

# BRUNCH MENU

## SERVED SUNDAY 12 - 5PM ONLY



### NEW SKOOL

- The Florida Cocktail** 15  
bacardi añejo cuatro • fresh lime • fluffy pineapple • crème de menthe
- Coconut Sazerac** 17  
pierre ferrand cognac • wild turkey rye • pernod absinthe • psychaud's • coconut things
- Vodka Crush** 15  
absolut elyx • aperol • fresh ruby grapefruit • vanilla • prosecco
- Fresh as Fuck** 16  
the glenlivet 'founder's reserve' • ancho Reyes verde • fresh pressed honeydew melon • black lava salt • cracked pepper
- PB&J Old Fashioned** 15  
sqrrl peanut whiskey • old forester bourbon • strawberry jam cordial • toasted caraway • black walnut bitters • brown butter
- Grasshopper 2.0** 15  
crème de menthe • del maguey mezcal • white cacao • branca menta • absinthe • heavy cream • valrhona chocolate
- Something Spicy with Tequila - Frozen** 16  
milagro blanco • ojo de tigre mezcal • cointreau • mango • tajin

### THE LEGACY LIST

- Basic Bitch** 14  
absolut elyx vodka • st. germain • strawberry • fresh lemon • prosecco
- Our Piña Colada** 16  
plantation pineapple • cruzan coconut • bacardi cuatro • fresh pineapple • coconut cream • jamaican coffee • pedro ximenez
- She Said Yes** 15  
hendrick's gin • fino sherry • fresh lemon • smashed cucumber • raspberry
- Katie's Flower Shop** 16  
el tesoro reposado • st germain • pressed lemon • orange blossom • lavender bitters • egg white
- Giant's Milk** 17  
rum j.m • mount gay black barrel • condensed milk • passionfruit • pressed lime • cinnamon • fire
- Blue Zombie** 20  
plantation 3 star • clairin rum • bacardi • falernum • absinthe • cinnamon • pressed lime & grapefruit • blue

### THE HIGHBALL INITIATIVE

- Classic Tokyo Highball** 15  
suntory toki • icy soda • fancy ice • grapefruit oils • violent carbonation
- Hibiscus & Rose** 15  
del maguey vida • el tesoro blanco • campari • cocchi rosa • rosehip salt • hibiscus cordial • prosecco
- Our Vodka & Soda - on draught** 14  
grey goose • vanilla soda • black pepper
- Fancy Paloma** 15  
altos blanco • select aperitivo • cointreau • pressed grapefruit • smoked salt • Q grapefruit soda
- Ginger Buck** 16  
dewar's scotch • bowmore 12 • amaro montenegro • chamomile honey • pressed lemon • Q ginger beer
- Fruita Bomba Gin & Tonic** 14  
fords gin • manzanilla • coffee & papaya • q tonic

### THAT SPRITZ LIFE

- Bad & Boujis** 14  
amontillado sherry • strega • amaro nonino • lavender bitters • lemon soda • thyme
- Golden Sunset** 14  
martini fiero • suze • martini bianco • san pellegrino limonata • prosecco
- Venetian Spritz - on draught** 17  
select aperitivo • cocchi americano • italicus • altos blanco • san pellegrino aranciata • mandarin vinegar • prosecco
- Mai Tai Cooler** 17  
michter's rye • pierre ferrand curacao • orgeat • ancho Reyes • yuzu • q ginger beer
- Strawberries & Company** 15  
lillet rosé • milagro blanco tequila • martini bitter • strawberry purée • rosewater • perrier strawberry soda

### THE MARTINI CHRONICLES

- The Miami Martini** 15  
fords gin • noilly prat • sea salt • blue • lemon gas explosion
- The Spaniard** 17  
gin mare • vermut blanco • del maguey iberico mezcal • nardini mandorla • vanilla • filthy blue cheese olive
- Disco Disco** 15  
reyka vodka • dry vermouth • creme de cacao • mint • cocoa nib oil
- Mini Martini** 7  
hendrick's • white port • cucumber bitters • maldon salt
- Champagne Martini Situation** 10  
bombay sapphire • cocchi rosa vermouth • champagne • gold
- Big Apple Martini** 15  
grey goose • calvados • crème de pomme verte • fresh green apple
- Olives Etc.** 17  
the botanist gin • manzanilla sherry • kummel • olive bitters • olive oil
- Martinis for the People serves 4-6** 68  
bombay sapphire or grey goose • celery vermouth • michy's fennel mignonette accompanied by all the bells & whistles  
add a dozen oysters - 25
- Fancy Oysters (6 per order)** 36  
Crème Fraîche, caviar  
Each additional oyster - 6

### Life, Liberty and the Pursuit of HAPPY HOUR Every Day | 4pm - 7pm

- Glass of Rosé** 7
- Vinho Verde - Broadbent** 7
- Classic or Strawberry Daiquiri** 9
- Can of Lambrusco** 5
- Select Beers**
- East Coast \$.95c and West Coast \$1.95 each

"Break eggs... Not Hearts"

## Sunday Brunch

- Pickled Deviled Eggs** 11
- Avocado Toast** 12  
Multi-grain toast, avocado, radish, cherry tomatoes, vegan mozzarella cheese, pickled red onions, sunflower seeds
- Blood Orange Tuna Crudo** 22  
Blood orange, serrano chili, toasted garlic, tajin
- Bibb Lettuce Salad** 13  
Gremolata, oven roasted tomatoes, nicoise olives, fine herbes, lemon vinaigrette
- Lobster Benny** 20  
Sautéed lobster, avocado, two poached eggs, Hollandaise sauce on multi-grain toast
- Great American Breakfast** 12  
Three eggs, bacon, chicken apple sausage, potatoes, toast, coffee & freedom
- Chilaquiles** 16  
Salsa verde, tortilla chips, two sunny side up eggs, queso fresco, and refried beans  
Add chicken: 7

