

# BRUNCH

SATURDAY & SUNDAY



# HAPPY HOUR

5PM - 7PM DAILY

## BOTTOMLESS BRUNCH

INDIVIDUAL > 9 or COMBO > 12

**MIMOSA**  
Sparkling & Fresh OJ

**BLOODY MARY**  
Vodka & House Bloody Mix

### \$5 BRUNCH COCKTAILS \$5

**WATERMELON MARGARITA**  
Corazon Blanco, Watermelon Juice, Jalapeño & Smoked Sea Salt

**BLACKBERRY LEMONADE**  
Svedka Vodka, Blackberry Puree, Fresh Lemon & Cardamom

**ULTIMATE ESPRESSO MARTINI**  
Vodka, Mr. Black Cold Brew, Espresso & Vanilla

### \$5 BRUNCH COCKTAILS \$5

**SMOKED OLD FASHIONED**  
Maker's Mark, Demerara, Black Walnut Bitters & Smoked Maple

**GUAVA PALOMA**  
Blanco Tequila, Guava, Grapefruit Soda & Black Lava Salt

**PEACH MULE**  
Peach Vodka, Fresh Lime, Peach Nectar & Fever Tree Ginger Beer

## BAKERY

**ASSORTED PASTRY BASKET > 7**  
Cinnamon Crisps & House Made Pastries

**OLD SCHOOL ZEPPOLIS > 7**  
Powdered Sugar & Nutella Mousse

**HOMEMADE CORN BREAD > 5**  
Maple-Pecan Butter & Raspberry Jam

**KITCHEN SINK COOKIE > 7**  
Vanilla Ice Cream & Caramel

## SNACKS

**GREEK YOGURT > 6**  
Strawberries & Toasted Hazelnuts

**SEASONAL FRUIT > 8**  
Lemon Curd, local Strawberries & Chantilly Cream

**THICK CUT POTATO CHIPS > 5**  
Caramelized Onion Dip

**DEVILED EGGS > 6**  
Blue Cheese & Bacon Bits

## STARTERS

**BUFFALO FRIED CHICKEN > 11**  
Blue Cheese Dressing, Pickled Celery  
Fresno Chile Hot Sauce

**SMOKED FISH DIP > 11**  
Crusty Garlic Bread & Beer-and-Butter Pickles

## SALADS

**CLASSIC CAESAR > 8**  
Sourdough Croutons & Lemon-Anchovy Dressing

**GREEK SALAD > 9**  
Feta Cheese, Greek Olives, Heirloom Tomatoes  
Cucumbers & Lemon-oregano Vinaigrette

**COBB SALAD > 13**  
Cherry Smoked Bacon, Organic Chicken, Farm Egg  
Maytag Blue & Black Pepper-buttermilk Ranch

**FREE RANGE CHICKEN > 4**  
**SHRIMP (4) > 6**  
**SCOTTISH SALMON > 7**

## SAVORY

### EGGS

**AVOCADO TOAST** Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette **12**

**TWO EGGS ANY STYLE** Home Fries, Texas Toast & Breakfast Sausage **10**

**FARMER'S OMELET** Feta Cheese, Roasted Tomato, Crimini Mushrooms & Spinach **12**

**CORNBREAD WAFFLE BENEDICT** Country Ham, Poached Farm Eggs  
Green Chile Hollandaise **13**

**BREAKFAST TACOS** House Made Chorizo & Scrambled Eggs **10**

### GRAIN & FLOUR

**BUTTERMILK PANCAKES** Whipped Butter & Warm Vermont Maple Syrup  
Add Chocolate Chips \$2 | Organic Banana \$2 | Wild Blueberries \$2 **10**

**FRENCH TOAST** Warm Florida Berry Compote & Whipped Maple Butter **12**

**GRILLED BREAKFAST PIZZA** House Smoked Bacon, Sunny Side Up Egg  
Monterey Jack & Heirloom Tomatoes **12**

### ODDS & ENDS

**FRIED CHICKEN & WAFFLES** Cornbread Waffle, Maple-Pecan Butter  
House Made Sriracha Honey Lime **15**

**LOADED HOMEFRIES** Fried Egg, Breakfast Sausage, Smoked Bacon  
Cheddar Cheese, Scallions & PT Hot Sauce **11**

**SHRIMP & GRITS** Anson Mills Grits, Andouille, Crispy Okra, Louisiana BBQ **16**

**SMOKED BRISKET HASH** Potatoes, Fresno Chile, Red onion, Farm Eggs & Texas Toast **14**

### HANDHELDS

**BREAKFAST SANDWICH** Taylor Ham, Fried Egg & American Cheese **9**

**PT CHEESEBURGER** Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries **13**

**TURKEY BLT** Hand Carved Turkey, Heirloom Tomato, Avocado, Bibb Lettuce  
Cherrywood Smoked Bacon & Multigrain Bread **13**

**PULLED PORK SANDWICH** BBQ & House Made Coleslaw **12**

HOME FRIES  
SLOW COOKED GRITS  
STRAWBERRIES & CREAM

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BREAKFAST SAUSAGE  
HOUSE SMOKED BACON  
HOUSE MADE COLESLAW  
CORNBREAD WAFFLE

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## CANS & BOTTLES

### SOCIAL & REFRESHING

HOUSE MARG Margarita Pilsner   5.0%   16oz	7
KEY LIME Cider   5.5%   12oz	7
ORANGE BLOSSOM Pilsner   5.5%   12oz	7

