

# BOURBON & BRANCH

**WEEKEND BOTTOMLESS BRUNCH - \$35 FOR TWO HOURS**

**CHOOSE FROM THE FOLLOWING:**

Prosecco, Bellini, Mimosa, Bloody Mary  
Stella, Fat Tire, Bud Light, Flower Power IPA

**TIME STARTS WHEN TABLE IS FULLY SAT**

## BRUNCH COCKTAILS

<b>BLOODY MARY</b> Tito's Vodka with bloody mary mix	\$17
<b>PEACH BELLINI</b> Prosecco and peach purée	\$15
<b>MIMOSA</b> Classic mimosa with fresh orange juice	\$15
<b>ESPRESSO MARTINI</b> Stoli Vanilla, Kahlúa, Mr. Black, espresso, and chocolate bitters	\$18
<b>SUMMER SANGRIA</b> White wine, triple sec and rum infused with peach, strawberry and pineapple, served over ice with an orange garnish	\$15
<b>SALTED WATERMELON PALOMA</b> Teremana Blanco, grapefruit, lime and salted watermelon syrup on the rocks with a lemon twist garnish	\$18
<b>BANANARAMA</b> Symphony Dark Aged Rum, Crème de Banana, walnut bitters and simple syrup	\$18
<b>CONCRETE JUNGLE</b> Vago Mezcal Espadín, pineapple, Campari, lime and honey syrup on the rocks with a lemon twist garnish	\$19
<b>PEACH DON'T KILL MY VIBE</b> Widow Jane Applewood Rye, lemon, peach syrup, Grand Marnier, crushed ice, mint and peach	\$19

## BOTTLED BEER & CANNED BEVERAGES

HIGH NOON SELTZER (lime, peach, passionfruit, pineapple)	\$12
DOWN EAST CIDER	\$11
BUD LIGHT	\$9
AMSTEL LIGHT, CORONA, HEINEKEN	\$10
MONTAUK WAVE CHASE IPA, BROOKLYN BEL AIR SOUR	\$12
LAGUNITAS IPA	\$13
ALLAGASH WHITE, WEIHENSTEPHANER HEFEWEIZEN, FIDDLE HEAD IPA	\$14
DELERIUM TREMENS	\$15

## BUBBLES

AMORE DI AMANTI PROSECCO	\$17 68
MOËT & CHANDON BRUT	\$145
VEUVE CLICQUOT BRUT YELLOW LABEL	\$165

## WHITE WINE & ROSÉ

<b>FERRARI CARANO PINOT GRIGIO (IT)</b> Notes of orange blossom, lychee, lemon-lime, mango and white peach. Crisp, bright and acidic	\$16 64
<b>JOEL GOTT UNOAKED CHARDONNAY (CA)</b> Bright opening with notes of honeydew, green apple and stone fruit and a hint of spice on the finish	\$17 68
<b>DASHWOOD SAUVIGNON BLANC (CA)</b> Apple, pear and tropical fruit notes with a vanilla bean and citrus finish	\$16 64
<b>STUDIO BY MIRAVAL ROSÉ (FR)</b> Fine and elegant, notes of red berries, cherry blossom, blood orange and red currant	\$16 64

## RED WINE

<b>HAUT-BLANVILLE PINOT NOIR (FR)</b> Medium to full-bodied with notes of leather, spices, black fruit and violet	\$16 76
<b>SEBASTIANI CABERNET (CA)</b> Cherry liqueur, ripe plum, strawberry and warm spice and an elegant, oaky finish	\$16 64
<b>DON NICANOR MALBEC (AR)</b> Cherry, raspberry and blackberry aromas and notes of violet, spice and a hint of bitter chocolate	\$17 68
<b>BANSHEE MORDECAI RED BLEND (CA)</b> Aroma of spice, black tea and chocolate, bright balanced acidity and rustic leather tannins	\$17 68

## DRAFT BEERS \$11

ITHACA FLOWER POWER IPA, CONEY ISLAND MERMAID PILSNER, GUINNESS, FAT TIRE AMBER ALE, HARPOON IPA, STELLA ARTOIS, SAM ADAMS SEASONAL BREW, NARRAGANSETT LAGER, CIGAR CITY JAI ALAI IPA \*\$12

