

APPETIZERS

*CHICK'S IN A BLANKET

3 Chicken Sausages Dipped in Pancake Batter, Deep Fried & Served With a Side of Hot Maple Syrup 11

*CHEESY HASH BROWN BITES

Tater Tots Smothered with House Made Queso & Chopped Bacon 11

FRIED GREEN TOMATOES

Served With Spicy Ranch 11

STANDARDS

 Vegan  Gluten Free

EPIC TABLESIDE FLAMBÉ..... 29

Let Our Chefs Ignite Your Eyes & Cook For You Tableside! Three Of Our Famous Pancakes, Served A La Mode With Vanilla Gelato Topped Banana Foster

SHRIMP & GRITS..... 25

Shrimp & Lump Crab Meat In Creole Tomato Gravy Over Gouda Cheese Grits

BECAUSE WAFFLES SHOULDN'T HAVE ALL THE FUN..... 25

A Stack Of Our Famous Scratch Made Pancakes, Topped With 3 Large Louisiana Hot Maple Glazed Chicken Wings & Our Raspberry Infused Butter

SHORT RIB HASH..... 22

Red Wine Braised Short Rib Shredded Over Garlic Rosemary Potatoes, Roasted Sweet Peppers Topped With 2 eggs Of Your Choice.

*CHICKEN BISCUIT..... 17

Served With A Folded Egg, Topped With Turkey Bacon & Smothered With Turkey Sausage Gravy (Plain Gravy Upon Request) 

*EGGS BENEDICT..... 17

Served On Freshly Baked Croissant, With Canadian Bacon & Our Housemade Hollandaise Served With Your Choice Of Roasted Garlic Rosemary Potatoes or Fresh Fruit

LOX PLATE..... 16

Hash Brown Smearer With A Lemon Dill Cream Cheese, Topped With Smoked Salmon, Red Onions & Fried Capers

*B&S HANGOVER FRIES..... 15

Housecut Fries Or Garlic Rosemary Potatoes Breakfast Smothered in Turkey Sausage Gravy, Sauteed Onions, Bell Peppers, A Sunnyside Up Egg & Cheddar Cheese Served With Fire Roasted Salsa & Spiced Sour Cream

*CHORIZO BURRITO..... 15

Chorizo, Peppers, Onions, Roasted Garlic Rosemary Potatoes or Fresh Fruit, Scrambled Eggs Topped With A Red Enchilada Sauce, Cotija & Micro Cilantro

*PORTOBELLO BENEDICT..... 14

Herb Braised Portobello, Wilted Spinach, Poached Egg Covered With A Pesto Hollandaise Served With Your Choice of Roasted Garlic Potatoes or Fresh Fruit

PANCAKES OR FRENCH TOAST PLAIN..... 13

Bananas Foster (Add Pecan 1), Lemon Ricotta Blueberry, Fruity Pebble, Strawberry Cheesecake, Peach Cobbler (Specialty Flavors Add 2)

*ALL AMERICAN BREAKFAST 12

2 Eggs Any Style, Bacon Or Sausage, Roasted Garlic Rosemary Potatoes, Toast & Fresh Fruit (100% Vegan 3 Or Gluten Free Add 1) (Sub Potatoes For Hash Browns 2)

*AVOCADO TOAST (100% VEGAN & GLUTEN-FREE OPTIONS AVAILABLE) 8

Served On Top of Sprouted Wheat Toast, Your Choice of Egg, Heirloom Tomatoes, Pomegranate Seeds (Add Smoked Bacon 2)

SIDES

HAND-CUT FRIES 5

FRESH FRUIT 5

SINGLE PLAIN PANCAKE 4.50

BISCUIT OR TOAST 2

AVOCADO 4

KETO CEREAL 10

FRESH HASH BROWNS 4

GRITS 5 (ADD CHEESE 1, ADD GRAVY 1.50)

*TWO EGGS ANY STYLE 3.50

VEGAN BACON 5

THICK CUT SMOKED BACON 5

TURKEY BACON 5

CHICKEN SAUSAGE 5

REG. SAUSAGE 5

ROASTED GARLIC ROSEMARY POTATOES 5

LUNCH & SALADS

MONTÉ CRISTO

Canadian Bacon Or Turkey Breast, Swiss Cheese, Dijon Mayo In between 2 Slices Of French Toast Topped with Powder Sugar and Raspberry Compote Served With A Side Of Fruit 15

SUMMER BERRY SALAD

Packed With Berries, Candied Walnuts, Avocado, Tied Together With A Bright Tangy Housemade Dressing 14

PROTEIN

Add Red Bird Chicken 7
Seared Wild Caught Salmon 7

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 AND GREATER.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. THESE ITEMS CAN BE SERVED RAW OR UNDERCOOKED. EGGS AND FISH MADE TO ORDER.



MIMOSA FLIGHT

4 of Our Amazing Two Flavor
Mimosas Brut 18
Proseco 20

•Ask your Server for Flavors of the Day!

MORNING MARGARITA

Our House Made Margarita
Mix, Mixed With Our House
Tequila 12

•Strawberry, Mango, Peach, Passion Fruit,
Pineapple

BLOODY MARY

Our House Made Bloody Mary 10

•Add Spice With Our Homemade Chili Syrup!

