

# BOTTOMLESS BRUNCH

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

## APPETIZERS

### CRISPY ASIAN CALAMARI TOWER 16.5

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

### SPICY SALMON CRISPY RICE\* (GFA) 16.5

Hand Cut Fresh Salmon · Eel Sauce  
Spicy Mayo · Cilantro

### FLAME GRILLED CHICKEN WINGS 42 (GF) 16.5

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

### SPINACH & ARTICHOKE DIP 16.5

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

### TRUFFLE STREET CORN GUACAMOLE (GF) 16.5

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

### CHICKEN LETTUCE WRAPS 16.5

Korean Style Marinated & Grilled Chicken  
Sweet Soy Glaze · Butter Lettuce Cups

### JUMBO SHRIMP COCKTAIL (GF) 17.5

Served Chilled · Cocktail Sauce  
Stone Crab Mustard Sauce · Lemon

### SPICY TUNA TARTARE\* (GF) 18.0

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

## BRUNCH BITES

### THE HANGOVER SANDWICH \* 18.5

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

### CHICAGO STYLE STEAK & EGGS \* 23.5

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

### SOUTHERN FRIED CHICKEN & WAFFLES 23.5

Hand Battered Buttermilk Tenders  
Maple Syrup · Powdered Sugar  
Served with Sweet Potato Fries  
Cinnamon Spiced Sweet Cream

### TRES LECHES FRENCH TOAST 18.5

Strawberries & Bananas  
Dulce de Leche Whipped Cream  
Maple Syrup

### GREEN EGGS & HAM BENEDICT \* 19.5

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

### TRUFFLE STREET CORN AVOCADO TOAST\* 18.5

Sunny Side Up Eggs · Toasted Brioche  
Guacamole · Truffle Crema  
Chili-Lime Spice

## GASTROGRUB

### THE PROHIBITION\* (GFA) 18.5

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

### GRILLED CHICKEN AVOCADO SALAD (GF) 19.5

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


### CALIFORNIA CHOPPED CHICKEN BOWL (GF) 23.5

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

### GRILLED SALMON ZEN BOWL\* (GFA) 26.5

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

### THE DRUNKEN GOAT\* (GFA) 19.5

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

### AHI TUNA POKE SALAD\* 22.5

Chopped Greens · Avocado · Mango  
Macadamia Nuts · Crispy Wontons · Tomato  
Mango Vinaigrette · Sesame Ginger Drizzle

### BARBECUE BABY BACK RIBS (GF)

Slow Cooked · Fall Off The Bone Tender  
Sweet & Smokey BBQ Sauce · Crispy Fries

[ HALF RACK 23.5 FULL RACK 37.5 ]

ADD 4 WINGS, 2 TENDERS OR BBQ BREAST 6.0

### CRISPY CHICKEN TENDER PLATTER 22.5

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

### THE IMPOSSIBLE FRENCH DIP 19.5

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

### PRIME CHIMICHURRI SKIRT STEAK\* (GF) 37.5

Allen Brothers Flame Grilled & Center Cut  
Sweet Plantains · Garlic Mojo · Lime

LIGHTER CHOICE 

VEGETARIAN 

VEGAN 

GLUTEN FREE 

VEGAN AVAILABLE 

GLUTEN FREE AVAILABLE 

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, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Items are served raw or undercooked, or may contain raw or undercooked ingredients.

Brunch 03/08/2023