

# 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

### BRUNCH COCKTAILS

**SPICED PEAR MARGARITA**  
Poached Pear Reposado, Spiced Pear Cordial & Fresh Lime

**MAPLE WHISKEY SOUR**  
Elijah Craig Small Batch, Vermont Maple, Lemon & Grated Cinnamon

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

### BRUNCH COCKTAILS

**JUNGLE BERRY**  
Acai Berry Vodka, Banana Peel Oleo, Fresh Lime & Coconut

**APPLE CIDER MULE**  
Vodka, AppleJack, Apple Cider, House Apple Bitter & Ginger Beer

**EL CAMINO PALOMA**  
Blanco Tequila, Pink Grapefruit Soda & Black Lava Salt

## 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

**ICEBERG & BLUE > 10**  
House Smoked Bacon, Maytag Blue Cheese,  
Cherry Tomatoes & Spiced Walnuts

**CHOPPED SALAD > 15**  
Mixed Greens, Onion, Carrot, Tomato, Broccoli  
Spiced Corn Nuts, Queso Fresco, Avocado  
Almonds, Cucumber & Champagne Vinaigrette

**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** Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere **14**

**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

# WEDNESDAY 1/2 OFF WINE BOTTLES



# HAPPY HOUR 5PM - 7PM DAILY

## //// CANS & BOTTLES ////

### FRESH & HOPPY

DAILY DOUBLE JOOSEY NEIPA   8.0%   16oz	9
WAY DOWN NE-DIPA   8.7%   16oz	9
SIDE FRIDGE NE-IPA   7.0%   16oz	9
FLAMINGO SHORTS NE-IPA   7.8%   16oz	8
WHO NEEDS GALAXY? NE-IPA   7.5%   16oz	8
SIMCOE DAYDREAM NE-IPA   8.5%   16oz	9
SOUTHERNHOPALISTIC NE-IPA   7.4%   16oz	9
MASS X ACCELERATION NE-IPA   8.0%   16oz	9
ANANEONO NE-IPA   10.0%   16oz	9
SUPER FRACTAL: COSMOS SET NE-IPA   10.0%   16oz	9
SUPER FRACTAL: DANK SET NE-IPA   10.0%   16oz	9
SEXY TRACTOR DDH DIPA   7.8%   16oz	9
HOLY SIMCOE, BATMAN! IPA   6.0%   16oz	8
OAT CREAM NE-IPA   7.0%   16oz	8
SPECIAL MAGICAL SHIRTLESS POWER NE-IPA   7.0%   16oz	8
EVANGELION NE-IPA   10.0%   16oz	8
TIPSY TEXTS NE-IPA   7.0%   16oz	8
SENTIENT REFLECTION NE-IPA   9.5%   16oz	9

### FRUITY & SOUR

BLUEBERRY CRUMBLE Blueberry Pie Sour   5.6%   12oz	7
WARHEADS - BLUE RASPBERRY Candy Sour   5.0%   16oz	9
WARHEADS - WATERMELON Candy Sour   5.0%   16oz	9
WARHEADS - BLACK CHERRY Candy Sour   5.0%   16oz	9
WARHEADS - LEMON Candy Sour   5.0%   16oz	9
HEY BARTENDER RUM RUNNER Rum Aged Sour   8.5%   12oz	8
BLACKBERRY & RASPBERRY MACERATION Fruited Sour   6.5%   16oz	9
MARSHMALLOW PASSION FRUIT PINEAPPLE HILL Fruit Sour   5.6%   16oz	9
MARSHMALLOW APRICOT BLACKBERRY HILL Fruit Sour   5.6%   16oz	9
RASPBERRY STRAWBERRY HILL Fruited Sour   5.4%   16oz	9
VANILLA BOYSENBERRY TRUFFLE HILL Fruited Sour   5.4%   16oz	9
SLUSH Fruited Sour   6.1%   12oz	7
KEY LIME PIE Fruited Sour   5.0%   12oz	7
RAINBOW SHERBET Fruited Sour   5.2%   12oz	7
CACTUS COOLER Prickly Pear Gose   5.0%   16oz	8
BLURRED LIMES Key Lime Pie Berliner   5.5%   16oz	8
BACKYARD SKULLS Rasperr & Blood Orange Sour   4.0%   16oz	8
TIKI APOCALYPSE Tiki Berliner Weisse   5.5%   16oz	8
LI'L SEBASTIAN Hopped Pineapple Sour   6.5%   16oz	8
DAS YUMMY Peach Crumble Pie Sour   7.0%   16oz	8
PINEAPPLE UPSIDE DOWN SHERBET Pineapple Sour   7.0%   16oz	8

## HOUSE COCKTAILS

### APPLE CIDER MULE >12

Vodka, AppleJack, Apple Cider, House Apple Bitters & Ginger Beer

### MAPLE WHISKEY SOUR >12

Elijah Craig Small Batch, Vermont Maple, Lemon & Grated Cinnamon

### SPICED PEAR MARGARITA >12

Poached Pear Reposado, Spiced Pear Cordial & Fresh Lime

### JUNGLE BERRY >12

Acai Berry Vodka, Banana Peel Oleo, Fresh Lime & Coconut

### SMOKED OLD FASHIONED

Demerara, Black Walnut Bitters & Smoked Maple

### Maker's Mark >12

### Redemption Rye >12

### Elijah Craig Small Batch >14

### EL CAMINO PALOMA >12

Blanco Tequila, Pink Grapefruit Soda & Black Lava Salt

### SANGRIA >12

Vino Tinto, Blanco, Ruby Red Grapefruit & Pink Grapefruit Soda

### ULTIMATE ESPRESSO MARTINI >12

Grey Goose Vodka, Mr. Black Cold Brew, Espresso & Vanilla

### BANANA BREAD >12

Banana Whiskey, Banana Skin Oleo, Fresh Lemon & Cinnamon

## 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 <i>Brut Rosé</i> , Cremant, N.V.....	10/40
COL DE' SALICI <i>Prosecco</i> , Valdobbiadene, N.V.....	12/48
NICOLAS FEUILLATTE <i>"Reserve"</i> Champagne, N.V....	16/64

### WHITE & ROSE

#### LIGHT & REFRESHING

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

#### FULL BODIED

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

### RED

#### LIGHT & REFRESHING

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

#### FULL BODIED

SKYFALL <i>Merlot</i> , Columbia Valley, 2016.....	10/40
JOEL GOTT <i>Cabernet</i> , California, 2017.....	11/44
PESSIMIST <i>Red Blend</i> , Paso Robles, 2017.....	12/48
CLOS DE LOS SIETE <i>Malbec</i> , Mendoza, 2015.....	12/48
DAOU <i>Cabernet</i> , Paso Robles, 2017.....	13/52

## ON TAP

STELLA Style: Belgian Pilsner   ABV 5.0%.....	7
LA RUBIA Style: Blonde Ale   ABV 5.0%.....	7
FLORIDIAN Style: Hefeweizen   ABV 5.2%.....	7
SINGULARITY OF PASSION Style: Passion Fruit Wheat   ABV 4.5%.....	7
LAGUNITAS Style: IPA   ABV 6.2%.....	7
SPACE GRASS Style: NE-IPA   ABV 6.7%.....	7
ABITA ROOT BEER Style: Soda   ABV 0.0%.....	3

"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."