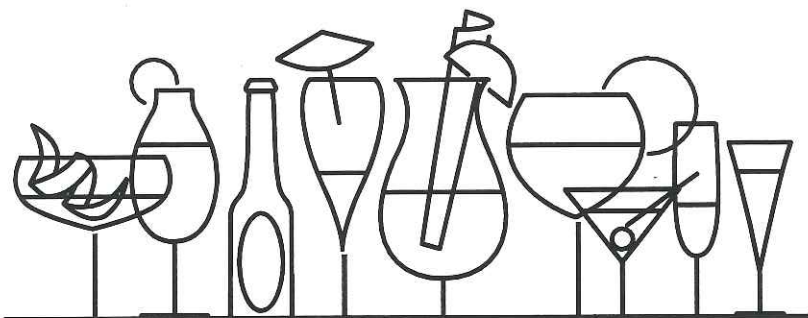


# CHAMPAGNE BRUNCH

## "FEATURING OUR FAMOUS BLOODY MARY BAR"

SATURDAYS 10:30 AM - 2:00 PM, SUNDAYS FROM 10:00 AM - 2:00 PM  
ALL ENTREES SERVED WITH CORNMEAL CRUSTED CHEESE GRITS  
TOPPED WITH ANDOUILLE SAUCE, OR ANDOUILLE & POTATO HASH,  
AS WELL AS HOUSE MADE BISCUITS

<b>TRY A SIDE OF OUR NEW PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON (2)</b>	4
<b>NEW! BRUNCH SHRIMP &amp; GRITS</b> SMOKED GOUDA GRITS, SHRIMP, AND ADOUILLE SAUSAGE TOPPED WITH TWO FRIED FARM FRESH EGGS	15
<b>NEW! EGGS LUXE</b> BUTTERMILK BISCUITS TOPPED WITH SLICED TOMATOES, FRESH GUACAMOLE, POACHED EGGS, HOLLANDAISE SAUCE AND LUMP CRAB MEAT	13
<b>NEW! THE "HANGOVER"</b> BISCUITS WITH MELTED CHEDDAR, FRIED CHICKEN TENDERS, CREAM GRAVY, ROASTED JALAPENOS & BACON CRUMBLES. TOPPED WITH FRIED EGGS.	12
<b>PABLO'S HUEVOS RANCHEROS</b> A CLASSIC DISH OF CORN TORTILLAS TOPPED WITH RED BEANS, CHEDDAR CHEESE, FRIED EGGS, FRESH GUACAMOLE AND OUR RANCHERO SAUCE SERVED WITH PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON	11
<b>CAJUN BLACKENED BREAKFAST PORK CHOPS (3) AND EGGS</b>	14
<b>MIGAS</b> MEXICAN SCRAMBLED EGGS, WITH ANDOUILLE SAUSAGE, TOMATO, ONION, JALAPENO, TORTILLA STRIPS, FRESH GUACAMOLE & CHEDDAR CHEESE	11
<b>STEAK &amp; EGGS</b> USDA CHOICE CENTER CUT FILET 6 oz. WITH 3 EGGS AS YOU LIKE THEM	26
<b>ULTIMATE BREAKFAST SANDWICH</b> OUR CANADIAN CLUB SANDWICH TOPPED WITH TWO FRIED FARM FRESH EGGS	10
<b>CAJUN EGGS BENEDICT</b> POACHED EGGS AND BLACKENED APPLEWOOD SMOKED CANADIAN BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE.	11
<b>SHRIMP &amp; CRAWFISH OMELET</b> THREE EGG OMELET FILLED WITH SHRIMP AND CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE	11
<b>ANDOUILLE OMELET</b> THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE	11
<b>BASIN STREET EGGS</b> TWO POACHED EGGS AND ANDOUILLE SAUSAGE ATOP HOMEMADE BISCUITS WITH PEARL'S SPECIAL ANDOUILLE SAUCE, TOPPED WITH HOLLANDAISE SAUCE	11
<b>EGGS BENEDICT</b> POACHED EGGS AND PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON, ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE	11
<b>CAJUN EGGS CREOLE</b> RED BEANS, AGED CHEDDAR CHEESE, TORTILLAS, AND CREOLE SAUCE LAYERED IN A CAST IRON SKILLET AND TOPPED WITH TWO FRIED EGGS	11
<b>CRABCAKES MONIQUE</b> TWO POACHED EGGS ATOP TWO LOUISIANA CRAB CAKES TOPPED WITH HOLLANDAISE SAUCE	14
<b>EGGS ORLEANS</b> SCRAMBLED EGGS, TOPPED WITH HOLLANDAISE SAUCE AND CRISPY POPCORN SHRIMP	11
<b>CREOLE BREAKFAST ENCHILADAS</b> FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS, ROASTED RED PEPPERS, MUSHROOMS & ONIONS, AND ANDOUILLE SAUSAGE. TOPPED WITH CREOLE ENCHILADA SAUCE, FRESH GUACAMOLE & MELTED CHEDDAR CHEESE	11
<b>FRENCH QUARTER FRENCH TOAST</b> WITH A MAPLE, PECAN & RAISIN SYRUP. TOPPED WITH WHIPPED CREAM	9



## BRUNCH DRINK MENU

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### OKC'S ORIGINAL BLOODY MARY BAR

**You choose the Vodka and you make it the way you like it!**

Or for a twist swap your vodka for one of our  
Tequilas or Mezcals for an unbelievable taste!

#### **GRAPEFRUIT BUCK**

Absolut Grapefruit Vodka,  
St. Germaine, Ruby Red  
Grapefruit, Lime, Ginger Ale

#### **PEARL'S VOODOO MICHELADA**

Our house recipe with an  
Abita Amber

#### **SKINNY STRONG MARGARITA**

Hornitos 100% Agave,  
Lime, Agave Syrup (under 180 calories)

#### **NECTAR OF THE GODS** Chambord, Agave, Champagne

#### **PIÑA COLADA**

Coconut Rum, Coconut Cream,  
Pineapple Juice

#### **BLACKSTRAP DAIQUIRI**

Blackstrap Rum, Lime,  
Simple Syrup

#### **20TH CENTURY**

Hayman's Old Tom Gin,  
Kina L'Aéro d'Or,  
Crème de Cacao, Lemon,  
Sugar Rim

#### **PIMM'S CUP**

Loyal Gin, Pimm's Cup #1,  
Cucumber, Lemon, Simple  
Syrup, Ginger Ale

#### **POMEGRANATE BASIL CHAMPAGNE**

Pom, Basil, Champagne

#### **COCONUT MOJITO**

Coconut Rum, Coconut Cream,  
Lime, Mint

### **Brunch Hours:**

Saturday 10:30 AM - 2 PM

Sunday 10:00 AM - 2 PM