

THE DUNGEON

BAR & LOUNGE

BRUNCH MENU

Sweet

Pain Perdu

custard soaked-brioche,
macerated strawberry, espresso-
cocoa whipped
cream, fresh mint

15

Parfait

Greek yogurt, red wine caramel,
fresh blueberry, house-made
granola, mint

13

Blackberry Turnover

blackberry-mint filled puff pastry,
bourbon soaked cherries, vanilla
icing drizzle, powdered sugar

12

Baghrir

Short stack, whipped butter,
honeycomb, fresh blueberry,
raspberry, macerated
strawberry, fresh mint

16

Calas

Honey-tossed Calas, Greek yogurt,
fresh blueberries, raspberries, and
macerated strawberries, fresh
mint, powdered sugar

15

Muesli

Cream-soaked oats, dried
cherries, currants, golden raisins,
chia seeds,
crushed Marcona almond, coconut
flakes, fresh mint

14

HOURS OF OPERATION

TUESDAY	4pm - 10 pm
WEDNESDAY	4pm - 10 pm
THURSDAY	4pm - 10 pm
FRIDAY	4pm - 11 pm
SATURDAY	4pm - 11 pm
SUNDAY	11am - 3pm

KITCHEN SERVICE

4PM-9PM - TUESDAY-THURSDAY
4PM -10PM FRIDAY & SATURDAY
11AM-3PM - SUNDAY

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Savory

Yuzu and Thyme Gravlax Bagel

Yuzu lemon, thyme, and garlic cured salmon, whipped avocado, pickled red onion, cured egg yolk, chili thread, open-face on toasted bagel

16

Cauliflower and Grits

Roasted cauliflower, arugula, creamy grits, cilantro-peanut relish, microgreens (GF, VE)

14

Involtini

Ricotta stuffed zucchini, heirloom tomato sugo, poached egg, parsley, English muffin, roasted potatoes

14

Arepas de Choclo

Sweet corn arepas, roasted poblano relish, shaved linguica, whipped butter, mariquitas (GF, VEO)

15

Crepinette

Pork sausage parcels, fresh sage, toasted English muffin, poached eggs, honeycomb, balsamic reduction, roasted potatoes

14

Traditional Breakfast

Two eggs, bacon, roasted potatoes, creamy grits, sourdough toast (GFO)

14

Shrimp Eggs Benedict

Garlic sauteed shrimp, Tasso ham, poached eggs, Hollandaise sauce, toasted English muffin, fresh dill, roasted potatoes

21

Country-Fried Steak

Seasoned, breaded, and pan-fried skirt steak, peppercorn gravy, toasted corn salsa, roasted potatoes, creamy grits, fresh parsley

17

Merguez Omelette

House-made merguez sausage, tfaya, cilantro, light salad, olive oil, roasted potatoes

17

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Brunch Beverages

Espresso Martini vodka, coffee liqueur, demerara, espresso	15	Grandville Mimosa hamms and orange juice <i>Make it NA with Brew Dog Cold AF NA Beer</i>	9
La Alma all spiced infused La Nima Blanco, espresso, creme de cacao, mezcal, ancho reyes, demerara	16	Hot Girl Coffee hot coffee, bumbu creme, averna, licor 43, demerara	12
Mimosa cuveé, your choice of orange juice, pomegranate, cranberry, mango	12	Mimosa Sans Booze pomegranate, lemon, or blood orange italian soda with orange juice	8
Bloody Mary vivo bloody mary mix, vodka, lemon, garnished with cheese, olive, pearl onion, celery, jerky	13	Bloody Teetotaler vivo bloody mary mix, lemon, garnished with cheese, olive, celery, jerky	9
Coke Products coke diet coke ginger beer lemonade coke zero lemon lime	4	Bottled and Canned Sodas root beer lemon italian soda mandarin italian soda pomegranate italian soda grapefruit soda	6
Club Soda <i>Sant Aniol</i> Volcanic Origin 25.3 OZ Sparkling natural mineral water <i>Top Note</i> 10 OZ Sparkling natural mineral water	12	Brew Dog NA Elvis Af - Grapefruit IPA Punk Af - West cost style IPA Hazy Af - NEIPA Cold Af - Pilsner	6
Little Foot Coffee Regular & Decaf	4	Athletic NA Upside Down Golden Ale Run Wild IPA	6