



BRUNCH MENU



Brunch is served Saturdays and Sundays from 11am to 3pm.

\$30 for adults plus tax and 20% gratuity and \$15 for children 12 and under plus tax and 20% gratuity.

*To show appreciation for everyone's hard work, 20% gratuity is shared amongst all Front of House staff.

TRADITIONAL BREAKFAST

Build-Your-Own Omelet

Scrambled Eggs  

Maple Sausage 

Bacon 

Shredded Short Rib 

MAIN COURSES

Shrimp & Grits

Chicken & Wuerffels

Smoked Salmon Filet 

Wagyu Beef Sliders

5 Cheese Mac & Cheese 

SALADS

Build-Your-Own Salad 

Seasonal Fruit Salad  

Caprese Salad  

Pasta Salad 

SWEETS

Chef's Daily Creation

BOTTOMLESS

MIMOSA & BLOODY MARY BAR

PICK ONE
\$20

OR

ENJOY BOTH
\$25

Only available with the purchase of the Buffet.
2 Hour Dining limit

BRUNCH DRINKS

BRUNCH COCKTAILS

Jerri's Seasonal Sangria 12
 Libertalia Spiced Rum, Triple Sec, Apple Cider, Lemon, Cinnamon Syrup, Cabernet Sauvignon

Pig Skin Old Fashioned 14
 Piggyback Rye 6yr infused with bacon fat, Maple Syrup, Chicory Pecan Bitters

Tropical Margarita 13
 Camarena Reposado, JF Haden's Mango liqueur, triple sec, orange & pineapple juice, lychee syrup and coconut cream

The Hail Mary 10
 House made Bloody Mary mix with Wheatley vodka for \$2 more - Make it spicy with St. George Green Chile Vodka

Mimosas 8
 Choices: Blood Orange, Orange, Pineapple

COFFEE COCKTAILS

Baileys & Coffee  11
 Bailey's Irish Cream with Coach's signature blend coffee

Mexican Coffee  11
 Tequila & Kahlua with Coach's signature blend coffee

Espresso Martini 14
 Three Olives Vanilla Vodka, Mr. Black Cold Brew Liqueur, Simple, Espresso

SPECIALTY COFFEE

Espresso 3

Double Espresso 5

Latte 5

Cappuccino 5

NON-ALCOHOLIC BEVERAGES

Freshly Handcrafted Natalie's Juices

Ocean Spray Cranberry Juice

Stubborn Pineapple Cream Soda

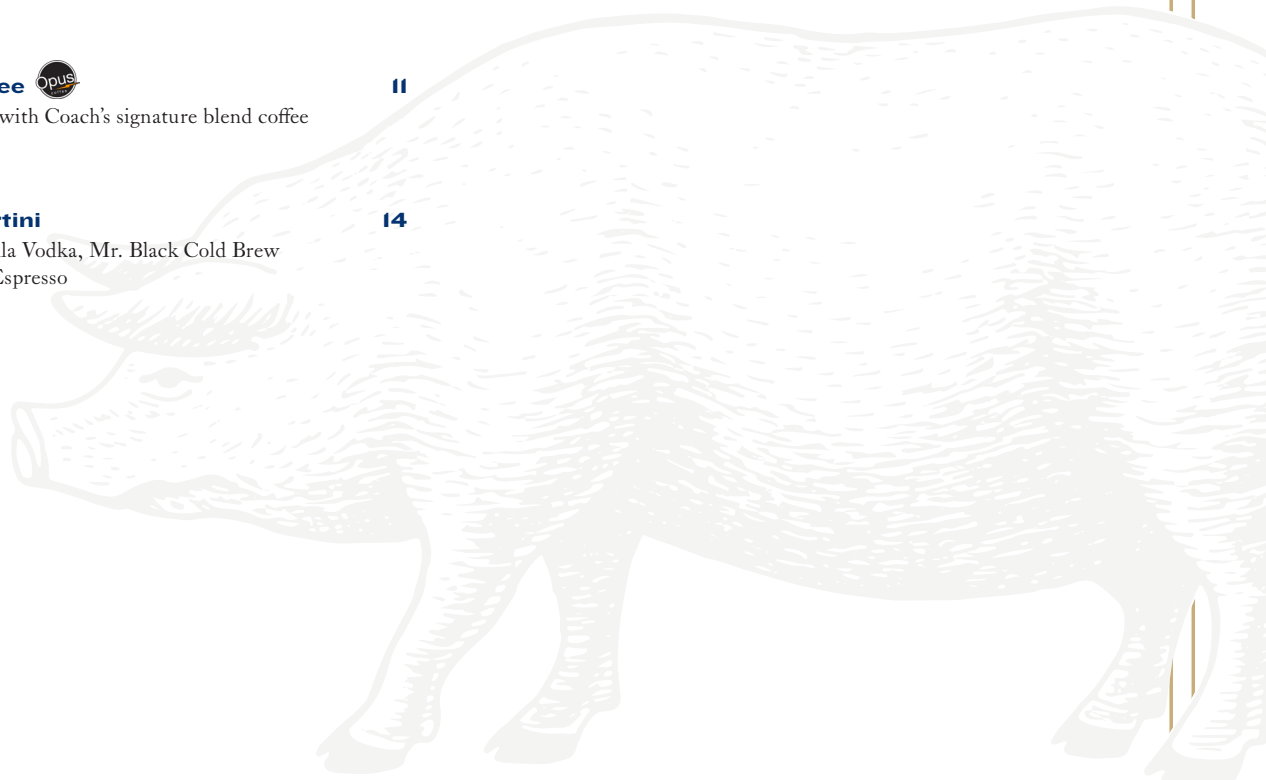
Stubborn Agave Vanilla Cream Soda

Stubborn Root Beer Soda

Pepsi Soft Drinks

Dr. Pepper

Wainwright Farms Milk & Chocolate Milk



All coffee cocktails are made from the Coach's Signature Blend, an original brewed in partnership with Opus Coffee.