

Brunch Menu Sundays, 11am–3pm

- ✔ **Thick Cut French Toast 18**
Thick cut brioche bread, topped with fresh fruit, syrup
- Chicken & Waffles 20**
Fried chicken tenders, pepper gravy, syrup, Belgian waffle
- ✔ **Avocado Toast 16**
Wheat toast, soft poached egg, grape tomatoes, hot honey, everything bagel seasoning, crushed chili flakes
- Breakfast Smashburger 19**
Two smash patties, potato bun, American cheese, house sauce, lettuce, tomato, pickle, egg, french fries, sriracha ketchup
- Steak Frites & Eggs 28**
Pepper seared flat iron, cognac cream sauce, breakfast potato, sunny side up eggs

- Fried Chicken Biscuit Sandwich 18**
Marinated deep fried chicken, Buttermilk biscuit, white cheddar cheese, hot honey, over easy egg, fresh fruit
- Breakfast Pizza 20**
Scrambled eggs, salsa roja, Monterey cheese, cheddar cheese, bacon, Italian sausage, pico de gallo, poblano aioli, cilantro
- ✔ **Sunrise Sandwich 18**
Toasted wheat bread, scrambled egg whites, white cheddar cheese, spinach, smashed avocado, house sauce, fresh fruit
- Breakfast Burrito 18**
Flour tortilla, scrambled eggs, Italian sausage, pepperjack cheese, Monterey jack cheese, potatoes, pico de gallo, salsa roja, fresh fruit

Shareables.....

- Charcuterie Board 24**
Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread
- *Tropical Ceviche 15**
Citrus marinated mahi, pineapple, mango, onion, cucumber, red pepper, tomato, cilantro, tortilla chips
- Filet Mignon Sliders 22**
Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli
- Salt & Pepper Chicken Wings 17**
Oven roasted chicken, carrot sticks, ranch, sriracha honey BBQ sauce
- ✔ **House Cut Fries 12**
Served with sriracha ketchup & horseradish mustard aioli
- Pork Tostones 12**
Mojo pork, fried plantain, guacamole, pickled onion, cajun crema, cotija, micro cilantro
- ✔ **Veggie Tostadas 16**
Soy chorizo, mushroom, pepper, onion, lettuce, pico de gallo, tomatillo salsa, poblano aioli, cotija, fried cauliflower tortillas
- Crab Rangoon Dip 20**
Jumbo lump crab, cream cheese, scallion, monterey jack cheese, tortilla chips
- Fire Shrimp 18**
Cajun butter, tomato, toasted bread, micro cilantro
- *Tuna Tataki 16**
Seared tuna, ponzu, ginger, fresno pepper, micro cilantro

Pizzas.....

- ✔ **Classic Margherita 19**
Tomato, fresh mozzarella, pecorino, manchego, basil
- Sausage & Hot Honey 20**
Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino
- Cubano Pizza 20**
Roasted pork, gruyere cheese, sriracha dill pickles, mustard crema, capicola, pecorino, dill
- ✔ **Mascarpone & Mushroom 19**
Mascarpone cream sauce, cremini mushroom, manchego, pecorino, arugula, truffle oil
- Spicy Hawaiian 20**
Spicy capicola, roasted pineapple, tomato, mozzarella, jalapeño, red onion, pecorino

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Vegetarian ✔ / Vegan ✔
Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we offer gluten-free items, our kitchen is not gluten-free.

Salads.....

- Add chicken-7, add shrimp-9
- ✔ **Chop Salad 15**
Romaine, artichoke, pepperoncini, heirloom tomato, avocado, red onion, sherry-mustard vinaigrette, manchego
 - Green Goddess Cobb Salad 17**
Chicken, bacon, avocado, tomato, hard boiled egg, blue cheese, green goddess dressing
 - *Blackened Mahi Salad Bowl 19**
Shaved brussels sprouts, red cabbage, carrot, red pepper, orange oregano vinaigrette, cajun crema, cilantro

Signature Dishes.....

- Double Smashburger 18**
Double smash patty, american cheese, house sauce, pickle, lettuce, tomato, fries, sriracha ketchup
- Mojo Pork Tenderloin Sandwich 18**
Slow roasted mojo pork, arugula, sautéed pepper & onion, gruyere cheese, tajín mayo, tajín fruit salad
- Vaca Frita 21**
Grilled shredded beef & onions, fried plantain, served with black beans & rice
- Mojo Shrimp 22**
Citrus marinated shrimp, tomato, scallion, cilantro, fried plantain, black beans & rice
- Creamy Cajun Alfredo 20**
Choice of chicken or shrimp
Penne pasta, cajun alfredo, manchego, black pepper

Sides.....

- ✔ **Yuca Fries & Avocado Sauce 11**
Salsa macha, avocado, onion, cilantro, lime
- ✔ **Tajín Fruit Salad 7**
- Black Beans & Rice 7**
- Street Corn 12**

Dessert.....

- ✔ **Mini Jars (one) for 7, (three) for 17**
 - Double chocolate brownie • Berries & cream
 - Key lime cake • Strawberry shortcake
- ✔ **Bourbon Bread Pudding 8**
Bread pudding topped with vanilla bean ice cream, pecan crumble, bourbon glaze
- ✔ **Smores Skillet 12**
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- ✔ **Bananas Foster Taca-nadas 10**
Fried empanada taco shell, cinnamon sugar, brown sugar, banana, whipped cream, caramel sauce, candied pecans

Brunch Cocktails Sundays, 11am–3pm

Mimosa	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
Bloody Mary	13
Vodka, House Bloody Mix, Tajín	
Aperol Spritz	13
Aperol, Sparkling Wine, Soda Water	
Espresso Martini	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
Whiskey-Mosa	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemon	

Wine Glass/Bottle

RED WINE

Pinot Noir	13/42
Cabernet Sauvignon	13/42

WHITE WINE

Sauvignon Blanc	13/42
Chardonnay	13/42

SPARKLING WINE

Sparkling White Wine	12/38
Rosé	13/42

Draft Beer & Seltzer

DRAFTS

Corona	7
Michelob Ultra	7
Guinness	7
Wynwood Brewing	7
Funky Buddha	7
Jai Alai	7
High Noon Seltzer	9

Signature Cocktails

Augusta Sunset	14
Tito's Vodka, Aperol, Cane Sugar, Lemon	
Tasty Green	14
Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime	
Margarita Standoff	14
Espolon Blanco Tequila, Ancho Chilles, Pineapple, Lime	
Good Sound & Beach Bound	15
Cruzan Light Aged Rum, Coconut, Lime Cordial, Bitters	
BBQ on a Saturday Night	14
Wild Turkey 101 Bourbon, Smoked Peach Honey, Lemon, Bitters	
London Calling	15
Sipsmith London Dry Gin, Absinthe, Bergamot, Cane Sugar, Lemon	
Return of the Serpent	15
Espolon Blanco Tequila, Poblano, Cilantro, Pineapple, Cane Sugar, Lime	
Puttery Espresso Martini	15
Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters	
Royale Margarita	15
Cincoro Blanco, Grand Marnier, Cane Sugar, Lime	
Zero Proof Cocktails	
Margarita Compromise	10
Zero Proof Ancho Infused Tequila, Pineapple, Orange, Lime	
Eastside Sparkle	10
Zero Proof Gin, Cane Sugar, Lime, Mint, Cucumber	
Zero-Proof Spritz	10
Ritual Zero-Proof Aperitif, Soda	

