



RHUM PUNCH BRUNCH

Available Saturday + Sunday 11am - 3pm

MAIN COURSE

SLOW-ROASTED PORK BREAKFAST TACO 5
smothered pulled rib, avocado lime crème, fried potatoes, cotija cheese, cheesy eggs

BACON, EGG, AND CHEESE AVOCADO TOAST 15
avocado, applewood smoked bacon, scrambled cheesy eggs, pico de gallo, cotija cheese, whole grain bread

STREET CORN AVOCADO TOAST 14
avocado, roasted corn, spicy aioli, cotija cheese, toasted whole grain bread

SLOW-ROASTED PORK BREAKFAST BOWL 16
smothered pulled rib, roasted sweet potato hash, sautéed arugula, over easy eggs, roasted corn, pico de gallo, Cajun hollandaise sauce, onion straws

CALIFORNIAN BREAKFAST TACO 5
cheesy eggs, arugula with champagne vinaigrette, raw avocado, southwest sauce, corn salsa, cotija cheese

POMEGRANATE AVOCADO TOAST 14
avocado, pomegranate seeds, crumbled goat cheese, honey, sugared pecans, lemon zest, mint, whole grain bread

FEATURE FRENCH TOAST 15
preparation changes weekly - please ask

BRUNCH BURGER * 16
8oz CAB, applewood smoked bacon, over easy egg, Cajun hollandaise sauce, cheddar cheese, guacamole, bibb lettuce, tomato, red onions, toasted egg bun

LIL ISLANDERS

SCRAMBLED EGGS, FRESH FRUIT, TOAST 6

FRENCH TOAST WITH SYRUP, WHIPPED CREAM,
FRESH FRUIT 7

LIBATIONS

FRENCH PRESS COFFEE (SMALL/LARGE POT) 5/9

TRADITIONAL MIMOSA 11
freshly squeezed orange juice, prosecco

BLOODY MARY 12
house-infused vodka

RHUM PUNCH 11 / CARAFE 40
Cruzan dark and light rums, orange curacao, pineapple, orange & lime juices

BELLINI 11
fresh mango, strawberry, or peach purée, prosecco

CARIBBEAN PUNCH MIMOSA 12
prosecco with our house-made Caribbean punch

RUM SANGRIA 11 / CARAFE 40
Cruzan dark rum, fresh pineapple, Granny Smith apples, merlot

MIMOSAS BY THE BOTTLE

26

Choice of Carafe of House-Made Rum Punch Base or Freshly Squeezed Orange Juice • Bottle of Sparkling Wine
• Also Available for Takeout •