



Mother's Day Brunch Starting at \$45

entrées

SHRIMP & GRITS 1110 cal

sautéed shrimp and creamy cheddar grits finished with a house-made Cajun butter sauce 55

LOBSTER FRITTATA 1100 cal

tender lobster with sautéed spinach and tomatoes layered over an egg and potato frittata, finished with hollandaise 60

6 OZ CENTER-CUT FILET* WITH A LOADED FRITTATA 1410 cal

a tender 6 oz center-cut filet finished with garlic butter, paired with an egg and potato frittata loaded with cheddar cheese and applewood smoked bacon, served over spinach 65

upgrade your filet: 8 oz filet +7 | 11 oz filet* +16*

Brunch Cocktails

MIMOSA 110 cal

hand-squeezed orange juice and Prosecco 14

ESPRESSO MARTINI 340 cal

Tito's Handmade Vodka, Caffè Borghetti, fresh brewed espresso, sprinkled with cocoa powder 17

Hand-Crafted Cocktails

MANGO MULE 170 cal

tito's handmade vodka, fresh lime sour, mango purée, ginger beer 15

ABSOLUT ELYX VODKA MARTINI 207 cal

single estate vodka, "Swedish Winter Wheat" 18

PINEAPPLE GINGER FIZZ 380 cal

old lahaina silver rum, ginger liqueur, orgeat, soda 15

BEACHCOMBER'S GOLD 210 cal

old lahaina silver rum, mango purée bitters 16

COCO VANIL 310 cal

pineapple vodka, vanilla vodka, crème de coconut 16

BEACHWALK MAI TAI 250 cal

old lahaina silver & dark rums, orange curacao, orgeat 16

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.