

BRUNCH & SIP
EST. **FOOD** 2020

WHERE WE BRUNCH ALL DAY EVERYDAY



GET SOCIAL WITH US ON
INSTAGRAM @BRUNCHINSIP

LET'S GET IT STARTED

CHICK'S IN A BLANKET \$11

Three Chicken Sausages Dipped in Pancake Batter, Deep Fried & Served with a Side of Hot Maple Syrup

LOBSTER MAC & CHEESE \$35

House Made Smoked Gouda Mac & Cheese, Luscious Lobster Pieces, Crispy Thick Cut Smoked Bacon Crumbles & Green Onions

CHEESY HASH BROWN BITES \$11

Tater Tots Smothered with House Made Queso, Topped with Crispy Thick Cut Smoked Bacon Crumbles & Green Onions

FRIED GREEN TOMATOES \$11

Garnished with Paprika & Served with Spicy Ranch

BRUNCH & SIP LIFERS

SO GOOD, THEY AIN'T EVER LEAVING!

FRIED CHICKEN BISCUIT 🔥 \$17

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

B&S HANGOVER FRIES \$15

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

SHRIMP & GRITS 🔥 \$25

Shrimp & Lump Crab Meat in Creole Tomato Gravy Served over Gouda Cheese Grits

SOMETHING SWEET

BECAUSE WAFFLES SHOULDN'T HAVE ALL THE FUN \$25

A Stack of Our Famous Scratch-Made Pancakes or French Toast, Topped with Three Large Louisiana Hot Maple Glazed Chicken Wings & Our Raspberry Infused Butter

EPIC TABLESIDE FLAMBE \$29

LET OUR CHEFS IGNITE YOUR EYES & COOK FOR YOU TABLESIDE!

Three of Our Famous Scratch Made Pancakes, Served A La Mode with Vanilla Gelato & Topped with Bananas Foster!

PANCAKES OR FRENCH TOAST (PLAIN) \$13

SPECIALTY FLAVORS ADD \$4

Chocolate Chip, Fruity Pebble or Peach Cobbler

ADD PECANS, FRESH STRAWBERRIES, BLUEBERRIES OR BANANA \$3

SIGNATURE FLAVORS ADD \$5

Bananas Foster or Apple Coffee Cake

HOLY GRAIL

*DUSSE LAMB CHOPS \$40

Seared Lamb Chops Glazed in a Dusse Reduction Served with Creamy Smoked Gouda Grits, Garlic Rosemary Potatoes & Two Eggs of Your Choice

LOBSTER & PANCAKES \$45

A Stack of Our Famous Scratch Made Pancakes Topped with Deep Fried Lobster Tail Served with Lemon Honey Butter & Honey Hot Sauce

*BLACKENED SALMON & SHRIMP 🔥 \$38

Pan Seared Blacked Salmon & Shrimp Served with Roasted Garlic Mashed Potatoes & Collard Greens

BENNY'S

ALL BENEDICTS ARE SERVED WITH POACHED EGGS & YOUR CHOICE OF ROASTED GARLIC ROSEMARY POTATOES OR FRUIT (SUBSTITUTE HASHBROWNS ADD \$2)

CRAB CAKE BENEDICT \$25

Seared Crab Cakes Served on Fried Green Tomatoes with Hollandaise & Green Onions

SHORT RIB BENEDICT \$18

Red Wine Braised Short Rib, Roasted Sweet Peppers, Hollandaise & Chives Served on a Freshly Baked Croissant

B&S EGGS BENEDICT \$17

Canadian Bacon & Hollandaise Served on a Freshly Baked Croissant

PORTOBELLO BENEDICT \$14

Wilted Spinach Served on Herb Braised Portobello with Hollandaise

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 AND GREATER | 90 MINUTE TABLE LIMIT
FOOD IS MADE FRESH DAILY, PLEASE EXPECT A LONGER THAN NORMAL WAIT TIME

BRUNCH STANDARDS

CORNED BEEF HASH SKILLET \$18

Corned Beef & Garlic Rosemary Potatoes Topped with Two Eggs of Your Choice & Toast

SHORT RIB HASH \$22

Red Wine Braised Short Rib Shredded over Garlic Rosemary Potatoes, Roasted Sweet Peppers & Topped with Two Eggs of Your Choice

CHICKEN CHILAQUILES 🔥 \$18

Corn Tortilla Chips Covered in a Warm Green Tomatillo Salsa with Cotija Cheese Served with Two Eggs of Your Choice

HUEVOS RANCHERO 🔥 \$17

2 Crispy Corn Tortillas Covered in Refried Black Beans, Chicken Chorizo, Pico De Gallo, Avocado, Chipotle Crema, Red Enchilada Sauce, Queso Fresco & Micro Cilantro Served with Two Eggs of Your Choice

