

BRUNCH MENU

SERVED SUNDAY 12 - 5PM ONLY



NEW SKOOL

- The Florida Cocktail** 15
bacardi añejo cuatro • fresh lime • fluffy pineapple • crème de menthe
- Coconut Sazerac** 17
pierre ferrand cognac • wild turkey rye • pernod absinthe • psychaud's • toasted coconut things
- Mexico, Stirred** 16
abasolo whiskey • ojo de tigre mezcal • aged tequila • ancho reyes verde • corn liqueur • chocolate molé bitters • spiced agave
- Negroni Bianco** 16
citadelle gin • luxardo bitter bianco • martini ambrato • noilly prat • lemon bitters
- PB&J Old Fashioned** 16
sqrl peanut whiskey • old forester bourbon • strawberry jam cordial • toasted caraway • black walnut bitters • brown butter
- Passionista** 16
appleton signature • santa teresa • crème de cacao • fresh lime • passionfruit
- Something Spicy with Tequila - Frozen** 16
milagro blanco • ojo de tigre mezcal • mango • tajin

JOHN'S LEGACY LIST

- Basic Bitch** 15
absolut elyx vodka • st. germain • strawberry • fresh lemon • prosecco
- Our Piña Colada** 16
plantation pineapple • cruzan coconut • bacardi cuatro • fresh pineapple • coconut cream • jamaican coffee • pedro ximenez
- She Said Yes** 16
hendrick's gin • fino sherry • fresh lemon • smashed cucumber • raspberry
- Katie's Flower Shop** 16
el tesoro reposado • st germain • pressed lemon • orange blossom • lavender bitters • egg white
- Giant's Milk** 17
rhum j.m • mount gay black barrel • condensed milk • passionfruit • pressed lime • cinnamon • fire
- Blue Zombie** 20
plantation 3 star • clairin rum • bacardi • falernum • absinthe • cinnamon • pressed lime & grapefruit • blue

THE HIGHBALL INITIATIVE

- Fresh as Fuck** 16
the glenlivet 'founder's reserve' • ancho reyes verde • fresh pressed honeydew melon • black lava salt • cracked pepper
- Que Rico!** 16
del maguey mezcal • el tesoro blanco tequila • campari • passionfruit • apricot • pineapple • almond • perrier
- Our Vodka & Soda - on draught** 14
grey goose & our violently carbonated house made vanilla soda
- Fancy Paloma** 15
altos blanco tequila • select aperitivo • cointreau • pressed grapefruit • fresh lime • smoked salt • Q grapefruit soda
- Ginger Buck** 16
dewar's • bowmore 12 • amaro montenegro • chamomile honey • pressed lemon • Q ginger beer

THAT SPRITZ LIFE

- Bad & Boujis** 14
amontillado sherry • strega • amaro nonino • lavender bitters • lemon soda • thyme
- Golden Sunset** 14
martini fiero • luxardo bitter bianco • martini bianco • san pellegrino limonata • prosecco
- Pisco Punch** 15
barsol pisco • spiced pineapple cordial • fresh lime & pineapple • angostura • prosecco
- Citrus Bomba Gin & Tonic** 15
fords gin • italicus • suze • grapefruit sherbet • q tonic • citrus for days
- Strawberries & Company** 15
lillet rosé • milagro blanco tequila • martini bitter • strawberry • fresh lemon • rosewater • perrier strawberry soda
- Vodka Crush** 15
absolut elyx • aperol • fresh ruby grapefruit • vanilla • saffron • prosecco

THE MARTINI CHRONICLES

- Our Lychee Martini** 16
grey goose • fords • giffard lychee • st germain • sauvignon blanc • martini fiero • psychaud's
- The Spaniard** 17
gin mare • vermouth blanco • del maguey iberico mezcal • nardini mandorla • vanilla • filthy blue cheese olive
- Big Apple Martini** 15
grey goose • calvados • crème de pomme verte • fresh green apple
- Lemon Drop ++** 16
absolut citron • limoncello • cointreau • lemon curd • pressed lemon • citrus sherbet
- Martinis for the People serves 4-6** 68
gin or vodka of your choice • dry vermouth • accompanied by all the bells & whistles
add a dozen oysters - 25



Life, Liberty and the Pursuit of HAPPY HOUR Every Day | 4pm - 8pm

- Red, White & Rosé Wines 7
- Daiquiri du Jour 9
- Daily Changing Cocktails 9
- Can of Lambrusco 6
- Select Beers 5
- East Coast \$.95c and West Coast \$1.95 each



"Break eggs... Not Hearts"



