

BOURBON & BRANCH

WEEKEND BOTTOMLESS BRUNCH - \$35 FOR TWO HOURS

CHOOSE FROM THE FOLLOWING:

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

TIME STARTS WHEN TABLE IS FULLY SAT

PLEASE NOTE THAT ALL PARTICIPATING GUESTS MUST PURCHASE AN APPETIZER OR ENTREE

BRUNCH COCKTAILS

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

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

RED WINE

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

PHILLY CHEESESTEAK SPRING ROLLS Filet mignon, provolone, aged cheddar, chili sauce and honey mustard	\$20	RIBS Oven roasted baby back ribs in a Thai chili glaze, served with taro root chips	\$19
CROQUE MONSIEUR SPRING ROLLS Honey ham, gruyère cheese, bechamel and honey mustard	\$20	FRIED CALAMARI Crispy calamari, pickled red peppers, Thai chili sauce and cilantro	\$18
CAPRESE FLATBREAD Pesto sauce, fresh mozzarella, heirloom cherry tomatoes and micro basil	\$19	FRIED RISOTTO BALL Black summer truffles, wild mushroom medley and Parmesan Reggiano in a creamy pesto sauce	\$20
PROSCIUTTO FLATBREAD Fresh mozzarella, grilled plum tomatoes, baby arugula, aged balsamic glaze and prosciutto di Parma	\$21	WINGS (8 PCS) Dry rubbed jumbo party wings served with Alabama white BBQ sauce OR teriyaki sauce	\$20

BREAKFAST STAPLES

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

FROM OUR MAIN MENU

WINTER SALAD Baby spinach, endive, radicchio, gala apple, roasted butternut squash, pepitas, pecans, pomegranate seeds, dried cranberries, goat cheese and apple cider dressing <i>Add-ons: chicken \$7, shrimp \$7, salmon \$8</i>	\$18	SLIDER STACK 4 beef sliders with white cheddar, served over potato wedges with a side of Vermont white cheddar cheese sauce	\$26
ARUGULA SALAD 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	CLASSIC BURGER 8oz. short rib blend <i>Add-ons \$2: bacon, avocado, white cheddar, gruyère</i>	\$18
CHICKEN SANDWICH Chicken cutlet, tomato confit, spicy chili paste, baby arugula and jalapeno lime aioli on a French baguette	\$26	TURKEY BURGER With fresh mozzarella, tomato jam and baby arugula	\$20
FRENCH ONION SOUP BURGER Gruyère cheese, caramelized onions and garlic aioli	\$26	VEGGIE BURGER Quinoa, corn, spinach, broccolini and an avocado spread	\$19
		BOURBON BACON JAM BURGER 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