

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

BOTTOMLESS BRUNCH

INDIVIDUAL > 9 or COMBO > 12

MIMOSA
Sparkling & Fresh OJ

BLOODY MARY
Tito's Vodka & House Bloody Mix

\$5 BRUNCH COCKTAILS \$5

ULTIMATE ESPRESSO MARTINI
Tito's Vodka, Mr. Black Cold Brew, Espresso & Vanilla

A SPICY VODKA COCKTAIL
Green Chile Vodka, Pineapple Syrup & Lime

WHISKEY SOUR 2.0
Rittenhouse Rye, Lemon, Orange & Aquafaba

\$5 BRUNCH COCKTAILS \$5

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

EL CAMINO PALOMA
El Camino Blanco, Pink Grapefruit Soda & Black Lava Salt

BLUEBERRY MULE
Nantucket Blueberry, Lime & 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

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**

STEAK & CHEESE BENEDICT Filet Mignon, Cave Aged Gruyere, Buttered Croissant
Green Chili Bearnaise **18**

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 PASTRAMI HASH House Cured Brisket, Fingerling Potatoes
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.
- FAT TIRE** Style: Amber Ale | New Belgium | ABV 5.2%..... **7**
An easy-drinking Amber Ale born in Colorado.
- ABITA** Style: Root Beer | Abita | ABV 0.0%..... **3**
Small batch root beer sweetened with natural cane and brown sugars.

FRUITY & SOUR

- ACE PINEAPPLE** Style: Pineapple Cider | Ace | ABV 5.0%..... **7**
Fresh pineapple juice added to apple cider.
- KEY LIME PIE** Style: Fruited Sour | Funky Buddha | ABV 5.0%..... **8**
A lightly soured ale brewed with real key lime juice, sticky vanilla and cinnamon.
- BLOOD ORANGE BLISS** Style: Wheat Ale | Barrel of Monks | ABV 5.5%..... **8**
Brewed with sea salt, coriander and blood orange suggests a thirst quenching blood orange margarita.
- BRING ME SUNLIGHT** Style: Fruited Gose | Sun Lab | ABV 5.7%..... **9**
Brewed with grapefruit, lime, agave & sea salt. Sweet, tart and super refreshing!

FRESH & HOPPY

- JAI ALAI** Style: IPA | Cigar City | ABV 7.5%..... **7**
Brewed in tribute to the merry game of Jai Alai.
- LAGUNITAS** Style: IPA | Lagunitas | ABV 6.2%..... **7**
Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.
- EAST COAST JUICY** Style: NE-IPA | Crooked Stave | ABV 6.2%..... **8**
India Pale Ale Double Dry Hopped with Citra, Sabro, and Azacca.
- KING STATE** Style: IPA | King State | ABV 6.3%..... **8**
Mosaic, citra, azacca, nelson sauvin. Walks line between east and west.
- BLUEBERRY PASTELITO** Style: Milkshake IPA | Beat Culture | ABV 7.5%..... **9**
Pastelito-inspired milkshake IPA with blueberries.
- JUICY** Style: NE-IPA | Untitled Art | ABV 7.0%..... **9**
Brewed with all New Zealand hops featuring Mouteka, Nelson Sauvin, Riwaka & Wai-iti.
- MOMENTARY MASTER** Style: NE-IPA | Magnify | ABV 8.5%..... **9**
Double IPA brewed with Citra and Mosaic.
- FEELING RECKLESS** Style: NE-IPA | Sun Lab | ABV 7.0%..... **9**
Notes of passion fruit, peach, and bright citrus.
- BASS REFLEX** Style: NE-IPA | Definitive | ABV 7.0%..... **9**
Hoppy flavors of grapefruit zest, tropical flora, and sweet watermelon.
- LOGICAL CONCLUSION** Style: NE-IPA | Threes Brewing | ABV 7.0%..... **9**
Ripe peach, gusbers, fluffly wheat, coniferous, white minerals.
- VAMOOSÉ** Style: Hazy DIPA | Beat Culture | ABV 8.1%..... **9**
Flavors of ripe nectarines, grapefruit and mango, hints of peaches and tropical fruit.
- IT'S ALL RELATIVE** Style: NE-IPA | Magnify Brewing | ABV 8.0%..... **9**
Double dry hopped with Waimea, Rakau, Mosaic and Simcoe Lupulin Powder.
- WING NIGHT** Style: DIPA | Magnify Brewing | ABV 8.0%..... **9**
Imperial IPA with lactose brewed to be the perfect company to a plate of wings.
- HOP SILO #13** Style: NE-IPA | Tampa Bay Brewing | ABV 7.0%..... **9**
Layers of intense tropical fruit & citrus, followed by subtle kisses of ripe red berries.