SPIKED BERRY AID

Our Refreshing Homemade
Citrus Gin Cocktail, With Your
Choice of Berry Flavor! 12

•Blackberry, Strawberry, Blueberry,
Raspberry

SPIKED COFFEE

Vegan Gluten Free Dairy Free



SWEET CABIN COFFEE

Enjoy Our Most Popular Spiked Coffee! A combination of
Iced Coffee, Frangelico, Kahlua and Almond Milk!

TRUFFLE WAGON

Our Amazing Truffle Wagon. With a Salted Caramel
Rim, Prepared with Espresso Liquor, Disanorri, Irish
Cream and Almond Milk!

ESPRESSO MARTINI

The Best of the Best! Prepared with Mr. Black Cafe
Liquor, Tito's Vodka, Kahlua and Brown Sugar Syrup!

VANILLA LATTE BUZZ

A Refreshing Vanilla Cocktail. Prepared with
Bomadi Vanilla Cafe, Tito's Vodka and Irish Cream!

SIGNATURE COCKTAILS



MANGO MAI THAI

A Tropical Experience! A Shaken mixture of Bacardi, Pineapple Juice,
Lemon Juice, Orgeat Syrup, Mango Puree and a Bacardi Anejo Float!

JALAPENO BLOSSOM

Infused Jalapeno Tequila, Strawberry Puree, Lime Juice,
Grapefruit Juice, Rosé Float & a Sweet Sugar Rim

• How Spicy Do You Like It? 1-5 Scale!

APEROL SPRITZ

Our House Prosecco, A bit of Simple Syrup and Aperol! A
Light Perfect Balanced Cocktail!

MADE IN MIAMI

Summer Citrus Ciroc, Lemonade Mixture, A Drop of Saint Germain
and Float of Bel-Aire Rare! Bring the Miami Flavor to the Valley!

SWEET BY THE BEACH

A Perfect Beach Side Cocktail! Grey Goose Le Melon, Lime
Juice, Housemade Sage Syrup, Hits Of Rhubarbs Bitters and a
Mixture Mango and Passion Puree!

DRAGON CLOUD

A New Style Of Cocktail. Dragon Berry Bacardi, Lemon Juice,
Honey Syrup, and Egg Whites, topped with Dragon Fruit
Flower Garnish!

BRUNCH PUNCH

Our Popular Pinot Grigio Sangria! Proposed with Gabbiano Pinot
Grigio, Brown Sugar Syrup, Grand Marnier & a Splash of Orange
Juice and Soda Water!

POME EXPRESS

A Blissful Cocktail, Prepared With Monkey 47 Gin,
Pomegranate Liquor, Lemonade Mixture, a Splash of
Tonic Water, and Shaken With Pomegranate Seed!

S.S.S

Sweet, Spicy and Sour! Jalapeno Pineapple Dulce
Vida Tequila, Sage Syrup, Lemon Juice and
Pineapple Puree Shaken With A Sliced Jalapeno &
Pineapple!

B.R.C

The Bourbon Raspberry Cadillac. Prepared With
Bulleit Bourbon, Honey Syrup, Chambord,
Grand Mariner, Shaken With
Fresh Raspberry!

VALLEY SOUR

Bring Some Cab and Bourbon together! Woodford
Reserve, Lemon Juice, Simple Syrup, St. George
Spiced Pear Liqueur, A Few Dashes of Black
Walnut Bitters, Topped with a Justin Cab Float

BEE-LIGHT MARTINI

Hendricks Gin, Lemon Juice, Honey Syrup, Saint
Germain and a Sage Leaf. A Very Well Balanced
Martini, As All Drinks Should Be!

WINE & CHAMPAGNE BY THE BOTTLE

ACE OF SPADES.....	500
CHEMIN DU ROI BRUT.....	250
VEUVE CLICQUOT BRUT.....	150
MOËT & CHANDON ROSE.....	125
MOËT & CHANDON BRUT.....	120

LUC BELAIRE LUXE ROSE.....	120
LUC BELAIRE ROSE.....	100
JUSTIN CABERNET SAUVIGNON.....	70
GABBIANO PINOT GRIGIO.....	60

EVERYBODY

- Brunch & Sip Bottled Spring Water 3
 - Coffee • Hot Tea 3.50
- Stubborn Organic Soft Drinks 4
Cola, Diet Cola, Lemon Berry Acai, Pineapple
Cream or Orange Hibiscus
 - Ginger-Ale 4
- Homemade Lemonade or Iced Tea 4
Fruit Flavored 1
Strawberry, Pineapple, Peach, Raspberry, Passionfruit, Blueberry,
Blackberry & Mango
 - House Juices 4.50
Orange, Pineapple, Apple,
Cranberry & Grapefruit
 - Virgin Bloody Mary 6
 - French Press Coffee 10
•2 Serv. Per French Press
 - Sedona Bottled Water 5
• Still or Sparkling

ADULTS

- House Prosecco 10/45
- House Champagne 7/40
- Justin Cabernet Sauvignon 16
- Gabbiano Pinot Grigio 14
- Veuve Clicquot Brut 25
- Moët Chandon Brut 20
- Moët Chandon Rose 22
- Luc Belaire Rare Rose 20
- Luc Belaire Luxe Rose 20
- Mixed Shooter 10

MORE ITEMS