CHORIZO BURRITO 🔥 \$15

Chicken Chorizo, Peppers, Onions, Roasted Garlic Rosemary Potatoes & Scrambled Eggs, Smothered in Red Enchilada Sauce, Cotija, Cheddar Cheese & Micro Cilantro

MONTE CRISTO \$18

Canadian Bacon or Turkey Breast, Swiss Cheese & Dijon Mayo in between Two Slices of French Toast Topped with Powdered Sugar & Raspberry Compote Served with Fruit

BRUNCH PHILLY \$23

Two Eggs of Your Choice, Blackened Chicken, Sauteed Peppers & Onions with House Made Queso on a Hoagie Roll Served with House Cut Fries

ALL AMERICAN BREAKFAST \$13

Two Eggs of Your Choice, Bacon or Sausage, Roasted Garlic Rosemary Potatoes, Your Choice of Toast & Fresh Fruit (100% Vegan add \$3 or Gluten-Free add \$1) (Substitute Hash Browns add \$2)

AVOCADO TOAST \$9

Served on Top of Sprouted Wheat Toast with Egg of Your Choice, Heirloom Tomatoes & Pomegranate Seeds (100% Vegan & Gluten-Free Options Available) (Smoked Bacon add \$2)

LUNCH

CRAB CAKE BLT \$25

Searched Crab Cake, Thick Cut Smoked Bacon, Arugula, Tomato & a Sunnyside Up Egg on a Ciabatta Roll Served with House Cut Fries

CATFISH PO'BOY \$22

Golden Fried Catfish, Shredded Lettuce, Sliced Tomatoes on a Hoagie Roll, Finished with a Sweet & Spicy Remoulade Served with House Cut Fries

FISH & CHIPS \$22

Two Golden Fried Catfish Filets Served with a Sweet & Spicy Remoulade Served with House Cut Fries

FISH & GRITS \$22

Two Golden Fried Catfish Filets Served with Gouda Cheese Grits, a Sweet & Spicy Remoulade & Two Eggs of Your Choice

STRAWBERRY SALAD \$13

Strawberries, Red Onions, Goat Cheese & Toasted Macademia Nuts Over a Bed of Arugula Served with a Poppy Seed Vinaigrette (100% Vegan Option Available)

Add Grilled, Blacked or Fried Chicken \$8

*Add Seared Wild Caught Salmon \$11

Add (7) Grilled Shrimp \$11

SIDES

HAND CUT FRIES \$5

FRESH HASH BROWNS \$5

ROASTED GARLIC ROSEMARY POTATOES \$5

SINGLE PLAIN PANCAKE \$5

BISCUIT, TOAST OR CROISSANT \$4

KETO CEREAL \$10

AVOCADO \$4

FRESH FRUIT \$5

TWO EGGS ANY STYLE \$4

GRITS \$5

Add Cheese for \$1 | Add Gravy for \$1.50

VEGAN, TURKEY, OR THICK CUT BACON \$6

REGULAR OR CHICKEN SAUSAGE \$6

ONE LOBSTER TAIL \$30

ONE PIECE OF CATFISH \$10

*ONE LAMB CHOP \$8

 VEGAN  GLUTEN-FREE  SPICY

SPECIALS, FEATURES,
BOTTLE MENU,
TABLE RESERVATIONS
& MORE!!



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LET'S GET STARTED

MIMOSA FLIGHT \$18

4 Rotating Flavors, Ask About Them!

CLASSIC MIMOSA \$9

House Bubbles & Orange Juice

BLOODY MARY \$10

Titos Vodka & Our House Made Bloody Mix
Mild, Medium or Hot?

MORNING MARGARITA \$12

Patron Blanco, Lime Juice, Agave
Nectar with a Salt Rim
Upgrade to Casamigos Blanco for \$5

SPECIALTY FLAVORS ADD \$1

Strawberry, Mango, Peach,
Passion Fruit, or Pineapple

NOT SO SECRET MENU

BLACKER DA' BERRY \$16

Blackberry & Pineapple Purees, Hennessy,
Lime, Simple Syrup & Apple Juice
with a Violet Liqueur Float

FRENCH KISS \$16

Our Spin on a French 75
Bombay Gin, Rose, Lemon & Simple Syrup

SUMMERTIME FUN \$18

Dragonfruit Bacardi, Dragonfruit &
Watermelon Purees with Lemonade
& Dragonfruit Pieces

GREEN GODDESS \$16

Melon Liqueur, Passion Ciroc, Lime,
Kiwi Puree, & Brown Simple Syrup
Topped with Lemon Berry Soda

BAD & BOUJEE

PEACH DEVIL \$18

Jack Daniels, Brown Sugar Simple Syrup, Lemon Juice, Peach Puree, &
Mango White Claw with a Jim Beam Peach Shooter

KING'S CUP \$20

A Passion Fruit Margarita Topped with a Hennessy Shooter & Fit For a King!

