

# 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

### BEERS ON TAP

#### SOCIAL & REFRESHING

- STELLA ARTOIS** Style: Belgian Pilsner | Stella Artois | ABV 5.0%..... **7**  
*Premium lager, with its full flavor and clean crisp taste.*
- LA RUBIA** Style: Blonde Ale | Wynwood | ABV 5.0%..... **7**  
*Nice crisp bitterness with a slight bready and sweet flavor.*
- ORANGE BLOSSOM** Style: Pilsner | Orange Blossom | ABV 5.5%..... **7**  
*An easy drinking honey beer made with Orange Blossom Honey.*
- FLORIDIAN** Style: Hefeweizen | Funky Buddha | ABV 5.2%..... **7**  
*Rich with flavors of banana, citrus and cloves.*
- COPPERPOINT** Style: Amber Lager | Copperpoint | ABV 5.0%..... **7**  
*Malty, amber, German-styled lager with slight malt sweetness.*
- FAT TIRE** Style: Amber Ale | New Belgium | ABV 5.2%..... **7**  
*An easy-drinking Amber Ale born in Colorado.*
- CAPT'N ELI'S** Style: Root Beer | Shipyard | ABV 0.0%..... **3**  
*Small batch root beer sweetened with natural cane and brown sugars.*

#### FRUITY & SOUR

- PASSIONFRUIT** Style: Lager | Florida Keys | ABV 4.9%..... **7**  
*Slightly tart, easy drinking lager.*
- SINGLE IN HAVANA** Style: Guava Ale | Barrel of Monks | ABV 4.5%..... **7**  
*Clean and refreshing beer brimming with tropical fruit.*
- ACE PINEAPPLE** Style: Pineapple Cider | Ace | ABV 5.0%..... **7**  
*Fresh pineapple juice added to apple cider.*
- TAMARINDO** Style: Fruited Sour | Wynwood | ABV 4.0%..... **8**  
*Natural tanginess with an apricot-like finish.*
- SERENITY NOW** Style: Fruited Sour | Hidden Springs | ABV 5.5%..... **8**  
*Chocolate covered cherry Berliner Weisse.*
- THE MOST HUMBLE COBBLER** Style: Fruited Sour | Pontoon | ABV 7.0%..... **8**  
*A heaping amount of tart cherries, Madagascar vanilla, a little bit of cinnamon.*
- RASPBERRY TEE TIME** Style: Berliner Weisse | Angry Chair | ABV 4.5%..... **8**  
*Berliner with black tea and fresh raspberries.*

#### FRESH & HOPPY

- JAI ALAI** Style: IPA | Cigar City | ABV 7.5%..... **7**  
*Brewed in tribute to the merry game of Jai Alai.*
- HOP GUN** Style: IPA | Funky Buddha | ABV 7.0%..... **7**  
*Flavors of grapefruit and pineapple.*
- LAGUNITAS** Style: IPA | Lagunitas | ABV 6.2%..... **7**  
*Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.*
- JAM JUICE** Style: NE-IPA | Captain Lawrence | ABV 8.0%..... **8**  
*Silky smooth with notes of stone fruit and peaches.*
- LACES** Style: IPA | Wynwood | ABV 6.9%..... **8**  
*Tropical and citrus aroma, the hops add notes of tangerine, papaya, and grapefruit.*
- FANCY PAPERS** Style: NE-IPA | Cigar City | ABV 6.5%..... **8**  
*Strata, Sabro, and Idabo 7 hops to draw in lovers of fruit-forward Hazy IPA's.*
- SPACE GRASS** Style: NE-IPA | Angry Chair | ABV 6.7%..... **8**  
*IPA with Simcoe, Azacca and El Dorado.*
- FRESH** Style: NE-IPA | Civil Society | ABV 6.2%..... **9**  
*IPA with Citra, and Columbus hops.*
- MINDCRAWLER** Style: NE-IPA | Widomaker | ABV 8.2%..... **9**  
*Loaded with Simcoe and Experimental Hop 586. Strong notes of tropical fruit and pineapple.*
- RIDIN' DIRTY** Style: Strawberry Milkshake IPA | 3 Sons | ABV 9.5%..... **9**  
*Imperial Milkshake India Pale Ale with Strawberry, Vanilla and Lactose.*

### FEATURED CANS

- VERIFICATION CODE** Style: NE-IPA | Cerebral | ABV 7.8% | 16oz..... **9**  
*Notes of Jasmine White Tea, Tangerine Soda.*
- TANDEM JETPACK** Style: NE-IPA | Cerebral | ABV 8.5% | 16oz..... **9**  
*Brewed with excessive amounts of Mosaic, Simcoe, El Dorado and Vic Secret.*
- APPLE OF MY EYE** Style: Fruited Sour | Crooked Stave | ABV 5.5% | 16oz.. **9**  
*Apple pie Berliner Weisse.*
- SOUR BLUEBERRY** Style: Golden Sour | Crooked Stave | ABV 5.5% | 16oz.. **9**  
*Golden sour ale with blueberries.*
- SOUR RASPBERRY** Style: Wild Ale | Crooked Stave | ABV 4.5% | 16oz..... **9**  
*Mixed fermentation ale aged in oak with raspberries.*

### HOUSE COCKTAILS

- APPLE CIDER MULE >12**  
Vodka, 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 Peel 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 *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

"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."