

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
- 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 HOLLANDIASE 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** CORNMEAL CRUSTED CHEESE GRITS TOPPED WITH POACHED EGGS, CAJUN CRAWFISH CREAM SAUCE, CRISPY ANDOUILLE AND FRIED SHRIMP. . . 16
- 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
- BAYOU SHRIMP & CRAWFISH** SMOKED GOUDA GRITS, CRISPY ANDOUILLE, APPLEWOOD SMOKED BACON, HOUSE MADE CREAM GRAVY AND SCRAMBLED EGGS 17
- 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 31
- 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 13
- VEGGIE OMELET** THREE EGG OMELET FILLED WITH OUR GRILLED SEASONAL VEGETABLES - NO CHEESE. 14

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