QUEEN'S CUP \$20

A Mint, Strawberry, Guava Margarita Topped with a Casamigos
Blanco Shooter & Fit for a Queen!

FROZEN 1942 \$50

A Frozen Don Julio 1942 Extra Anejo Tequila Margarita with Fresh Lime, & a Grand Marnier
Floater. Served in a ♻️ 1942 Bottle.

FROZEN DUSSE \$25

A Frozen Margarita with a Dusse Floater. Served in a ♻️ Dusse Bottle.
SPECIALTY FLAVORS ADD \$1 (Strawberry, Mango, Peach, Passion Fruit, or Pineapple)

SPIKED COFFEES

VANILLA LATTE BUZZ \$14

Iced Coffee, Kahlua, Tito's & Irish Cream with French Vanilla & Brown Sugar Simple Syrups

TRUFFLE WAGON \$14

Kahlua, Disaronno, Irish Cream & Almond Milk with a Salted Caramel Rim

REPROSENTIN' \$18

Casamigos Reposado Espresso Martini

BUTTER ME UP \$14

Bumbu, Butterscotch Liqueur, Brown Sugar Simple Syrup, Iced Coffee, & Caramel

SIGNATURE COCKTAILS

FROZEN POM POM \$14

Frozen Margarita, Pomegranate Ciroc, Pama Liqueur, & Rhubarb Bitters

ARIZONA PEACH TEA \$20

Casamigos Reposado, Bumbu Rum, Jameson, Peach Schnapps, Lemonade & Cola

MANGO MAI TAI \$15

Bacardi Silver, Pineapple Juice, Lemon Juice, Orgeat, Mango Puree, & Grenadine with a Dark Rum Float

BIG MOJITO \$14

Bumbu Rum, Fresh Mint, Lime Juice, & Agave Nectar with Lemon-Lime Soda (Add Flavor \$1)

BLACK GIRL MAGIC \$15

Blackberry Lemon Drop Martini served with Silver Glitter

FRENCH LEMONADE \$15

Dusse Cognac, St. Germain, & Lemonade, Topped with Brut Champagne

DESERT SUNSET \$16

Empress Gin, Pea Flower Simple Syrup, Orange Juice, St. Germain, Lemon, & Passion Fruit Liqueur

HONEY POOH BEAR \$16

Our Spin on an Old Fashioned. Jack Daniels, Jack Honey, Honey Simple Syrup, & Bitters

FOR EVERYONE

BRUNCH & SIP BOTTLE
SPRING WATER \$3

COFFEE | HOT TEA \$4

STUBBORN ORGANIC SOFT DRINKS \$4

Cola or Diet Cola | Lemon Berry Acai
Pineapple Cream | Orange Hibiscus

GINGER ALE OR

STARRY LEMON-LIME SODA \$4

HOMEMADE LEMONADE
OR ICED TEA \$5

ADD FRUIT FLAVORING \$1

Strawberry | Pineapple | Peach
Raspberry | Passion Fruit | Blueberry
Blackberry | Mango | Black Cherry
Kiwi | Guava | Apple | Lychee

HOUSE JUICES \$5

Orange | Pineapple | Apple | Cranberry

VIRGIN BLOODY MARY \$5

FRENCH PRESS COFFEE \$10

2 Servings Per French Press

SEDONA BOTTLED WATER \$6

Still or Sparkling

BUBBLES BY THE GLASS OR BY THE BOTTLE

HOUSE CHAMPAGNE \$8 | \$40
Wycliff Brut

LUC BELAIRE ROSE \$20 | \$100
Lux Rose Bottle Add \$20

VEUVE CLICQUOT BRUT \$150
Signature Yellow Label

CHEMIN DU ROI BRUT \$250
Mogul 50 Cent's Champagne Brand

ACE OF SPADES \$500
Baller Alert! Brand Owned By Jay-Z

MOET & CHANDON BRUT \$125
Rose \$150

FOR THE WINE-O'S

GABBIANO PINOT GRIGIO
\$15 | \$50

JUSTIN CABERNET
\$16 | \$60

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OPENING HOURS

Weekdays 8AM to 2PM

Weekends 8AM to 3PM
Bar & Vibe til 4PM

CLOSED TUESDAYS

VIP BOTTLE SERVICE AVAILABLE - CALL OR TEXT 602-544-6915