

# 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

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



**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!

**SUFFERING BASTARD**

Gin, Brandy, Ginger Beer,  
Lime Juice and Angostura  
Bitters

**GRAPEFRUIT BUCK**

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

**PIMM'S CUP**

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

**MACADAMIA NUT  
CHI CHI**

Vodka, Pineapple Juice,  
Coconut Cream and  
Macadamia Nut Liqueur

**New! PINEAPPLE**

**JALAPEÑO MIMOSA**

Pineapple Juice, Jalapeño,  
Mint, Cilantro and Champagne

**POMEGRANATE BASIL  
CHAMPAGNE**

Champagne, Pom and Basil

**NECTAR OF THE GODS**

Champagne, Chambord and Agave

**APRICOT CHAMPAGNE  
SMASH**

Champagne, Apricot Liqueur,  
Simple Syrup and Mint

**PIÑA COLADA**

Coconut Rum, Coconut Cream  
and Pineapple Juice

**Champagne Brunch**

**Featuring Single and Double Champagne or Mimosa**

Saturday 10:30 AM - 2 PM

Sunday 10:00 AM - 2 PM