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BOOZY BRUNCH

MAUI MIMOSA
new amsterdam pineapple, orange juice, lime, passionfruit, orgeat, sparkling wine

MIMOSA
orange juice & bubbles

MOKA-SPRESSO MARTINI
grey goose, tempus fugit crème de moka, owen's nitro-infused espresso

AS A TINI TREE
(serves 8) | (serves 12)

BLOODY MARY
wheatley vodka, zing zang, filthy pickle & pimienta olives

PB&J OLD FASHIONED
maker's mark, skrewball, strawberry preserves, black walnut bitters

BUBBLES & BITES

crispy chicken tenders  moët & chandon champagne (mini) | (bottle)

+fries +spicy ranch wedges

SMALL PLATES & SHAREABLES

DONUT HOLES
cinnamon sugar, peanut butter toffee, mixed berry compote

GOAT CHEESE CROQUETTES
red chili guava glaze

SOFT BAKED PRETZELS
beer cheese

EAST COAST OYSTERS*
cocktail, horseradish, tabasco (6) | (12)

LOADED GUAC
bacon, black beans, corn, pico, cotija, tortilla chips

AHI TUNA AVOCADO TOAST*
cucumber, ginger soy aioli, chili crisps, multigrain

NASHVILLE HOT CHICKEN SLIDERS
buttermilk biscuits, hot honey

DEVILED EGGS
candied bacon

CHICKEN WINGS
guavanero, signature buffalo or kc bbq

BUFFALO CHICKEN FRIES
provolone, blue cheese, jalapeño, ranch, green onion

SPINACH & ARTICHOKE DIP
cheddar, parmesan, pepper jack, pico, tortilla chips +pita

BENNYS

served with petite salad. upgrade to premium side.

CLASSIC*
Canadian bacon, tomato, hollandaise *sub pork belly+*

BBQ BRISKET*
onion jam, whole grain mustard hollandaise, crispy jalapeño

HEMINGWAY*
smoked salmon, hollandaise, spinach

BRUNCH SPECIALTIES

COUNTRY BISCUITS & GRAVY*
sausage gravy, two eggs your way

OMELET
choice of chorizo & goat cheese or spinach & feta, petite salad

WIDE AWAKE STEAK & EGGS*
skirt, chimichurri, busted potatoes, two eggs your way

HAM & CHEESE STRATA*
cheddar, sunny-side up egg, parmesan cream sauce, brioche

FRUITY PEBBLES CHICKEN & WAFFLES
maple mascarpone, habanero-strawberry jam

STEAK FRIED RICE*
skirt, kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg

CTC FRENCH TOAST
cinnamon toast crunch-crustad challah, cereal milk custard, maple mascarpone, maple syrup

SALADS & BOWLS

CRISPY GOAT CHEESE
greens, apple, corn, tomato, raisins, avocado, almonds, citrus vinaigrette +salmon*

CHAI YOGURT & GRANOLA BRITTLE
honey, pomegranate, fresh berries

BLACKENED SHRIMP
arugula, avocado, onion, black beans, cotija, quinoa, citrus vinaigrette

AHI TUNA POKE*
wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps

CHICKEN COBB
grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch

WEST COAST SALMON*
romaine, quinoa, tomato, cucumber, edamame, corn, red onion, green goddess, crispy leeks

CLASSIC CAESAR
romaine, parmesan, herb croutons +steak*

SOUTHWEST CHICKEN
farro, cauliflower, poblano, maitake, sweet potato, avocado, cotija, cilantro lime aioli +sunny-side up egg*

HANDHELDS

all handhelds are served with fries. upgrade to spicy ranch wedges, side house or caesar salad. substitute beyond burger

AMSO BRUNCH BURGER*
1/4 lb. AmSo beef patty, sunny-side up egg, American, AmSo sauce, lto, brioche

SUNRISE SANDY
seasonal & chef-inspired

SOCIAL SMASH BURGER
two 1/4 lb. AmSo beef patties, cheddar, smash sauce, pickle, caramelized onion, pretzel bun

BRUNCH B.L.A.T.*
fried chicken, jalapeño bacon, sunny-side up egg, avocado, honey mustard, lto, brioche

PREMIUM SHAREABLE SIDES

BUTTERMILK BISCUITS
butter, hot honey

SOUR CREAM & ONION BUSTED POTATOES
sour cream & onion dip, chives

SPICY RANCH POTATO WEDGES
tabasco ranch

MAC & CHEESE
gouda, American, pecorino, parm-crustad

FRIED BRUSSELS SPROUTS
bacon mustard vinaigrette, pickled onion, fresno, peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.
** Before placing your order, please inform your server if a person in your party has a food allergy. Parties of 6 or more will have a 20% service charge added to all checks.