

Craft Cocktails

SUNDAY, BLOODY SUNDAY	13
Vodka, TAPS Bloody Mary Mix, Bacon, Fresh Vegetables, Cream Ale Back	
SINGLE BARREL OLD FASHIONED	18
TAPS & Whistlepig Farms Collaborative Rye, Sugar, Bitters	
BALLER MARTINI	18
Absolut Elyx Vodka, Italian Vermouth, Served Tableside	
COSMOPOLITAN	13
Vodka, Meyer Lemon, Curacao, Cranberry Cordial, lime	
SON OF A BEE STING	14
Gin, Lemon, Honey, Ginger, Rosewater	
MAGIC MAN & EL DIABLO	16
El Charro Tequila, Strawberry, Hibiscus, Yellow Chartreuse, Lime, Flotation Device	
ORGANIC ORANGE MULE	13
Blinking Owl Orange Vodka, Lime, Ginger Beer	
CUBAN PETE	13
Rum, Honey, Lime, Basil, Soda	
IT'S NOT A WATERMELON MARGARITA	15
Mezcal, Watermelon, Lime, Martinique Sugar	
SWIPE RIGHT	14
Gin, Black Currant, Sherry, Lemon	
WAX ON, WAX OFF	15
Japanese Whiskey, Green Tea, Lemon, Ginger, Aquafaba	
RAIN DROP, DROP TOP	15
Rye, Grapefruit, Cynar, Lemon, Pineapple Gomme	
JEDI MIND TRICK	13
These Aren't The Drinks You Are Looking For... Inquire About Our Weekly Cocktail Creation	



EST. 1999

Brunch Specialties

KING CRAB LEGS	\$60.99 (1.5LBS)
STEAMED CLAMS	\$10.99 (1.0LB.)

CHILAQUILES IN A SKILLET

House-made tortilla chips, Mexican salsa, mozzarella cheese, scrambled egg

63 DEGREE SOUS VIDE EGG

Creamy cheesy grits, 48 hour braised short rib, crispy bacon, green onion

CAPE ALLEY'S OMELET

Shrimp, crab, spinach, lobster bisque

TRUFFLE MUSHROOM OMELET

Wild mushroom, goat cheese, spinach, cheddar cheese

BANANAS FOSTER

French vanilla ice cream, fresh waffle, sliced banana, dark rum sauce

TOASTED HALF BAGEL & LOX

Toasted half everything bagel, smoked salmon, cream cheese, sliced red onion, vine ripened tomato, caper

BREAD PUDDING FRENCH TOAST

Fresh berry compote, powdered sugar, maple syrup

FRIED CHICKEN & BISCUIT

Spiced boneless chicken thigh, homemade buttermilk biscuit, American cheese, bacon, chipotle mayo

QUESO FUNDIDO

Oxaca, cheddar and jack cheese, pork chorizo, pico de gallo, house-made tortilla chips