### FRESH & HOPPY

ZFG (Zero Fucks Given) Pale Ale   5.4%   16oz	7
BLUE COMET NE-IPA   7.1%   16oz	8
COMBUSTIBLE PINEAPPLE Milkshake IPA   7.5%   16oz	8
PEACH CITY NE-IPA   7.5%   16oz	8
HOOEY NE-IPA   6.2%   16oz	8
FREE DIVE IPA   5.9%   12oz	7
A LITTLE SUMPIN' SUMPIN' Hoppy Wheat   7.5%   12oz	7
EVERGREEN TERRACE IPA   7.0%   16oz	8
HAZY WONDER NE-IPA   6.0%   12oz	7
TO SUDAN THE LAST Triple IPA   10.0%   16oz	9
EVER HAZE NE-IPA   7.0%   16oz	8
420 STRAIN G13 Dank IPA   6.0%   12oz	7
IRREGULAR REGULARITY NE-IPA   8.2%   16oz	8
M-43 NE-IPA   6.8%   12oz	8
BLADE NE-IPA   6.5%   16oz	8
LITTLES NE-IPA   6.6%   16oz	8

### SOUR & FRUITY

GREEN BEER'S MY JAM kiwi & Peach Sour   6.0%   16oz	9
SHE IS MY CHERRY PIE Cherry Pie Sour   6.0%   16oz	9
INERTIATIC Dragon Fruit Sour   5.5%   16oz	8
AM I A DOG? Pineapple-Key Lime Sour   6.0%   16oz	9
THE UPSIDE DOWN Hazelnut & Pineapple Berliner   5.5%   16oz	9
GREAT WIDE OPEN Dry Hopped Sour   5.5%   16oz	9
DAS YUMMY Pineapple Cream Pie Sour   6.5%   16oz	9
PARTY DINOSAUR Blueberry-Lavender Sour   7.0%   16oz	9

ON TAP	
STELLA Style: Belgian pilsner   ABV 5.0%	7
LAGUNITAS Style: IPA   ABV 6.2%	7
FLORIDIAN Style: Hefeweizen   ABV 5.2%	7
LA RUBIA Style: Blonde Ale   ABV 5.0%	7
ABITA ROOT BEER Style: Soda   ABV 0.0%	3

## HOUSE COCKTAILS

**BLACKBERRY LEMONADE >12**  
Svedka Vodka, Blackberry Puree, Fresh Lemon & Cardamom

**PEACH MULE >12**  
Peach Vodka, Fresh Lime, Peach Nectar & Fever Tree Ginger Beer

**GUAVA PALOMA >12**  
Blanco Tequila, Guava, Grapefruit Soda & Black Lava Salt

**WATERMELON MOJITO >12**  
Bacardi, Watermelon Juice, Mint, Fresh Lime & Soda Water

**SMOKED OLD FASHIONED**  
Demerara, Black Walnut Bitters & Smoked Maple

**Maker's Mark >12**  
**Russell's Reserve >13**  
**Redemption Rye >12**

**WATERMELON MARGARITA >12**  
Corazon Blanco, Watermelon Juice, Jalapeño & Smoked Sea Salt

**SANGRIA >12**  
Vino Tinto, Blanco, Fever Tree Grapefruit

**ULTIMATE ESPRESSO MARTINI >12**  
Grey Goose Vodka, Mr. Black Cold Brew, Espresso & Vanilla

### SHOTS

**EL CAMINO - COFFEE TEQUILA >7**  
Dark Roast Coffee, Cinnamon & Vanilla

**BANANA JAMESON >7**  
Jameson Sous Vide w/ Ripe Bananas & Banana Demerara

**GREEN TEA >7**  
Jameson, Giffard Peach & Citrus Stock

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

GERARD BERTRAND *Brut Rosé*, Cremant, N.V..... 10/40  
COL DE' SALICI *Prosecco*, Valdobbiadene, N.V..... 12/48  
NICOLAS FEUILLATTE *"Reserve"* Champagne, N.V... 16/64

### WHITE & ROSE

#### LIGHT & REFRESHING

BARONE FINI *Pinot Grigio*, Alto Adige, 2018..... 10/40  
R. PRÜM *Riesling*, Mosel, 2018..... 10/40  
FONT FREYE *Rosé*, Cotes de Provence, 2018..... 10/40  
KIM CRAWFORD *Sauv Blanc*, New Zealand, 2018..... 12/48

#### FULL BODIED

CAVE DE LUGNY *Chardonnay*, Burgundy, 2017..... 10/40  
BRAVIUM *Chardonnay*, Russian River, 2017..... 12/48  
STAG'S LEAP *Chardonnay*, Napa Valley, 2017..... 15/60

### RED

#### LIGHT & REFRESHING

NOBLE VINES *Pinot Noir*, Monterey, 2017..... 10/40  
MEIOMI *Pinot Noir*, Sonoma County, 2018..... 12/48

#### FULL BODIED

SKYFALL *Merlot*, Columbia Valley, 2016..... 10/40  
JOEL GOTT *Cabernet*, California, 2017..... 11/44  
PESSIMIST *Red Blend*, Paso Robles, 2017..... 12/48  
CLOS DE LOS SIETE *Malbec*, Mendoza, 2015..... 12/48  
DAOU *Cabernet*, Paso Robles, 2017..... 13/52  
NAPA CELLARS *Cabernet*, Napa Valley, 2016..... 15/60

"Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle."