

The Late Start Liquors

10:30 A.M. – 3:00 P.M.

White & Rose Wines

Rose "83" Cotes De Provence, France, 2019 9.5 / 36
La Crema, Sauvignon Blanc, Sonoma County, 2021 12 / 43
Willakenzie, Pinot Noir Rose, Oregon, 2019 38
Crowded House, Marlborough New Zealand, 2021 10 / 34
Ca'Bolani, Pinot Grigio, Friuli Italy, 2019 8.5 / 32
Quantum Leap, Pinot Grigio, Veneto, Italy 2021 9 / 35
Essay, Chenin Blanc, Coastal South Africa, 2020 8.5 / 32
Seal Rock Chardonnay, California, 2021 9 / 35
Copain "Tous Ensemble" Chardonnay, Sonoma Coast California, 2017 12 / 43

Red Wines

Sangue di Giuda Chilled Blend Lombardy Italy 9 / 32
French Blue Bordeaux Rouge, France, 2019 8 / 28
Murphy Goode, Pinot Noir California 2018 10 / 40
Carson Scott, Pino Noir California 2018 22 / 69
Belle Glos "Las Alturas" Pinot Noir California, 2018 17 / 66
Lote 44, Malbec, Mendoza Argentina, 2018 9 / 34
Alma Negra, Malbec Blend Mendoza, Argentina 13 / 40
Oberon, Merlot, Napa Valley California, 2018 12.5 / 40
Carmel Road, Cabernet Sauvignon 2018 9.5 / 36
Kaley's Rescue Red, Sierra Foothills California 2018 15 / 42
Mt. Brave, Cabernet Sauvignon, "Mount Veeder" Napa Valley, California,
2016 170
Taken, Cabernet Blend, Napa Valley California, 2018 60

Sparkling Wines

Sandilliano "Gran Cuvee" Brut, Italy NV 7 / 30
Rosa Regale Sparkling Red, Italy NV 10 Split
Franzie & Cratzi Prosecco, Italy 45
Pommery Brut Royal, France 16 / 64
Veuve Clicquot Yellow Label Brut, France 180
Moet & Chandon "Dom Perignon" Brut, Epernay France, 2006 290

Beers

Bud Light 6
Michelob Ultra 6
Stella 7
Shock Top 6
Landshark 6
Estrella Jalisco 6
Pedaler's Cider 7
Kona Lite 6.5
Kona Big Wave 6.5
Kona Longboard 6.5
Goose Island IPA 7

Seltzers 7

Lime High Noon
Peach High Noon
Pineapple High Noon
Black Cherry High Noon

Cocktails

Grandma Maple 11
Whiskey, maple syrup, orange
bitters, bacon
Guava You Doin Later 13
Bacardi Rum, guava, pineapple
Lets Speed This Up
Titos. Espresso, Kahlua,
Baileys
Orange Pushpop 10
Orange Juice, vanilla vodka
Crushsickle 15
Shock top, vanilla vodka,
orange juice



The Late Start Brunch

10:30 A.M. – 3:00 P.M.

*Crab Benedict \$22

Two poached eggs, tomato jam, avocado hollandaise, topped with crab meat, served on buttermilk biscuits

*Classic Steak & Eggs \$26

Grilled steak with two eggs any style served with roasted potatoes and rosemary dried tomatoes

*Shrimp & Grits \$19

Sauteed jumbo shrimp served with roasted corn aged cheddar grits, andouille sausage and crispy leeks

Blueberry Stuffed French Toast \$16

Brioche stuffed with blueberry preserves, whipped ricotta, and mint, topped with lemon blueberry compote

Sides - \$6 each

Thick cut bacon
Link sausage
Grilled spam
Cheese grits
Breakfast potatoes
Seasonal fruit cup
Silver dollar stack cakes

Belgium Waffles \$16

Topped with chocolate turtle syrup

*Brisket Burger \$18

Topped with bacon, fried egg and cheddar cheese served on a toasted brioche bun. Includes a choice of breakfast potatoes or French fries

Spam Sandwich \$15

Grilled spam topped with a fried egg, American cheese, and candied onions on a brioche bun. Includes a choice of breakfast potatoes or French fries

Flavorful Frittata \$17

*3 egg frittatas with your choice of fillings: Bacon, spam, sausage, green peppers, onion, spinach, mushrooms, tomato
With a choice of cheese:
White cheddar, smoked gouda, or herbal goat cheese*

*The Usual \$15

Two eggs any style with a choice of bacon, sausage, or spam served with breakfast potatoes and choice of toast or croissant

Chicken & Waffles \$20

Fried chicken thighs, berries, and crème anglaise

Cheesecake Pancakes \$18

Finished with strawberry maple syrup and cheesecake crumbles



*20% gratuity will be added to all parties of 6 or more
*There is an increased risk associated with consuming raw or undercooked meat, poultry, or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw items