

OFFSHORE

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS
GF = GLUTEN FREE | VEG = VEGETARIAN

BRUNCH

- Avocado Toast**.....\$18
Avocado Spread, Grilled Focaccia, Two Poached Eggs, Crispy Falafel, Spicy Aioli (VEG)
- Classic Breakfast**.....\$21
Two Eggs Any Style, Hash Browns, Bacon, Toast
- Eggs Benedict**.....\$18
English Muffin, Two Poached Eggs, Canadian Bacon, Bearnaise Sauce, Hash Browns
- Steak & Eggs**.....\$23
Filet Medallions, Two Poached Eggs, Bearnaise Sauce, Hash Browns (GF)
- Buffalo Chicken Sandwich**.....\$17
Brioche Bun, Breaded Chicken Breast, Spicy Buffalo Sauce, Slaw Mix, Fries
- French Toast**.....\$22
Double Stack Brioche, Raspberry Mascarpone Cheese, Fresh Berries, Crème Anglaise (VEG)
- Prime Double Burger**.....\$22
Brioche Bun, Lettuce, Red Onion, Tomato, Pickle, White Cheddar, BBQ Aioli, Fries
Add egg +\$4 any style

SHAREABLES

- *Oysters on the Half Shell**
Habanero Mignonette, Cocktail, Horseradish
\$4.50 Each | \$36 Dozen (GF)
- Mezze Board**
Pita, Grilled Vegetables, Whipped Feta, Garlic Hummus, Olive Tapanade
\$21 Half | \$40 Full
- *Smoked Salmon Board**.....\$28
Hard Boiled Eggs, Buttered Bagel, Chive Cream Cheese, Red Onion, Capers, Tomato Jam
- Chips & Dip**.....\$14
Tortilla Chips, White Queso, Pico De Gallo, Guacamole (VEG) (GF)
- Chicago Roll**.....\$18
Filet, Asparagus, Mushroom, Unagi Sauce (GF)
- *Spicy Tuna Roll**.....\$18
Avocado, Cucumber (GF)
- Shrimp Tempura Roll**.....\$18
Scallion, Hot Chiles, Tobiko

PIZZA

- Margherita**.....\$18
Fresh Mozzarella, Basil, Tomato, Olive Oil (VEG)
- Brussels & Prosciutto**.....\$18
Fresh Mozzarella, Balsamic Glaze, Pecorino Romano
- Veggie**.....\$18
Fresh Mozzarella, Green Pepper, Mushroom, Onion, Black Olive, Roasted Broccoli (VEG)
- Sausage & Mushroom**.....\$18
Fresh Mozzarella, Sausage, Mushroom, Onion
- Pepperoni**.....\$18
Fresh Mozzarella, Pepperoni

SOMETHING SWEET

- Chocolate Mousse Cake**
Mixed Berries, Vanilla Whipped Cream

SIDES

- | | |
|---------------------------------|----------------------------------|
| Bacon (GF).....\$8 | Fresh Berries (VEG) (GF).....\$8 |
| Sausage Links (GF).....\$8 | Wheat Toast (VEG).....\$6 |
| Hash Browns (VEG) (GF).....\$6 | Bagel (VEG).....\$6 |
| Two Eggs any style (GF).....\$6 | English Muffin (VEG).....\$6 |

PLEASE NOTE AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED FOR GROUPS OF 5 OR MORE

*WARNING: CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

DARK SIDE OF THE MOON

Jefferson's Small Batch Bourbon, Black Walnut & Orange Bitters.....\$16

SPARKLING SAPPHIRE

Bombay Sapphire Gin, Soho Lychee, Ginger, Cucumber, Lemon, Bubbles.....\$16

COCO LOCO

Santa Teresa Rum, Giffard Cocoa, Lime, Liquid Alchemist Orgeat, Lime.....\$16

MELONDRAMATIC

Casamigos Blanco Tequila, Twisted Alchemy Watermelon Juice, Lime, Agave.....\$16

FIRESIDE CHAT

400 Conjelos Mezcal, Pepper, Allspice Infused Tamarind, Pineapple, Lime.....\$16

LEFT ON RED

Maestro Dobel Tequila, Spicy Pepper, Ginger, Lemon, Salt Rim.....\$16

BAD & BOUJEE

D'Usse VSOP Cognac, Giffard Passionfruit, Twisted Alchemy Prickly Pear, Lemon.....\$16

