

Bossa Nova Brunch Menu



COCKTAILS

SEASIDE FIZZ MARTINI 18
*Ketel one vodka, elderflower
liqueur, chardonnay, egg white,
lemon juice, agave*

954 MARGARITA 18
*Espolon reposado tequila,
spicy blueberry agave, lime*

BLOODY MARY 17
*Wheatley vodka, house bloody
mary mix, pickles*

STRAWBERRY SANGRIA 17
*Dry rosé, lillet rosé, hibiscus
syrup, lemon juice, aperol*

MIMOSA-RITA 18
*Cimarrón tequila, lime juice,
agave, orange juice, prosecco*

BASIL SMASH 17
*Ketel one vodka, elderflower
liqueur, lemon juice, simple
syrup, fresh basil*

BEACHSIDE MIMOSA 17
*Prosecco, freshly squeezed oj,
pineapple-ginger shrub*

**GRAPEFRUIT
ROSEMARY SPRITZ 17**
*Ford's gin, grapefruit juice,
pineapple juice, rosemary,
prosecco, grapefruit bitters*

RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* . 23
lemon aioli, cowboy chip

jumbo shrimp 24
spicy cocktail sauce

chilled 1.5 lb maine lobster
half 26 | whole 50

king crab 52
spicy mayonnaise

east & west coast oysters* 24
six east or west coast,
mignonette & cocktail sauce

SEAFOOD SAMPLER

king crab,
maine lobster, chilled shrimp,
yellowfin tuna tartare,
oysters

FOR TWO* 125

FOR FOUR* 195

CAVIAR SERVICE

beluga imperial hybrid*
huso huso hybrid sturgeon
250

russian ossetra royal amber*
imported ossetra sturgeon
135

served with traditional accoutrements

SMALL PLATES

chopped salad 17
crisp romaine, red onion,
frisee, market vegetables,
oregano vinaigrette

caesar salad 18
crisp romaine, parmesan,
croutons, white anchovies

salmon toast* 19
scallion cream cheese,
tomato, capers, rye

crab avocado toast 25
crab, lemon, cucumber, dill

fresh doughnuts 12
key lime curd,
vanilla chantilly

seasonal fruit 12

*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 02.01.25



BRUNCH FAVORITES

bourbon apple french toast **cinnamon, pecan granola** 21
lemon-huckleberry pancakes **lemon mascarpone, huckleberry maple, sable crumble** . . . 21
egg white omelet **ratatouille, goat cheese** 19
ham and cheese omelet **leoncini ham, comte cheese** 19
reuben benedict* **pastrami, sauerkraut, 1000 island hollandaise** 24
classic benedict* **canadian bacon, hollandaise** 21
breakfast sandwich **bacon, cheddar, kale, fresno chili, pickled red onion, garlic aioli** . . . 19
bacon cheeseburger* **white cheddar, churchill sauce** 29
steak and eggs* **5oz prime skirt steak, 2 eggs any style** 39

STEAKS

add two eggs, breakfast potatoes and toast for \$12

8 oz. filet mignon* 57 18 oz. prime dry aged ribeye* 88
12 oz. filet mignon* 82 28 oz. prime dry aged porterhouse* 120
14 oz. prime dry aged ny strip* 72 50 oz. prime tomahawk* 225
18 oz. prime dry aged bone-in ny strip* . . 78

WAGYU SELECTIONS

8 oz. ribeye cap* **snake river farms, idaho, usa** 84
8 oz. filet mignon* **westholme ranch, queensland, australia** 88
18 oz. ribeye* **westholme ranch, queensland, australia** 125
8 oz. takamori strip* **yamaguchi prefecture, japan** 205
8oz. sanuki strip* **kagawa prefecture, japan** 215
5 oz. authentic kobe strip* **hyogo prefecture, japan** 200

SAUCES au poivre, red wine, béarnaise 6

SIDES

toast **sourdough, seven grain, or rye** 4 breakfast potatoes 8
croissant 5 whipped potatoes 12
pain au chocolat 6 grilled asparagus 16
beeler's bacon 8 bacon mac-n-cheese 17
breakfast sausage **pork or turkey** 6
