

BOTTOMLESS BRUNCH

11AM - 3PM \$30 MIMOSAS / BLOODY MARY'S / FUNKY BUDDHA 42 HAZY DAZE & FLORIDIAN

APPETIZERS

CRISPY ASIAN CALAMARI TOWER 17.5

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 · 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 (GF) 17.0

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) 18.5

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* (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 Organic 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* 23.5

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

JUMBO BARBECUE BABY BACK RIBS (GF)

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

[1LB HALF RACK 24.5 2LB FULL RACK 38.5]

ADD 4 WINGS OR 2 TENDERS OR BBQ BREAST 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* (GFA) 23.5

Grilled Filet Mignon · Melted White Cheddar
Caramelized Onions · Truffle Aioli

PRIME CHIMICHURRI SKIRT STEAK* (GF) 38.5

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 10/23/2023