KIWI GO AGAIN

Woodford Reserve, Kiwi Puree, Giffard Banana, Lemon.....\$16

NEVER A DILL MOMENT

Hendrick's Gin, Champagne Vinegar, Dill, Pickle Spice.....\$16

FROZÈ

Grey Goose Strawberry Lemongrass, Minuty M Rosè, Giffard Rhubarb, Lemon.....\$16

ADD CBD DROPS TO ANY COCKTAIL +\$5

BOTTOMLESS MIMOSAS

Bubbles + OJ | \$29 | Priced Per Person

SUNTORY HIGHBALL

Classic highball, made with your choice of spirit & extra carbonated soda water

Suntory Toki.....\$14

Suntory Roku.....\$14

Maker's Mark.....\$14

Jim Beam Black.....\$14

Knob Creek.....\$14

Basil Hayden.....\$14

MOCKTAILS

CITRUS PEPPER

Spicy Pepper, Ginger, Lemon.....\$8

TROPIC LIKE IT'S HOT.....\$8

Kiwi Puree, Guava Puree, Lemon

MAIN SQUEEZE.....\$8

Orange Juice, Pineapple, Orgeat

CBD SPARKLING WATER.....\$10

Ask Your Server For Flavors

BEER & SELTZER

DRAFT

Miller High Life.....\$8

Sam Adams Cold Snap.....\$9

Revolution Anti-Hero.....\$9

Krombacher.....\$9

BOTTLES & CANS

Miller Lite.....\$7

Modelo.....\$7

Founder's All Day IPA.....\$9

Guinness.....\$9

Heineken.....\$9

Bell's Oberon.....\$9

Angry Orchard.....\$9

High Noon Peach & Watermelon...\$12

Half Past Grapefruit Rosemary....\$12

White Claw.....\$10

Truly Wild Berry.....\$10

BRUNCH COCKTAILS

BRUCHARITA.....\$16

Casamigos Blanco, Blood Orange Liqueur, Lime, Agave

WHISKEY SMASH.....\$16

Jameson Orange, St Germain Elderflower Liqueur, Lime, Mint

PATIOCRUSHER.....\$16

Grey Goose Strawberry Lemongrass Essences, St Germain Elderflower Liqueur, Q Hibiscus Ginger Beer

BLOODY MARIA.....\$16

Casamigos Reposado Tequila, Q Bloody Mary Mix

SUNRISE.....\$16

Angel's Envy Bourbon, Orange Juice, Lemon, Giffard Grenadine

WINE

SPARKLING

	(GLS)	(BTL)
Indigenous Prosecco, Italy	\$12	\$48
Veuve Clicquot Yellow Label, France	\$24	\$92
Moët & Chandon Rosè, France	\$28	\$120
Dom Perignon Brut 2010, France		\$380

ROSE

M by Minuty, Rosè, France	\$12	\$48
Dawn's Dream, Pinot Noir Rosè, California		\$75

WHITE

August Kessler Riesling, Germany	\$12	\$48
Due Torri, Pinot Grigio, Italy	\$12	\$48
Wairu, Sauvignon Blanc, New Zealand	\$12	\$48
Cakebread, Sauvignon Blanc, California		\$95
Justin, Sauvignon Blanc, California	\$14	\$56
Matchbook by Arsonist, Chardonnay	\$14	\$56
Dawn's Dream Escolle, Chardonnay		\$70

RED

Locations, Red Blend, California	\$14	\$60
Dawn's Dream Alyssa, Pinot Noir		\$90
Aruma, Malbec, Argentina	\$14	\$56
Galante Ace High, Malbec, California		\$75
Cromas, Cabernet Sauvignon, Chili	\$15	\$60
Galante, Cabernet Sauvignon, California		\$150

 = SPICY

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