSON'S PASTRAMI SANDWICH shaved pastrami topped with melted Swiss, Russian dressing, and our spicy jalapeño cilantro coleslaw; served on a toasted hoagie roll 17

SOFT SHELL CRAB BLT* lightly fried, topped with spicy aioli, bibb lettuce, tomato, red onion, avocado, and cherrywood smoked bacon; served on a toasted brioche bun 20

SHAVED PRIME RIB with bourbon mushrooms and onions, horseradish cream, mozzarella and provolone cheese, and topped with scallions; served on a toasted hoagie roll with a side of rosemary demi-glace for dipping 20

GRILLED HAM & GRUYÈRE served on grilled sourdough bread with bourbon pear chutney, house mustard, mozzarella and provolone cheese, and topped with cherrywood smoked bacon and an over-easy egg 17

SPICY HAWAIIAN CHICKEN SANDWICH buttermilk marinated chicken breast with sweet and spicy Hawaiian sauce, topped with melted Swiss cheese, a grilled pineapple ring, bibb lettuce, red onion, and garlic aioli on a toasted brioche bun 16 • (make it a Hawaiian Burger* instead; at no upcharge)

PESTO CHICKEN SANDWICH baked chicken breast carved and topped with mozzarella and provolone cheese, fresh basil pesto, bibb lettuce, tomato, garlic aioli, and balsamic reduction; served on grilled sourdough bread 16 **PESTO DOES NOT CONTAIN TREE NUTS**

CHICKEN PARMESAN SANDWICH buttermilk marinated chicken breast breaded and fried, topped with melted mozzarella and gruyere cheese, our zesty marinara, garlic aioli, tomato, red onion and bibb lettuce and finished with our fresh basil pesto and balsamic reduction on a toasted brioche bun 16 **PESTO DOES NOT CONTAIN TREE NUTS**

GFO BLACKENED SALMON SANDWICH* topped with bibb lettuce, tomato, red onion, and dill ranch on a toasted brioche bun 18

Dressed Steaks

Carson's dressed steaks are served with your choice of chopped wedge salad, caesar salad, or soup of the day.

STEAK & FRITES* 8 oz. prime sirloin served with white truffle fries, a side of béarnaise, and rosemary demi-glace; garnished with a field green salad 33

FILET MEDALLIONS* two 4 oz. medallions served on Yukon Gold garlic mashed potatoes with rosemary demi-glace and asparagus; topped with béarnaise 37

GFO OSCAR STYLE MEDALLIONS* two 4 oz. filet medallions served on Yukon Gold garlic mashed potatoes and asparagus; topped with béarnaise and truffle buttered crab & lobster 39

GFO FILET MEDALLIONS & SCALLOPS* two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits and asparagus; topped with truffle buttered crab and lobster; finished with our white wine béarnaise 49

SWEET AND SPICY STEAK* 8 oz. flame grilled prime top sirloin, glazed with our Sriracha bourbon BBQ sauce and served on a bed of Yukon Gold garlic mashed potatoes; piled high with fried onion strings 33

CREOLE FILET* 8 oz. seared filet mignon on smoked gouda Wiesenberger grits with blistered heirloom tomatoes and our creole white wine reduction; topped with shrimp sautéed in truffle butter 50

BOURBON STEAK* 8 oz. prime sirloin grilled and served on Yukon Gold garlic mashed potatoes; topped with fried onion straws and our bourbon mushroom & onion sauce 35

Classic Cut Steaks

Carson's classic cut steaks are seasoned with our signature spice blend, flame grilled and topped with our house made truffle butter · Served with soup or salad and your choice of side item.

CENTER CUT NEW YORK STRIP* 12 oz. 52

BLACK ANGUS RIBEYE* 20 oz. boneless USDA angus beef ribeye 70

BARREL CUT FILET MIGNON* 8 oz. 49

BASEBALL CUT PRIME SIRLOIN* 8 oz. 33

MARK'S TERIYAKI RIBEYE* teriyaki glazed 20 oz. boneless USDA angus beef ribeye 70

Carson's Signature Entrées

add our chopped wedge salad, side Caesar salad or soup of the day to any entrée below 6

ROSÉ LINGUINI* heirloom tomatoes and broccoli florets, tossed in our spicy marinara alfredo sauce; finished with shaved parmesan and served with a garlic truffle roll 23 · ADD CHICKEN 6, SALMON* 9, OR SHRIMP* 9

CARSON'S FRIED CHICKEN buttermilk marinated chicken breasts, breaded and fried, over Yukon Gold garlic mashed potatoes; topped with pork belly sage gravy and served with a side of haricots verts 27

SCALLOPS* pan seared in garlic butter and served on smoked gouda Wiesenberger grit cakes; with seared pork belly, white wine béarnaise, and heirloom truffle tomatoes; finished with a field green salad garnish 52 **FIELD GREEN SALAD CONTAINS NUTS**

CREOLE CHICKEN & SHRIMP* buttermilk marinated chicken breast, breaded and fried, on smoked gouda Wiesenberger grits; topped with spicy sautéed shrimp, sausage, bell peppers and onions in our white wine creole reduction 33

SEAFOOD LINGUINI* lobster, crab, shrimp, broccoli florets, and red peppers sautéed in our Louisiana cream sauce, and tossed with our linguini. Topped with white truffle breadcrumbs, then baked and served with garlic parmesan crostini's 34

GFO GRILLED SALMON OSCAR STYLE* served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise; finished with truffle buttered crab and lobster 36

GFO CREOLE SHRIMP & GRITS* with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 29

SPICY PASTA FILET* thinly sliced filet mignon sautéed in our garlic bourbon cream sauce with broccoli, red peppers, mushrooms & onions, and tossed with linguine pasta; topped with parmesan cheese and scallions, and served with a garlic truffle roll 29 **NO MODIFICATIONS**

V HAWAIIAN STYLE TOFU breaded and fried tofu tossed in our sweet and spicy Hawaiian sauce with grilled pineapple, snow peas, carrots, red onions, and broccoli florets; served over Jasmine rice and finished with toasted sesame seeds and green onions 23

GFO TOFU STIR-FRY red, yellow, and green bell peppers, mushrooms, jalapeños, red onion, snow peas, and carrots all sautéed in our vegan and gluten-free teriyaki; served over Jasmine rice and finished with sesame seeds and green onions 23 **NO MODIFICATIONS**

SWEET & SPICY RIB ENTRÉE* tossed in our Sriracha bourbon BBQ and finished with shaved jalapeños, and toasted sesame seeds; served with your choice of side item 30

BBQ SHRIMP & RIBS ENTRÉE* our sweet & spicy BBQ ribs and grilled BBQ shrimp; topped with sesame seeds and shaved jalapeños and served with your choice of side item 30

House Sides

ALL SELECTIONS \$6

SMOKED GOUDA MACARONI & CHEESE · CARSON'S SEASONED FRIES · BBQ PORK BELLY MACARONI AND CHEESE · PARMESAN TRUFFLE POTATO CHIPS

GFO YUKON GOLD GARLIC MASHED POTATOES · **GFO GARLIC TERIYAKI GREEN BEANS** · **GFO WEISENBERGER CHEESE GRITS** · **GFO HARICOTS VERTS**

GFO BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE · **GFO ASPARAGUS WITH BÉARNAISE**

Join us for Brunch!

Fridays, Saturdays, & Sundays 10:00am - 2:00pm

18% Gratuity will be added to parties of 13 (guests) or more

Please notify us of any food allergies - not every ingredient is listed and your well-being is important to us.

*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness

Order These First! (Perfect for Sharing)

DEEP-FRIED CINNAMON & SUGAR BUTTERMILK BISCUITS four buttermilk biscuits, deep fried, rolled in cinnamon & sugar, and glazed with bourbon honey and cream cheese frosting 10

Brunch Favorites

GRILLED BRIE with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17

FRIED CHICKEN BREAKFAST buttermilk marinated chicken breast, breaded and fried, topped with pork belly sage gravy; served with two eggs, breakfast potatoes, and your choice of bacon, sausage, or brown sugar cured ham 18

GFO SALMON BRUSCHETTA* house-cured salmon sliced thin and placed atop goat cheese spread, with red onion, capers, cucumbers, tomatoes, balsamic reduction, crème fraîche, and fresh dill 16 **HOUSE CURED SALMON SERVED RARE**

GFO CARSON'S STEAK AND EGGS* 8 oz. flame grilled prime top sirloin and eggs, served with breakfast potatoes or biscuits & gravy 25 (eggs any style; except poached) • Upgrade your steak with: 4 oz. Filet Medallion +\$10, 8 oz. Barrel Cut Filet +\$20, 12 oz. Center Cut New York Strip +\$25

GFO VEGETABLE SCRAMBLE breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, and avocado; finished with crème fraîche and Sriracha 14

GFO THE BIG SCRAMBLE breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, avocado, sausage, bacon, and pork belly; finished with crème fraîche and Sriracha 16

GFO CREOLE SHRIMP & GRITS* with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 24

GFO BÉARNAISE STEAKBURGER* (our steak burgers are a blend of short rib, brisket, & chuck) topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, our signature burger sauce, lettuce, tomato, and red onion; with your choice of one of our house sides 18

'BRUNCH STYLE' GRILLED HAM AND GRUYÈRE served on grilled sourdough bread with bourbon pear chutney, strawberry preserves, our mozzarella and provolone cheese blend, and cherrywood smoked bacon topped with an over-easy egg; with your choice of breakfast potatoes or biscuits and gravy 17

BREAD PUDDING FRENCH TOAST our house-made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, topped with whipped cream and powdered sugar 15

JAYME'S PASTA & FRUIT SALAD sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodles, almonds, sunflower seeds, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese. Served with a slice of our warmed banana bread pudding 15

GFO CARSON'S SELECT BREAKFAST two eggs, a choice of bacon, sausage, or cinnamon honey glazed ham and your choice of breakfast potatoes or biscuits and gravy 18 (eggs any style; except poached)

Benedicts

FRIED SOFT SHELL CRAB* on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 20

THREE LITTLE PIGS on buttermilk biscuits with shaved ham, pork belly, and cherrywood smoked bacon topped with over-easy eggs and pork belly sage gravy 16

GRILLED SALMON* on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 20

FILET MEDALLION & SHRIMP* flame grilled filet medallion sliced and placed on seared tomatoes, and sautéed spinach over two buttermilk biscuits; topped with our house béarnaise, two over-easy eggs, and served with sautéed truffle buttered shrimp 26

HOT BROWN shaved ham and chicken on buttermilk biscuits, topped with smoked gouda cheese sauce, mozzarella, gruyère, provolone, cherrywood smoked bacon, and tomato, with an over-easy egg 16

SMOTHERED CHICKEN & BISCUITS Carson's fried chicken, shaved sweet ham, and cheddar cheese on buttermilk biscuits; topped with pork belly sage gravy and two over-easy eggs 17

Chicken & Waffles

ADD TWO OVER-EASY EGGS TO YOUR WAFFLE \$2

SAVORY CHICKEN & WAFFLES Carson's fried chicken placed on our Belgian waffle, topped with pork belly sage gravy and shaved scallions 18

SWEET CHICKEN & WAFFLES Carson's fried chicken placed on our Belgian waffle, topped with candied pecans, maple syrup, powdered sugar, and fresh strawberries 18

BLUEGRASS "HOT" CHICKEN & WAFFLES Carson's fried chicken, coated in our bluegrass inspired hot sauce, placed on our Belgian waffle and drizzled with bourbon honey 18 **THIS ENTRÉE IS SPICY**

BELGIAN WAFFLE with seasonal berries, candied pecans, whipped cream, powdered sugar and maple syrup 13

House Sides

SMOKED GOUDA MACARONI & CHEESE · CARSON'S SEASONED FRIES · BBQ PORK BELLY MACARONI AND CHEESE · PARMESAN TRUFFLE POTATO CHIPS

GFO YUKON GOLD GARLIC MASHED POTATOES · GFO GARLIC TERIYAKI GREEN BEANS · GFO WEISENBERGER CHEESE GRITS · GFO HARICOTS VERTS

GFO BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE · GFO ASPARAGUS WITH BÉARNAISE

18% Gratuity will be added to parties of 13 (guests) or more

Please notify us of any food allergies - not every ingredient is listed and your well-being is important to us.

**State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness*

Brunch Cocktails

BANANA BREAD PUDDING MARTINI Blue Chair Vanilla Rum, Jackson Morgan Banana Pudding Cream Liqueur, Van Roos Caramel Waffle Liqueur, and half & half shaken and strained into a chilled martini glass. Garnished with a graham cracker pie crust rim, whipped cream, and a mint sprig 12

PEACHTREE STREET Maker's Mark Bourbon, the Bitter Truth Aromatic Bitters, triple sec, lemon juice, and peach purée; garnished with a lemon peel 10

WATERMELON MARTINI Stoli Cucumber Vodka, fresh squeezed lime juice, watermelon purée, simple syrup, and a splash of soda 11

BEE'S KNEES New Amsterdam Gin, lemon juice, and honey syrup, finished with a caramelized honey swirl 9

SPARKLING ROSÉ SEELBACH Hangar One Rosé Vodka, fresh lemon juice and strawberry purée topped with La Marca Prosecco; served in a champagne flute with a mint leaf garnish 10

THE BASIL BLUSH Rock Town Vodka, Eldee Elderflower Liqueur, simple syrup and fresh squeezed grapefruit juice lightly shaken with fresh basil and strained into a chilled cocktail glass; garnished with a fresh basil leaf 10

