APPETIZERS

CRISPY ASIAN CALAMARI TOWER 17.5
Asian Slaw · Sweet & Sour Sauce
Scallions · Sesame-Ginger Aioli

SPICY SALMON CRISPY RICE* 16.5
Hand Cut Fresh Salmon · Eel Sauce
Spicy Mayo · Cilantro

FLAME GRILLED CHICKEN WINGS 16.5
Sweet & Spicy BBQ Sauce · Buffalo 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* 17.0
Signature Guac · Chopped Corn
Truffle Crema · Cotija · Chila-Lime Spice

CHICKEN LETTUCE WRAPS 16.5
Korean Style Marinated & Grilled Chicken
Sweet Soy Glaze · Butter Lettuce Cups

JUMBO SHRIMP COCKTAIL 17.5
Served Chilled · Cocktail Sauce
Stone Crab Mustard Sauce · Lemon

SPICY TUNA TARTARE* 18.5
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 * 24.5
Grilled Filet Mignon · Creamy Garlic
Spinach Classic Hash Browns
Sunny Side Up Eggs

TRUFFLE STREET CORN AVOCADO TOAST* 18.5
Sunny Side Up Eggs · Toasted Brioche
Guacamole · Truffle Crema
Chili-Lime Spice

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

SOUTHERN FRIED CHICKEN & WAFFLES 23.5
Hand Battered Buttermilk Tenders
Maple Syrup · Powdered Sugar
Served with Sweet Potato Fries
Cinnamon Spiced Sweet Cream

GASTROGRUB

THE PROHIBITION* 18.5
Tap 42 Burger Blend · Applewood Bacon
White Cheddar · LTO · Secret Sauce · Dijonnaise

GRILLED CHICKEN AVOCADO SALAD 19.5
Mixed Greens · Chopped Corn · Black Beans
Manchego Cheese · Tomato · Tortilla Strips
Cilantro Lime Vinaigrette

CALIFORNIA CHOPPED CHICKEN BOWL 23.5
Grilled Organic Chicken Breast
Cilantro Rice · Charred Corn · Guacamole
Tomato · Black Beans · House-Made Salsa · Lime
[Substitute Quinoa 2.0]

GRILLED SALMON ZEN BOWL* 26.5
Pan Fried Brown Rice · Green Veggie
Stir-Fry Truffle Miso Glaze · Toasted Sesame
[Substitute Quinoa 2.0]

THE DRUNKEN GOAT* 19.5
Lamb & Beef Blend · Whipped Goat Cheese
Arugula · Tomato · Onion · Dijonnaise
Purple Haze Raspberry Jam

AH! TUNA POKE SALAD* 23.5
Chopped Greens · Avocado · Mango
Macadamia Nuts · Crispy Wontons · Tomato
Mango Vinaigrette · Sesame Ginger Drizzle

JUMBO BARBECUE BABY BACK RIBS
Slow Cooked · Fall Off The Bone Tender
Sweet & Smoky BBQ Sauce · Crispy Fries
[1LB HALF RACK 24.5 2LB FULL RACK 38.5]
ADD 4 WINGS OR 2 TENDERS OR BBQ BREAD 6.0

CRISPY CHICKEN TENDER PLATTER 23.5
Organic & Buttermilk Marinated
French Fries · Asian Style Cole Slaw
Honey Mustard · BBQ Sauce

TRUFFLE FILET STEAK SANDWICH* 23.5
Grilled Filet Mignon · Melted White Cheddar
Caramelized Onions · Truffle Aioli

PRIME CHIMICHUARI SKIRT STEAK* 38.5
Allen Brothers Flame Grilled & Center Cut
Sweet Plantains · Garlic Mojo · Lime

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.

11AM - 3PM 330 MIMOSAS / BLOODY MARY'S / FUNKY BUDDHA 42 HAZY DAZE & FLORIDIAN

Brunch 10/23/2023