FEATURED BEERS

- MANGO SMOOVIE** Style: Smoothie Sour | Dogfish | 6.5% | 12oz..... **8**
Boatloads of mango and tangerine, lactose, vanilla and yellow cardamom.
- ONE MORE WAVE** Style: NE-IPA | Transient | ABV 7.5% | 16oz..... **9**
Brewed with mango, coconut, cinnamon, brown sugar and milk sugar.
- ALIVE ON ARRIVAL** Style: Triple IPA | Bhramari | 10.4% | 16oz..... **9**
Hazy Triple IPA Triple Dry Hopped w/ Cashmere, Mosaic and Motueka.
- OPUNTIA INDICA** Style: Margarita IPA | Bhramari | 13.2% | 16oz..... **9**
Quadruple Milkshake IPA w/ Prickly Pear, Key Lime, and Agave
- HAWAIIAN JUICE SLUSHY XL** Style: Smoothie Sour | 450 North | 5.8% | 16oz... **12**
Conditioned on Passionfruit, Apricot, Guava, Pineapple, Papaya and Orange.
- MAUI WAUI SLUSHY XL** Style: Smoothie Sour | 450 North | 5.8% | 16oz..... **12**
Conditioned on Orange, Passionfruit, Kiwi and Coconut.
- BAHAMA MAMA SLUSHY XXL** Style: Smoothie Sour | 450 North | 5.8% | 16oz... **12**
Conditioned on Mango and Pineapple.

HOUSE COCKTAILS

LIGHT & REFRESHING

- BLUEBERRY MULE >12**
Nantucket Blueberry, Lime & Ginger Beer
- WATERMELON-JALAPENO MARGARITA >12**
El Camino Blanco, Watermelon Juice
Jalapeño & Smoked Sea Salt
- EL CAMINO PALOMA >12**
El Camino Blanco, Pink Grapefruit Soda & Salt
- A SPICY VODKA COCKTAIL >12**
Green Chile Vodka, Pineapple Syrup & Lime
- HEMINGWAY G&T >11**
Malfy Rosa, Maraschino, Fresh Lime & Mediterranean Tonic
- PINEAPPLE BIRD >12**
Stiggins' Fancy Pineapple, Aperol, Fresh Pineapple & Lime
- JUNGLE BERRY >12**
Acai Berry Tito's, Banana Peel Oleo, Fresh Lime & Coconut

DARK & FLAVORFUL

- SMOKED OLD FASHIONED >12**
Buffalo Trace, Demerara, Black Walnut Bitters & Smoked Maple
- OAXACA OLD FASHIONED >12**
Tromba Reposado, Del Maguey Vida, Agave & Ango
- WHISKEY SOUR 2.0 >12**
Rittenhouse Rye, Lemon, Orange & Aquafaba
- ULTIMATE ESPRESSO MARTINI >12**
Tito's 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

WINE BY THE GLASS

SPARKLING

- CANEVEL** Prosecco, Valdobbiadene, N.V..... 12/48

WHITE & ROSE

- LIGHT & REFRESHING**
- BERGER** Grüner Veltliner, Niederösterreich..... 10/40
- SAN GIORGIO** Pinot Grigio, Alto Adige..... 10/40
- R. PRÜM** Riesling, Mosel..... 10/40
- MOULIN DE GASSAC** Rosé, Provence..... 10/40
- MOMO** Sauv Blanc, New Zealand..... 12/48
- PATIENT COTTAT** Sauv Blanc, Sancerre..... 14/56
- FULL BODIED**
- CHALK HILL** Chardonnay, Sonoma County..... 10/40
- BRICK & MORTAR** Chardonnay, Anderson Valley..... 14/56

RED

- LIGHT & REFRESHING**
- LANDMARK** Pinot Noir, Sonoma County..... 12/48
- DAVIS BYNUM** Pinot Noir, Russian River..... 14/56
- KEN WRIGHT** Pinot Noir, Willamette Valley..... 15/60
- FULL BODIED**
- ALTOS LOS HORMIGAS** Malbec, Mendoza..... 10/40
- FREELANDER** Cabernet, California..... 12/48
- TRIG POINT** Merlot, Alexander Valley..... 12/48
- IN SHEEP'S CLOTHING** Cabernet, Columbia Valley.. 14/56
- THE PRISONER** "Unshackled" Red Blend, California.. 14/56
- ROUTE STOCK** Cabernet, Napa Valley..... 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."