BRUNCH PUNCH Castle & Key Gin and RumHaven Coconut Rum mixed with pineapple, cranberry, fresh squeezed orange juice, and sliced fruit; finished with a splash of soda water and mixed with seasonal berries and an edible orchid 11

KENTUCKY COFFEE MARTINI Jephtha Creed Coffee Vodka, Buffalo Trace Bourbon Cream, honey syrup, and the Bitter Truth Chocolate Bitters shaken over ice and served in a chilled martini glass and garnished with shaved chocolate 10

MIMOSA California champagne with fresh squeezed orange juice 7

BOURBON COLD BREW cold brew coffee, Four Roses 80 Proof, Faretto Chocolate Biscotti Liqueur, half and half, a dash of the Bitter Truth Chocolate Bitters poured over ice topped with whipped cream and a chocolate Pocky cookie 11

CARSON'S ESPRESSO MARTINI Van Gogh Double Espresso Vodka and Caffé Borghetti Espresso Liqueur shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate 12

CANTERA ESPRESSO MARTINI Cantera Negra Café Tequila Liqueur, Modica Cacao Espresso Syrup, cold brew coffee, and half & half cream; shaken then strained into a martini glass with a sprinkle of dark cocoa powder 12

SINGLE BARREL ESPRESSO MARTINI Our Knob Creek Single Barrel Select Bourbon, Modica Cacao Espresso Syrup, brown sugar simple syrup, cold brew coffee and half & half, shaken then strained into a martini glass; garnished with three espresso beans 13

KIR ROYAL Chambord Raspberry Liqueur, topped with California champagne, and a blackberry garnish 9

FRENCH 75 New Amsterdam Gin, lemon juice, and LaMarca Prosecco, with a lemon twist 10

RED SANGRIA hand crafted with muddled fruit, Pinot Noir, and triple sec, topped with ginger ale and a garnish of fresh blackberries 10

WHITE SANGRIA hand crafted with muddled fruit, Riesling, triple sec, and peach schnapps, topped with Sprite and fresh blackberries 10

Bellinis Bellinis were invented by Giuseppe Cupriani at Harry's Bar in Venice, Italy.

California champagne mixed with your favorite fruit purée selection

PASSION FRUIT · MANGO · WATERMELON · PEACH 8

Its Bloody Mary Time

Served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim

GIN MARY New Amsterdam Gin infused in house with black peppercorns and pimentos, the Bitter Truth Cucumber Bitters with our house-made bloody mary mix 11

VODKA MARY Tito's Handmade Vodka and our house-made bloody mary mix 11

BOURBON MARY Four Roses 80 Proof with our house-made bloody mary mix 11

TEQUILA MARY Camerena Reposado Tequila infused in house with fresh ginger and Serrano peppers, and our house-made bloody mary mix 11

SCOTCH MARY Bruichladdich Port Charlotte 10-Year-Old Single Malt Scotch and our house-made bloody mary mix 11

HOT PEPPER MARY Jephtha Creed Hot Pepper Vodka and our house-made bloody mary mix, with a sweet pepper added to our signature skewer 11

Mocktails NON-ALCOHOLIC

ICED VANILLA COLD BREW MOCKTAIL cold brew coffee and French vanilla syrup shaken over ice with half and half and garnished with whipped cream and a chocolate Pocky cookie 8

JALAPENO WATERMELON MARGARITA watermelon puree, simple syrup, fresh squeezed orange and lime juice shaken with muddled jalapeno slices. Strained over ice and garnished with a salted rim and lime wedge 8

VIRGIN BLOODY MARY our house-made bloody mary mix served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim 9

DAY AT THE BEACH Orget almond syrup, fresh squeezed lime juice, pineapple and coconut milk shaken and strained over ice, served with lime wedge 8

MOCK-MOSA fresh squeezed orange juice topped with Friexinet Sparkling White Wine (Non-Alcoholic) 8

BELLINIS passion fruit, mango, watermelon, or peach purée topped with Friexinet sparkling white wine (Non-Alcoholic) 8

WHITE SANGRIA muddled fruit, fresh squeezed orange juice and Sparkling Peach Wine (Non-Alcoholic) topped with sprite 8

RED SANGRIA muddled fruit, fresh squeezed orange juice, blackberry purée and Sparkling Red Wine (Non-Alcoholic) topped with ginger ale 8

BRUNCH SERVED: FRIDAY, SATURDAY, & SUNDAY 10:00am - 2:00pm

LUNCH & DINNER MENU ALSO AVAILABLE DURING BRUNCH HOURS
(ASK YOUR SERVER FOR A MENU)