



## BRUNCH

### SHAREABLES

- CRISPY BRUSSELS\*** \$12  
Fried Brussels sprouts tossed with sweet agave, savory bacon and feta cheese finished with balsamic glaze
- CHEESE CURDS** \$13  
Crispy, lightly breaded Wisconsin white cheddar cheese curds, served with a zesty chipotle ranch dipping sauce
- TRUFFLE FRIES** \$12  
Crispy battered fries drizzled with white truffle oil, topped with fresh parsley and grated Parmesan cheese, and served with a side of garlic aioli
- WAGYU SLIDERS** \$16  
Three Australian Wagyu beef patties, topped with lettuce, tomatoes, white American cheese, and tangy pickled onions, finished with garlic aioli on a soft brioche bun
- MARGARITA SHRIMP\*** \$13  
Chilled jumbo shrimp, marinated in our homemade sour mix, served with zesty cocktail sauce and a fresh lemon wedge
- MAPLE BOURBON WINGS** \$14  
Traditional bone-in wings tossed in our house bourbon sauce, topped with bacon and scallions

### SALADS

- CAESAR\*** \$15  
Crisp romaine hearts tossed with Parmesan cheese, croutons, and rich Caesar dressing
- PINEAPPLE PROSCIUTTO\*** \$17  
Blend of mix greens, topped with crumbled feta, pineapple, prosciutto, red onions, and almonds
- SURFSIDE\*** \$15  
Blend of mixed greens, cherry tomatoes, cucumbers, red onions, cheddar jack cheese, and croutons
- SAVORY GREENS\*** \$17  
Blend of mixed greens, avocado, bacon, cherry tomatoes, cheddar jack cheese, red onions and crushed tortilla chips

**House Dressings:** Balsamic Vinaigrette | Blue Cheese | Caesar  
| Creamy Cilantro Lime | Olive Oil & Vinegar | Ranch

### SIDES

- Toast | Bagel | English Muffin | Gluten Free Bread \$3
- Bacon | Scrambled Eggs | Sausage \$4
- Brunch Potatoes | Fresh Fruit \$5
- French Fries | Waffle | Pancake |  
Sweet Potatoes Fries \$6

### HANDHELDS

- PURE GREEN (VG)** \$18  
Vegan patty topped with fresh mixed greens, tomatoes, red onions, and avocado, on a split top bun with your choice of french fries or sweet potatoes fries
- SIGNATURE** \$23  
8oz Wagyu patty topped with smoky gouda cheese, fresh mixed greens, tomatoes, and a garlic aioli, on a split top bun with your choice of french fries or sweet potatoes fries
- SALMON BAGEL\*** \$16  
Smoked salmon served with toasted bagel, cucumbers, tomatoes, capers, and red onions, with cream cheese
- AVOCADO TOAST\*** \$13  
Toasted wheat bread with avocado, tomatoes, fresh arugula, and pickled red onions, finished with a sprinkle of sesame blend and a drizzle of balsamic glaze
- BRUNCH PLATTER\*** \$15  
A platter with scrambled eggs, crispy bacon or breakfast sausage, golden brunch potatoes, and fresh fruit, served with your choice of an English muffin or bagel
- BREAKFAST BOWL\*** \$15  
A breakfast bowl of golden brunch potatoes topped with cheddar jack cheese, scrambled eggs, and sausage gravy, finished with cajun and your choice of either bacon, ham, sausage, or peppers and onions

### GATHERING BOARDS

- CHICKEN & WAFFLES** \$30  
Crispy fried chicken tenders coated with cajun seasoning served alongside buttermilk waffles, topped with powdered sugar and fresh fruit
- FRENCH TOAST** \$25  
Thick-sliced bread soaked in a rich vanilla custard, topped with fresh fruit and a dusting of powdered sugar. Flavors may vary with the season
- PANCAKE BOARD** \$35  
Fluffy pancakes served with scrambled eggs, crispy bacon or breakfast sausage and fresh fruit. Flavors may vary with the season
- SMOKED SALMON\*** \$30  
Smoked salmon served with toasted bagels, cucumbers, tomatoes, capers, and red onions, with cream cheese
- TRADITIONAL BREAKFAST\*** \$30  
Warm baked brie cheese served with scrambled eggs, crispy bacon or sausage, toasted English muffins, sweet preserves, and a side of fresh fruit

\*Can be made gluten-free



## KICKSTARTERS

### APEROL SPRITZ

A refreshing blend of Aperol, bubbly Prosecco, and soda water

### BLOODY MARY

A bold and flavorful house-made Bloody Mary mix, paired with your choice of vodka  
**Make it surfside style for \$8 more**

### MIMOSA

Choose from a variety of refreshing juices—cranberry, orange, pineapple, or grapefruit—topped with champagne

### ESPRESSO MARTINI

A rich blend of espresso, smooth Irish cream, coffee liqueur, and your choice of vodka

### MERMAID MIMOSA

A vibrant mix of champagne, Blue Curacao, and pineapple juice, topped with floating fish

### SCREWDRIVER

A refreshing combination of your choice of vodka, pineapple juice, or orange juice,

### SPARKLING PALOMA

A zesty mix of your choice of tequila, fresh grapefruit juice, simple syrup, and lime, topped with bubbly Prosecco

## COFFEE

### COFFEE OR LATTE

Hot or iced coffee, with your choice of caramel, original, or vanilla

### FRAPPUCCINO

Frappuccino blended coffee with your choice of original, caramel, or vanilla, topped with whipped cream

### WHIPPED COFFEE

Whipped coffee served over iced milk, with your choice of original, caramel, or vanilla

## TOWERS

Half Towers also available

### BEER

Tower: \$45  
Pitcher: \$23

Choose from Miller, Yuengling or Bold City IPA

### CHAMPAGNE

Full: \$70  
Half: \$35

Choose up to one refreshing juices from cranberry, orange, pineapple, or grapefruit per half tower

**Add additional juice for +\$4 each**

### PROSECCO

Full: \$90  
Half: \$45

Choose up to two refreshing juices from cranberry, orange, pineapple, or grapefruit

## DRINKS

COKE PRODUCTS / ICED TEAD	\$3.75
SAN PELLEGRINO	\$4.50
RED BULL	\$3.10
BOTTLED WATER	\$3
JUICE (APPLE, CRANBERRY, ORANGE, PINEAPPLE)	\$4

## BEERS

**\*Ask about our current drafts\***

### BOTTLED

ANGRY ORCHARD	CORONA EXTRA
BLUE MOON	CORONA LIGHT
BUDLIGHT	GUINNESS
BUDWEISER	MILLER LITE
BUD ZERO (NON - ALCOHOLIC)	MICHELOB ULTRA
COORS LIGTH	STELLA ARTOIS
	HARD SELTZER (ROTATING)

To ensure quality, all of our menu is cooked to order. 20% gratuity will be added to parties of 6+.  
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, seafood may increase the risk of foodborne illnesses.  
Alert your server if you have special dietary requirements.