

# BOTTOMLESS BRUNCH

11AM - 3PM \$25 MIMOSAS / BLOODY MARY'S / FUNKY BUDDHA 42 HAZY DAZE & FLORIDIAN

## APPETIZERS

### CRISPY ASIAN CALAMARI TOWER 14.5

Asian Slaw · Sweet & Sour Sauce  
Scallions · Sesame-Ginger Aioli

### FLAME GRILLED CHICKEN WINGS 42 GF 14.0

Sweet & Spicy BBQ Sauce  
Blue Cheese Dressing · Celery · Carrots

### SPICY SALMON TOSTONES\* GFA 14.5

Hand Cut Fresh Salmon · Guacamole  
Eel Sauce · Sriracha Aioli · Cilantro

### TRUFFLE STREET CORN GUACAMOLE GF 14.5

BAR RITA Signature Guac · Charred Corn  
Truffle Crema · Cotija · Chile-Lime Spice

### SPICY TUNA TARTARE\* 42 GF 15.5

Hand Cut Ahi Tuna · Avocado · Cucumber  
Cilantro · Spicy Mayo · Malanga Chips

### SPINACH & ARTICHOKE DIP 14.5

Four Cheese Blend · House-Made Salsa  
Sour Cream · Tortilla Chips

## BRUNCH BITES

### THE HANGOVER SANDWICH\* 15.5

Sunny Side Up Egg · Smashed Avocado  
Crispy Bacon · Hash Brown  
White Cheddar · Truffle Aioli  
Toasted Brioche Bun

### CHICAGO STYLE STEAK & EGGS\* 18.5

Grilled Filet Mignon · Creamy Garlic Spinach  
Classic Hash Browns · Sunny Side Up Eggs

### CHOCOLATE BANANA FRENCH TOAST GF 14.0

Brioche Bread · Dark Chocolate  
Fresh Bananas · Warm Maple Syrup  
Powdered Sugar

### SOUTHERN FRIED CHICKEN & WAFFLES 17.5

Hand Battered Buttermilk Tenders · Maple  
Syrup · Powdered Sugar · Fresh Watermelon

### ANGRY ORCHARD GREEN EGGS & HAM BENEDICT\* 16.5

Angry Orchard Cider Pulled Pork  
Bacon-Cheddar Toast · Sunny Side Up Eggs  
Hollandaise · Salsa Verde

### SMASHED AVOCADO TOAST\* GF VA 16.5

Sunny Side Up Eggs · Toasted Baguette  
Charred Corn & Black Bean Salsa  
Cotija Cheese · Crispy Shoestring  
Potatoes · Creamy Garlic Mojo

## GASTROGRUB

### THE PROHIBITION\* GFA 15.5

Tap 42 Burger Blend · Applewood Bacon  
White Cheddar · LTO · Secret Sauce · Dijonnaise

### GRILLED CHICKEN AVOCADO SALAD 42 GF 17.5

Mixed Greens · Charred Corn · Black Beans  
Manchego Cheese · Tomato · Tortilla Strips  
Cilantro Lime Vinaigrette

### OVEN BAKED SHRIMP MAC & CHEESE 18.0

Roasted Shrooms · Bacon  
Cheddar & Jack Cheese · Parmesan Herb Crust

### CALIFORNIA CHOPPED CHICKEN BOWL 42 GF 18.5

Grilled Free Range Chicken Breast  
Cilantro Rice · Charred Corn · Guacamole  
Tomato · Black Beans · House-Made Salsa · Lime  
[Substitute Quinoa 2.0]

### THE DRUNKEN GOAT\* GFA 16.5

Lamb & Beef Blend · Whipped Goat Cheese  
Arugula · Tomato · Onion · Dijonnaise  
Purple Haze Raspberry Jam

### GRILLED SALMON ZEN BOWL\* 42 GFA 23.5

Pan Fried Brown Rice · Green Veggie  
Stir-Fry Truffle Miso Glaze · Toasted Sesame  
[Substitute Quinoa 2.0]

### BARBECUE BABY BACK RIBS GF 27.5

Slow Cooked · Fall Off The Bone Tender  
Sweet & Smokey BBQ Sauce · Crispy Fries  
[HALF RACK 19.5 FULL RACK 27.5]

ADD 4 WINGS, 2 TENDERS OR BBQ BREAST 6.0

### CRISPY CHICKEN TENDER PLATTER 17.5

Free Range & Buttermilk Marinated  
French Fries · Asian Style Cole Slaw  
Honey Mustard · BBQ Sauce

### THE IMPOSSIBLE FRENCH DIP GF 17.5

Plant Based Patty · Mushroom Au Jus  
Caramelized Onions · White Cheddar  
Creamy Horseradish

### PRIME CHIMICHURRI SKIRT STEAK\* GF 26.5

Flame Grilled & Center Cut  
Crispy Tostones · Garlic Mojo · Lime

LIGHTER CHOICE 42 VEGETARIAN VEGAN GLUTEN FREE GF VEGAN AVAILABLE VA GLUTEN FREE AVAILABLE GFA

A service charge of 18% will be added to your group if it is a party of 6 or more. We proudly serve Bell & Evans chicken products.  
\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.