



OFFSHORE ROOFTOP



EASTER 2026 BRUNCH MENU



\$80/ADULT

BREAKFAST STATION

BREAKFAST PASTRIES (VG)

butter & jams

FRESH BERRIES & MELONS (V)

GREEK YOGURT (VG)

SCRAMBLED EGGS (VG)

HARD-BOILED EGGS (DF, VG)

**APPLEWOOD-SMOKED BACON, PORK SAUSAGE LINKS,
& CHICKEN SAUSAGE (DF)**

TOAST (VG)

SALAD BAR (V)

romaine hearts, kale, variety of toppings & dressings

CARVING STATION

SMOKED HAM (DF)

PRIME RIB (DF)

HONEY GLAZE, GRAVY, & HORSERADISH

MASHED POTATOES (VG)

GREEN BEANS (V)

SUSHI STATION

CALIFORNIA ROLL (DF)

surimi, avocado, cucumber

TUNA ROLL (DF)

crispy rice cake, sushi-grade ahi, avocado,
chili shoyu sauce, lime

VEGETARIAN ROLL (V)

cucumber, carrots, nori, avocado, tomato

SALMON ROLL

smoked salmon, cucumber, avocado,
asparagus, sriracha cream

DESSERT STATION

CHEF'S CHOICE MINI DESSERTS & ICE CREAM (VG)

KID'S STATION

\$30/CHILD 12 & UNDER

SCRAMBLED EGGS (VG)

PANCAKES (VG)

FRESH FRUIT (V)

HASH BROWNS (VG)

CHICKEN NUGGETS (DF)

FRIES (DF, VG)

MAC & CHEESE (VG)

BRUNCH SIPS

\$18

BOTTOMLESS MIMOSAS

La Gioiosa Prosecco with choice of Orange Juice, Cranberry Juice, or Grapefruit Juice
+\$35/PERSON

ESPRESSO YOURSELF

Grey Goose Vodka, Espresso,
Mr. Black Coffee Liqueur, Demerara Sugar,
Mole Bitters

TROPICAL PUNCH

Bacardi Rum, Don Q Pineapple Rum,
Kiwi Puree, Lychee Liqueur, Lychee Syrup,
Pineapple Juice

APEROL WE BEEN THROUGH

Cazadores Reposado, Pineapple Juice, Aperol,
Lime Juice, Passionfruit Syrup, Agave

RAZZBERRY BERET

Knob Creek Rye Whiskey, Chambord,
Sweet Vermouth

NOT YOUR MAMA'S FRUITCAKE

Ketel One Vodka-Infused Tea, Pomegranate Juice,
Lemon Juice, Peach Liqueur, Passionfruit Syrup

FOSTERING HOPE

Rum, Giffard Banana Liqueur, Liquor 43, Almond Milk

IT'S GETTING MEZZY

Union Mezcal, Triple Sec, Papaya Puree, Lime Juice