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|--------------------------------|----|-----|
| <b>Bubbles</b>                 |    |     |
| <b>Prosecco DOC Selection</b>  | 12 | 55  |
| Prosecco, Italy                |    |     |
| <b>Taittinger Brut Réserve</b> | 19 | 110 |
| Champagne, France              |    |     |
| <b>Krug Grande Cuvée</b>       |    | 290 |
| Champagne, France              |    |     |
| <b>Ruinart Blanc de Blancs</b> |    | 125 |
| Champagne, France              |    |     |
| <b>Half Bottle (375ml)</b>     |    |     |
| <b>Krug Grande Cuvée</b>       |    | 150 |
| Champagne, France              |    |     |
| <b>Billecart-Salmon Brut</b>   |    | 125 |
| Reims, France                  |    |     |

- Pink**
- Rosé (on tap!) - Selection Du Jour** 11  
South of France
- Grenache Blend - La Fete** 49  
Côtes du Provence, France

### Bottomless Rosé 35pp

- White**
- Vinho Verde - Broadbent** 11 44  
Minho, Portugal
- Albariño - Rioja** 46  
Rias Baixas, Spain
- Sauvignon Blanc - Domaine Girard** 16 65  
Sancerre, Loire Valley, France
- Chardonnay - Banshee** 13 52  
Sonoma, CA
- Chardonnay - Jordan** 69  
Sonoma, CA
- Pinot Grigio - Scarpetta** 15 59  
Friuli, Italy
- Reds**
- Malbec - Renacer Punto Final** 12 48  
Mendoza, Argentina
- Pinot Noir - Sean Minor** 14 55  
Central Coast, CA
- Cabernet Sauvignon - Fortnight** 16 64  
Napa, CA
- Cabernet Franc - Lang & Reed** 15 59  
North Coast, CA
- Chianti Classico - Lamole di Lamole** 64  
Tuscany, Italy
- Cabernet Sauvignon - Jordan** 135  
Sonoma, CA

### EAST & WEST COAST OYSTERS

1/2 ..... 18\*\* Dozen ..... 32\*\*  
\*\*Prices subject to change based on market

CONSUMER INFORMATION - There is a risk associated with consuming raw oysters if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters, and should eat oysters fully cooked.

- Big Breakfast Sandwich** 16  
Scrambled free range eggs, crispy bacon, sharp cheddar, avocado, chipotle aioli with a side of fresh fruit
- Banging Brunch Burrito** 16  
Pulled pork, scrambled free range eggs, refried beans, fire roasted green chili peppers, salsa roja and queso fresco
- Chicken & Waffles** 17  
Belgian waffles, Michy's fried chicken breast with honey jalapeno butter and maple syrup
- Cauliflower Nachos** 19  
Blended cheese, sautéed cauliflower, avocado crema, radishes, pickled jalapeños, pomegranate seeds, cilantro, house tortilla chips  
Add grilled chicken-7
- Michy's Fried Chicken Sandwich** 17  
Tarragon buttermilk soaked, cabbage & fennel slaw, tarragon aioli with watermelon greek salad
- Buns of Liberty Burger** 19  
Two brisket & sirloin patties, American cheese, LTO, special sauce, house pickles & fries
- Ridiculous French Toast** 14  
Brioche, strawberry and banana, vanilla cream, caramel, fresh mint & mixed berry compote

### Side Pieces ;)

- |                    |   |                            |   |
|--------------------|---|----------------------------|---|
| <b>Waffle</b>      | 5 | <b>Crispy Bacon Strips</b> | 5 |
| <b>Fresh Fruit</b> | 6 | <b>Crunchy Potatoes</b>    | 5 |
| <b>Two Eggs</b>    | 6 | <b>Crazy Potatoes</b>      | 9 |

### Brunch Cocktails

- Fruit Cocktail** 15  
grey goose essence • fino sherry • st germain • perrier cucumber • garnish for dayz
- Bloody Mary** 15  
grey goose with dan singer's dope ass filthy bloody mary mix
- Espresso Martini** 16  
grey goose • aberfeldy • drambuie • amaro • cayenne honey • espresso
- Celery +** 14  
beefeater • krogstadt aquavit • manzanilla • fresh celery juice • celery bitters • habanero • dr. brown's cel rey soda • tajin
- Breakfast Martini** 14  
the botanist • cointreau • fresh lemon • orange marmalade
- Our Irish Coffee** 16  
teeling small batch • black walnut • white chocolate • banana • demarara sugar • piping hot coffee • vanilla cream • nutmeg
- An Actual Mimosa** 14  
dry orange curacao • orange bitters • fresh orange juice • orange flower water • prosecco
- Ramos Gin Fizz** 16  
fords gin • lemon juice • heavy cream • egg white • orange blossom • perrier
- Green Beast** 14  
pernod absinthe • fresh cucumber juice • pressed lime • filtered water
- Aperol Spritz** 15  
aperol • prosecco • perrier • filthy olive
- Jasmine** 15  
bombay sapphire • campari • cointreau • pressed lemon
- Auntie Teresa's Elixir** 16  
elyx vodka • fresh lemon • passionfruit • prosecco

### Buy a six pack for the kitchen - 20

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.