Sunday Brunch

- Pickled Deviled Eggs** GF Veg 11
- Avocado Toast** V 12
Multi-grain toast, avocado, radish, cherry tomatoes, vegan mozzarella cheese, pickled red onions, sunflower seeds
- Blood Orange Tuna Crudo** GF 22
Blood orange, serrano chili, toasted garlic, tajin
- Bibb Lettuce Salad** Veg 13
Gremolata, oven roasted tomatoes, nicoise olives, fine herbes, lemon vinaigrette
- Lobster Benny** 20
Sautéed lobster, avocado, two poached eggs, Hollandaise sauce on multi-grain toast
- Great American Breakfast** 12
Three eggs, bacon, chicken apple sausage, potatoes, toast, coffee & freedom
- Chilaquiles** GF Veg 16
Salsa verde, tortilla chips, two sunny side up eggs, queso fresco, and refried beans
Add chicken 7

Bubbles

- Prosecco DOC Selection** 12 55
Prosecco, Italy
 - Taittinger Brut Réserve** 22 120
Champagne, France
 - Krug Grande Cuvée** 65 290
Champagne, France
-
- Half Bottle (375ml)**
 - Krug Grande Cuvée** 150
 - Billecart-Salmon Brut** 85
Reims, France

Pink

- Rosé (on tap!) - Selection Du Jour** 11
South of France

Bottomless Rosé

35pp



White

- Vinho Verde - Broadbent** 11 44
Minho, Portugal
 - Sauvignon Blanc - Roland Tissier** 15 65
Sancerre, Loire Valley, France
 - Chardonnay - Joseph Carr** 14 55
Carneros, CA
 - Chardonnay - Jordan** 69
Sonoma, CA
 - Pinot Grigio - Scarpetta** 12 52
Friuli, Italy
 - Txakoli - Txampian** 48
Basque Country, Spain
- ### Reds
- Syrah Blend - Fontaine du Clos** 11 42
Rhône Valley, France
 - Malbec - Albalflor** 12 48
Mendoza, Argentina
 - Pinot Noir - Sean Minor** 14 55
Central Coast, CA
 - Cabernet Sauvignon - Fortnight** 15 64
Napa, CA
 - Gamay - Domaine des Nugues (served chilled)** 48
Morgon, Burgundy, France
 - Sobernet Sauvignon - Jordan** 135
Sonoma, CA

EAST & WEST COAST OYSTERS

1/218** Dozen 32**

**Prices subject to change based on market

CONSUMER INFORMATION - There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters, and should eat oysters fully cooked.

- Big Breakfast Sandwich** 16
Scrambled free range eggs, crispy bacon, sharp cheddar, avocado, chipotle aioli with a side of fresh fruit
- Banging Brunch Burrito** 16
Pulled pork, scrambled free range eggs, refried beans, fire roasted green chili peppers, salsa roja and queso fresco
- Chicken & Waffles** 17
Belgian waffles, Michy's fried chicken breast with honey jalapeno butter and maple syrup
- Cauliflower Nachos** GF Veg 19
Blended cheese, sautéed cauliflower, avocado crema, radishes, pickled jalapeños, pomegranate seeds, cilantro, house tortilla chips
Add grilled chicken-7
- Michy's Fried Chicken Sandwich** 17
Tarragon buttermilk soaked, cabbage and fennel slaw, pickles, tarragon aioli with a side of watermelon greek salad
- Buns of Liberty Burger** 19
Two brisket & sirloin patties, American cheese, LTO, special sauce, house pickles & fries
- Ridiculous French Toast** Veg 14
Brioche, strawberry and banana, vanilla cream, caramel, fresh mint & mixed berry compote
- Short Skirt Steak and Eggs** 34
Center cut skirt steak, homefries, fried egg, chimichurri compound butter

Side Pieces ;)

- Waffle** 5
- Fresh Fruit** V GF 6
- Two Eggs** 6
- Crispy Bacon Strips** 5
- Crunchy Potatoes** GF Veg 5
- Crazy Potatoes** 9

Veg - Vegetarian | V - Vegan | GF - Gluten Free

Brunch Cocktails

- Fruit Cocktail** 15
grey goose essence • fino sherry • st germain • perrier cucumber • garnish for dayz
- Bloody Mary** 15
grey goose with dan singer's dope ass filthy bloody mary mix
- Espresso Martini** 16
grey goose • aberfeldy • drambuie • amaro • cayenne honey • espresso
- Breakfast Martini** 14
the botanist • cointreau • fresh lemon • orange marmalade
- Our Irish Coffee** 16
teeling small batch • black walnut • white chocolate • banana • demarara sugar • piping hot coffee • vanilla cream • nutmeg
- An Actual Mimosa** 14
dry orange curacao • orange bitters • fresh orange juice • orange flower water • prosecco
- Ramos Gin Fizz** 16
fords gin • lemon juice • heavy cream • egg white • orange blossom • perrier
- Sort of Chocolate Milkshake** 15
lo-fi gentian amaro • tawny port • cacao • green chartreuse • guinness • chocolate bitters • whole egg
- Aperol Spritz** 15
aperol • prosecco • perrier • filthy olive
- Jasmine** 15
bombay sapphire • campari • cointreau • pressed lemon
- Auntie Teresa's Elixir** 16
elyx vodka • fresh lemon • passionfruit • prosecco

Buy a six pack for the kitchen - 20

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.