

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

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

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



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 and champagne

NECTAR OF THE GODS

champagne, chambord and agave

MACADAMIA NUT CHI CHI

vodka, pineapple, coconut cream and macadamia nut liqueur

MAI MOSA

dark jamaican rum, martinique agricole rhum, orange curacao, orgeat, lime and champagne

PINA COLADA

coconut rum, coconut cream and pineapple

SHOWER PUNCH

orange sherbert, moscato and ginger ale

PIMM'S CUP

loyal gin, pimm's cup #1, cucumber, lemon, simple syrup and ginger ale

ESPRESSO MARTINI

cold brew, prairie wolf dark coffee liqueur, vanilla vodka and simple syrup

SINGLE OR DOUBLE CHAMPAGNE OR MIMOSA

OKC'S
ORIGINAL **BLOODY
MARY
BAR**



You choose the vodka and make it the way you like it!

Swap your vodka for one of our Tequilas or Mezcal for an unbelievable taste!