## COFFEE & TEA

ESPRESSO	\$5	CAPPUCCINO	\$8
COFFEE	\$4	LATTE	\$7
COLD BREW	\$7	TEA	\$4

# BOURBON & BRANCH

## BRUNCH MENU

### STARTERS AND SHARES

<b>STEAK HOUSE SPRING ROLLS</b> Filet mignon, creamed spinach and mashed potato with a Bourbon BBQ sauce	\$20	<b>RIBS</b> Oven roasted baby back ribs in a Thai chili glaze, served with taro root chips	\$19
<b>CAPRESE FLATBREAD</b> Pesto sauce, fresh mozzarella, heirloom cherry tomatoes and micro basil	\$19	<b>FRIED CALAMARI</b> Crispy calamari, pickled red peppers, Thai chili sauce and cilantro	\$18
<b>PROSCIUTTO FLATBREAD</b> Fresh mozzarella, grilled plum tomatoes, baby arugula, aged balsamic glaze and prosciutto di Parma	\$21	<b>FRIED RISOTTO BALL</b> Black summer truffles, wild mushroom medley and Parmesan Reggiano in a creamy pesto sauce	\$20
<b>WINGS (8 PCS)</b> Dry rubbed jumbo party wings served in an Alabama White BBQ sauce OR Teriyaki sauce	\$20		

### BREAKFAST STAPLES

<b>CHURRO FRENCH TOAST</b> Deep fried french toast dusted with cinnamon sugar, topped with fresh berries, dulce de leche and warm maple butter	\$19	<b>STEAK AND EGGS</b> 8 oz. NY Strip, sunny-side-up eggs and roasted potatoes	\$26
<b>SHORT RIB BENEDICT</b> Braised short rib with 2 poached eggs on English muffins, served with hollandaise sauce and asparagus	\$19	<b>PANCAKES</b> Served with Bourbon glazed bananas, toasted walnuts and warm maple butter	\$18
<b>CHICKEN AND WAFFLE STACK</b> Buttermilk fried chicken, house-made waffles, cabbage and BBQ aioli over potato wedges	\$23	<b>FRENCH STYLE OMELETTE</b> Choose 3: swiss, cheddar, goat cheese, monterey jack, spinach, chopped tomatoes, mushrooms, bacon, sausage, red peppers, caramelized onions, avocado Served with roasted potatoes and sourdough toast	\$19
<b>AVOCADO TOAST</b> Smashed avocado, roasted tomatoes, poached egg and balsamic glaze	\$16	<b>EGGS ANY STYLE</b> 2 eggs made to order, choice of bacon or sausage, roasted potatoes and toast	\$17
<b>B.E.L.T.</b> Applewood smoked bacon, Boston lettuce and poached egg with a balsamic glaze	\$18		

### FROM OUR MAIN MENU

<b>KALE SALAD</b> Tuscan kale, quinoa, red cabbage, cherry tomatoes, cucumbers, almonds and manchego cheese <i>Add-ons: chicken \$7, shrimp \$7, salmon \$8</i>	\$17	<b>SLIDER STACK</b> 4 beef sliders with white cheddar, served over potato wedges with a side of Vermont white cheddar cheese sauce	\$26
<b>ARUGULA SALAD</b> Pecans, baby arugula, blood oranges, sliced red onion, pomegranate seeds and goat cheese with red wine vinaigrette <i>Add-ons: chicken \$7, shrimp \$7, salmon \$8</i>	\$17	<b>CLASSIC BURGER</b> 8oz. short rib blend <i>Add-ons \$2: bacon, avocado, white cheddar, gruyère</i>	\$18
<b>CRISPY CHICKEN SANDWICH</b> Buttermilk fried chicken, cabbage slaw, pickles and BBQ aioli on a brioche bun	\$24	<b>TURKEY BURGER</b> With fresh mozzarella, tomato jam and baby arugula	\$20
<b>LOBSTER ROLL</b> Butter poached Maine lobster, celery and lemon aioli on a brioche roll	\$42	<b>VEGGIE BURGER</b> Quinoa, corn, spinach, broccolini and an avocado spread	\$19
<b>FRENCH ONION SOUP BURGER</b> Gruyère cheese, caramelized onions and garlic aioli	\$26	<b>BOURBON BACON JAM BURGER</b> With Vermont white cheddar, caramelized onions and Widow Jane Bourbon bacon jam <i>Add fried egg \$2</i>	\$26

**SIDES \$7** Bacon, sausage, two eggs, salad, avocado, toast \*\$4