

SPECIAL
EDITION

Oyster Times

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DRUNKEN OYSTER

BRUNCH MENU

Breakfast

Waffles

Cocktails

Benedicts

COCKTAILS

MIMOSAS

Champagne and orange juice

Single \$10 / Bottomless \$20 / Refillable \$1 /

Additional Flavor \$2

Mimosa Drip \$60

*Flavors : Orange, Cranberry, Grapefruit, Pineapple,
Blueberry, Blackberry, Strawberry, Tropical, Cherry*

FRENCH 75

Single \$10

French 75 Drip \$60

*Roxor Gin, champagne, Elderflower liqueur, fresh
squeezed lemon juice*

for drip upgrade to Empress Gin \$15

DIABLO BLOODY MARY

*5 pepper infused Tequila, bloody Mary mix, bacon,
shrimp, olives, celery, Cajun Rum \$13*

YELLOW BELLY BREAKFAST

Orange juice, Amaretto, Coors Original, Cherry \$10

MORNING MULE

Orange juice, Dripping Springs Vodka, Ginger Beer \$9

BREAKFAST OLD FASHION

Bulliet Rye, maple syrup, Kahlua bitters \$13

BUBBLES

PEACH BELLINI

Fresh peach puree, peach liqueur, Opera Prima \$12

APEROL SPRITZ

Aperol, Prosecco, Orange Slice \$10

HUGO SPRITZ

St. Germain, fresh mint, Opera Prima \$10

JALISCO FLOWER

Tequila, Prosecco, grapefruit juice \$11

FRESH OFF THE PRESS

ESPRESSO

Brown Bag Roasters, Night Vision \$6

CAPPUCCINO

Espresso and Steamed Milk \$7

IRISH COFFEE

Jameson, Baileys, Fresh Brewed Coffee \$12

HOT TODDY

Choice of Tea, Four Roses, Honey, Lemon \$12

ESPRESSO MARTINI

Espresso, Pinnacle Vodka, Bailey's, Kahlua \$14

ESPRESSO OLDFASHIONED

*Balotine Chocolate Whiskey, Espresso,
chocolate Bitters \$14*

MIMOSAS



DRIPS



ESPRESSO

BREAKFAST

STEAKHOUSE

12 oz Prime Certified Angus Beef New York Strip, two eggs, breakfast potatoes, mixed greens \$48

SIMPLETON

Two eggs, breakfast potatoes, choice of bacon or andouille sausage, toasted sourdough \$14

COUNTRY FRIED STEAK

Chicken fried steak, two eggs, breakfast potatoes, mixed greens, andouille sausage gravy \$20

CHICKEN & WAFFLES

Chicken fried chicken, Belgian waffle, andouille sausage gravy, maple syrup, fried leeks \$22

SAUSAGE HASH

Cajun potatoes, onions and peppers, Cajun butter, sunny side up eggs, blackened hollandaise \$16

CAJUN FRITTATA

Six eggs baked, bacon, andouille sausage, cherry tomatoes, garlic, zucchini, onions, smoked gouda cheese, mixed greens \$16

BENEDICTS

ALL SERVED WITH BREAKFAST POTATOES AND SEASONAL FRUIT

LOBSTER

Garlic buttered lobster, bell peppers, Cajun spices, brioche bun, garlic aioli, sunny side up egg, Cajun hollandaise \$26

N'AWLINS

Pecan smoked pork shoulder, soft scrambled eggs, spicy remoulade, toasted brioche, Cajun hollandaise \$18

SNAPPER

Snapper cake, pecan smoked pork shoulder, toasted brioche, garlic aioli, poached eggs, Cajun hollandaise \$19

CRAB

Garlic buttered lump crab, cherry heirloom tomatoes, roasted garlic aioli, toasted brioche, sunny side up egg \$26

BELT

Smoked pecan pork shoulder, crispy bacon, roasted garlic aioli, lettuce, tomato, soft scrambled eggs, Cajun hollandaise \$18

SWEET STUFF

COMPOTES: BLUEBERRY, CHERRY PIE, STRAWBERRY

TOPPINGS: WHIPPED CREAM, CHOCOLATE CHIPS, CANDIED PECANS

- BUTTERMILK PANCAKES..... 14
- BELGIAN WAFFLE..... 14
- FRENCH TOAST..... 14

PAIN PERDU

Classic French Toast, orange butter, maple syrup \$13

LOUISIANA FRENCH TOAST

Louisiana bread pudding, French toast batter, bourbon caramel sauce \$14

BURGERS & SANDWICHES

HANGOVER BURGER

Certified Angus Beef patty, smoked pork shoulder, bacon, pepper jack cheese, fried egg, greens, tomato, spicy remoulade, sidewinder fries \$16

JEFE

Toasted Sourdough, pork shoulder, fried egg, pepper jack cheese, serrano pesto, breakfast potatoes \$13

BELT

Toasted Sourdough, crispy bacon, sunny side up egg, lettuce, tomato, garlic aioli, breakfast potatoes \$15

