

# Brunch Menu



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## COCKTAILS

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**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*

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## RAW BAR & SEAFOOD COCKTAILS

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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

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## SEAFOOD SAMPLER

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

FOR TWO\* 125

FOR FOUR\* 195

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## CAVIAR SERVICE

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beluga imperial hybrid\*  
huso huso hybrid sturgeon  
250

russian ossetra royal amber\*  
imported ossetra sturgeon  
135

*served with traditional accoutrements*

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## SMALL PLATES

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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

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\*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. 03.15.25



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**BRUNCH FAVORITES**

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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

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**S T E A K S**

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*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		

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**W A G Y U S E L E C T I O N S**

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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

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**S I D E S**

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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		

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