

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 A HOUSEMADE BISCUIT

TRY A SIDE OF OUR NEW PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON (2) 7
OR
A HOUSEMADE BISCUIT TOPPED WITH CREAM GRAVY AND CRISPY ANDOUILLE SAUSAGE 7

BRUNCH SHRIMP & GRITS SMOKED GOUDA GRITS, SHRIMP, RED GRAVY AND
ANDOUILLE SAUSAGE TOPPED WITH TWO FRIED FARM FRESH EGGS 18

EGGS LUXE BUTTERMILK BISCUITS TOPPED WITH SLICED TOMATOES,
FRESH GUACAMOLE, POACHED EGGS, HOLLANDAISE SAUCE AND LUMP CRAB MEAT 16

"THE HANGOVER" BISCUITS WITH MELTED CHEDDAR, FRIED CHICKEN TENDERS,
CREAM GRAVY, ROASTED JALAPENOS & APPLEWOOD SMOKED BACON AND (2) FRIED EGGS. . . 16

SOUTHERN BRUNCH SKILLET SMOKED GOUDA GRITS, CRISPY ANDOUILLE,
APPLEWOOD SMOKED BACON, HOUSE MADE CREAM GRAVY AND SCRAMBLED EGGS 15

PABLO'S HUEVOS RANCHEROS A CLASSIC DISH OF CORN TORTILLAS WITH RED BEANS,
CHEDDAR CHEESE, FRIED EGGS, FRESH GUACAMOLE, COTIJA CHEESE AND OUR RANCHERO
SAUCE SERVED WITH PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON 15

CAJUN BLACKENED BREAKFAST PORK CHOPS (3) AND EGGS 17

MIGAS MEXICAN SCRAMBLED EGGS, WITH ANDOUILLE SAUSAGE, TOMATO, ONION, JALAPENO,
TORTILLA STRIPS, FRESH GUACAMOLE, CHEDDAR CHEESE AND COTIJA CHEESE 15

STEAK & EGGS USDA CHOICE CENTER CUT FILET 6 oz. WITH 3 EGGS
AS YOU LIKE THEM 29

CAJUN EGGS BENEDICT POACHED EGGS AND BLACKENED APPLEWOOD SMOKED CANADIAN
BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE. 16

SHRIMP & CRAWFISH OMELET THREE EGG OMELET FILLED WITH SHRIMP AND
CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE 15

ANDOUILLE OMELET THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND
AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE 15

EGGS BENEDICT POACHED EGGS AND PREMIUM DUROC APPLEWOOD SMOKED CANADIAN
BACON, ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE 15

CRABCAKES MONIQUE 😊 STAFF FAV! TWO POACHED EGGS ATOP TWO LOUISIANA
CRAB CAKES TOPPED WITH HOLLANDAISE SAUCE 17

CREOLE BREAKFAST ENCHILADAS FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS,
ROASTED RED PEPPERS, MUSHROOMS, ONIONS, AND ANDOUILLE SAUSAGE. TOPPED WITH
CREOLE ENCHILADA SAUCE, FRESH GUACAMOLE, CHEDDAR AND COTIJA CHEESE 15

FRENCH QUARTER FRENCH TOAST WITH A MAPLE, PECAN & RAISIN SYRUP. TOPPED
WITH WHIPPED CREAM 12

VEGGIE OMELET THREE EGG OMELET FILLED WITH OUR GRILLED SEASONAL
VEGETABLES - NO CHEESE. 13



BRUNCHTAILS

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 Mezcal for an unbelievable taste!

TOASTED ALMOND

Almond milk, Amaretto
and Prairie Wolf Dark Coffee
Liqueur

GRAPEFRUIT BUCK

Absolut Grapefruit Vodka,
St. Germain, Ruby Red
Grapefruit, Lime and Ginger Ale

POM MIMOSA

PAMA, Pom Juice, Champagne

NECTAR OF THE GODS

Champagne, Chambord and Agave

MACADAMIA NUT

CHI CHI

Vodka, Pineapple Juice,
Coconut Cream and
Macadamia Nut Liqueur

MAI MOSA

Mai Tai Rum mix, Orgeat,
lime juice and Champagne

PIÑA COLADA

Coconut Rum, Coconut Cream
and Pineapple Juice

SHOWER PUNCH

Orange Sherbert, Moscato
and Ginger Ale

PIMM'S CUP

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

MAN MOSA

Ketel One Peach and Orange
Blossom Vodka, Orange Juice
and Miller Lite

Champagne Brunch

Featuring Single and Double Champagne or Mimosa

Saturday 10:30 AM - 2 PM

Sunday 10:00 AM - 2 PM