



## Cocktails

### SUNSET

captain morgan coconut, pineapple, pomegranate, grenadine ~ 12

### LYCHEE

ketel one vodka, lychee, lime sour, martini ~ 14

### POMEGRANATE MARTINI

absolut vodka, pama pomegranate, housemade cranberry-lime ~ 13

### CUCUMBER BASIL MATINEE

crop cucumber vodka, fresh cucumber, basil, lemon, martini ~ 13

### MANGO TANGO

camarena reposado tequila, jalapenos, mango puree, agave, lime, chamoy-tajin rim ~ 13

### CALYPSO

gray whale gin, lemon, watermelon, lemon-lime sour, cucumber, soda ~ 13

### OASIS

herradura silver tequila, cointreau, housemade lime sour, grapefruit ~ 14

### MARIACHI

ilegal mezcal, lime, agave, muddled cucumber, pineapple, celery salt rim ~ 14

### CABANA

wildcat brothers sweet crude rum, pineapple juice, coco lopez, coconut water, cherry ~ 13

### MEMOIRE

empress gin, lime, house simple, sambuca, fresh mint ~ 14

### DIRTY

belvedere vodka, olive juice, housemade blue cheese stuffed olives, martini ~ 14

### WHISKEY SOUR

angel's envy bourbon, lemon, simple, egg white, orange twist, luxardo cherry ~ 15

### BULLEIT OLD FASHIONED

bulleit bourbon, angostura bitters, raw sugar, orange twist, luxardo cherry ~ 15

### MANHATTAN

whistlepig piggyback rye, sweet vermouth, angostura bitters, orange twist, luxardo cherry, martini ~ 15

## Sunday Mimosas & Bloody Mary

\$5 MIMOSA featuring prince du richmont brut & your choice of: traditional OJ | peach | pineapple | grapefruit | lychee | pomegranate | pointsetta  
**BOTTLE service** + 2 mixers ~ 30

\$5 STAGE BLOODY MARY community vodka, house bloody mix, tajin rim  
~ choose tito's | grey goose | ketel one | belvedere +\$3 ~

## Small Plates

### AVOCADO TOAST *MVEG*

whipped feta, avocado, heirloom tomato, poached egg, micro basil, bacon confit, ciabatta ~ 14

### MINI OYSTER PO'BOY

fried gulf oyster, brown butter aioli, lettuce, tomato, pickled red onion, fries, slaw ~ 15

### SEAFOOD ARANCINI

lump crab, salmon belly, crawfish, arborio, mozzarella, tomato-basil marinara ~ 12

### BUTTERMILK FRIED OYSTERS

gulf oysters, arugula salad, bacon, brown butter aioli, charred lemon ~ 16

### CALAMARI

cherry tomato, parmesan, jalapeno aioli, marinara ~ 12

### CHARRED OCTOPUS *MGF*

panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17

### THAI CHICKEN SATAY *GF*

pickled cucumber, peanut sauce ~ 14

### OXTAIL QUESADILLA

braised oxtail, white cheddar, mozzarella, caramelized onion, red pepper aioli ~ 16

### CHOPPED SALAD *GF/VEG*

little gem, spinach, artichokes, cherry tomato, cucumber, red onion, kalamata olives, honey-basil vinaigrette ~ 9

### STAGE CAESAR *MGF/MVEG*

baby romaine, bacon, red onion, biscuit crumble, crispy chickpea ~ 10

### BEET & BURRATA SALAD *VEG*

golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 14

### MARGHERITA FLATBREAD *VEG* sun-dried

tomato pesto, buffalo mozzarella, heirloom tomato, basil, balsamic reduction, evoo ~ 15

### CRISPY BOURBON GLAZED BRUSSELS *GF/MVEG*

bourbon honey, confit bacon ~ 8

### BLISTERED SHISHITO PEPPERS *GF/VEG*

shaved parmesan, sea salt, creole spice ~ 7

### OKRA FRIES *VEG*

buttermilk fried, jalapeno aioli ~ 8

### SMOKED CHICKEN SPRINGROLL

aged cheddar, gouda, mozzarella, sweet chili ~ 10

### LAMB LOLLIPOPS\* *GF*

balsamic peach glaze, summer slaw ~ 19

## Brunch

### CROISSANT BASKET *VEG*

condensed milk, honey drizzle ~ 6

### EGG PLATTER\* ~ \$13

two eggs any style, bacon or sausage, toast, green salad, roasted potatoes | GF

### FILET & EGGS\* ~ \$28

grilled filet medallions, two eggs any style, green salad, roasted potatoes | GF

### EGGS BENEDICT\* ~ \$14

toasted english muffin, poached eggs, canadian bacon, hollandaise, green salad, roasted potatoes

### CRABCAKE BENEDICT\* ~ \$19

toasted English muffin, fried crab cake, poached eggs, hollandaise, green salad, roasted potatoes

### SMOKED SALMON BENNY\* ~ \$16

toasted English muffin, poached eggs, smoked salmon, tomato, avocado, hollandaise, green salad, roasted potatoes

### PANCAKES ~ \$14 CHOICE OF:

buttermilk | blueberry | banana | red velvet

### RATATOUILLE OMELETTE ~ \$13

squash, zucchini, shiitake, tomatoes, white cheddar, gruyere, green salad, roasted potatoes | GF

### HAM & CHEESE OMELETTE ~ \$14

ham, white cheddar, gruyere, green salad, roasted potatoes | GF

### LOBSTER OMELETTE ~ \$21

poached lobster meat, roasted red peppers, spinach, gruyere, cheddar, green salad, roasted potatoes

### CRÈME BRÛLÉE FRENCH TOAST ~ \$14

creme brulee battered brioche, vanilla bean cream, candied walnuts, strawberry compote, powdered sugar

### FRIED CHICKEN BISCUIT ~ \$15

buttermilk fried chicken, southern style biscuit, country sausage gravy, white cheddar, bacon crumble, green salad, roasted potatoes

## Sides

Butter Croissant ~ \$3

Fruit Bowl ~ \$5

Cheddar Grits ~ \$4

Roasted Potatoes ~ \$4

Applewood Smoked Bacon ~ \$4

Chicken Apple Sausage ~ \$4

Sausage Patty ~ \$4

Two Eggs\* (any style) ~ \$4

Biscuit & Gravy ~ \$7

Single Pancake ~ \$5

French Toast Side ~ \$8

Toast ~ \$3

### ATTENTION GUEST

Please let your server know if you have any allergies. We will take extra precaution in handling your meal. Thank you

\*Contains raw ingredients or served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.