

# 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**
- HOT SMOKED SALMON BENEDICT** OUR HOUSE HOT SMOKED SALMON OVER BISCUITS,  
FRESH BABY SPINACH TOPPED WITH POACHED EGGS, HOLLANDAISE & CRISPY CAPERS. . . . . 17
- PULLED PORK PONTABLA** OUR HOUSE SMOKED PULLED PORK, CAJUN SEASONED POTATOES,  
GRILLED VEGGIES TOPPED WITH POACHED EGGS AND JALAPEÑO HOLLANDAISE . . . . . 16
- PORK & GRITS** OUR HOUSE SMOKED PULLED PORK OVER OUR CORNMEAL CRUSTED  
CHEESE GRITS TOPPED WITH POACHED EGGS AND JALAPEÑO HOLLANDAISE . . . . . 16
- 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 JALAPEÑOS & 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 rum, 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!

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