

# BRUNCH Menu

Served from 9 a.m. - 12 p.m. Saturday  
And from 9 a.m. - 1:30 p.m. Sunday



## CLASSIC COMBOS

Served with skillet spuds and your choice of toast,  
English muffin, biscuit, pancake \$1 or scone \$3

### \*The Traditional

Two eggs and your choice of meat.  
Thick-cut, peppered bacon 13  
Taylor’s Banger (mild pork) sausage 14  
Taylor’s Louisiana hot link 14

### \*Top O’ The Mornin’

Build your own omelet or scramble!  
Made with three eggs & your choice of cheese. 12  
Cheddar, Swiss, American, Feta, Monterey Jack,  
Pepper jack, shredded Cheddar Jack

### Add Veggies? (.50/ea)

Spinach, tomatoes, mushroom, onion, jalapeño,  
olives, bell pepper, pico de gallo, green onions,  
broccoli

### Add Proteins? (3/ea)

Bacon, ham, kielbasa, turkey, corned beef, Taylor’s  
Banger sausage, Taylor’s Louisiana Hot Link

### \*The Irish Filler

Our modern take on a corned beef hash: A  
breakfast bowl with skillet spuds, shredded cheese,  
corned beef, bacon, two eggs and a Taylor’s  
Sausage gravy. YUM! 15

### \*Winchuck Scramble

Three eggs, Jack cheese, mushrooms, ham and  
broccoli. 13

### \*Euro Scramble

Three eggs, mushrooms, spinach, tomato,  
onion, basil, black olives and feta. 13



## MO’ BREAKFAST PLATES

### \*One Eyed Mickey

One egg dropped into the center of a slice of  
sourdough toast, beautifully cooked over medium.  
Served with sliced tomato. 8

### Bravocado Toast

Two pieces of sourdough toast, topped with  
avocado and sliced tomato. 9

### \*Breakfast Sandie

A classic! Egg, bacon, ham, lettuce, tomato & onion  
served on a ciabatta bun with American cheese and  
a side of wedge fries. 12

### Hotcakes

Sensational house-recipe pancakes served with  
butter and syrup.  
Single 3 / Short Stack 6  
Add strawberries & whip 2

### B & G

Biscuit and gravy. What a dynamic duo!  
Served with a side of skillet spuds.  
Half 8 / Full 12

*A shout out to all of our local sources  
that make our menu and community  
so great! Taylor’s Sausage Company,  
Sweet N’ Sassy, Brookings Pickled  
Goodies, LLC and Four Branch, LLC!*

## EXTRAS & SIDES

Side Toast 3  
Wheat, Sourdough, Rye, English Muffin or a Biscuit  
Scone 4.5  
Side of Fresh Fruit 5  
Side Peppered Bacon (2 pc.) 3  
Side Gravy 2  
1 egg 1.50  
Side O’ Spuds 4  
Add Avocado 3

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# LUNCH

## Smoked Turkey Club

Mesquite smoked turkey piled high with thick-cut peppered bacon, lettuce, tomato & red onion. Served on toasted sourdough with a smear of pesto mayo with your choice of side. Half 10/ Full 15

## Fish & Chips

Three pieces of whole filet Alaskan Cod, hand dipped in our signature beer batter. Served with tartar, house potato wedges & citrus slaw. 18

## Classic Reuben

House-cured corned beef, Swiss, sauerkraut & handcrafted Louie dressing. Grilled to perfection on marbled Rye with your choice of side. Half 11 / Full 16

## Clam Chowder

Our award-winning New England style clam chowder is warming, thick & creamy. Loaded with clams, bacon, celery, onions & potatoes. Cup 8 / Bowl 15 / Bread Bowl 18

## Irish Farm Salad

Turkey, ham, cheddar, Swiss, tomato, olives, onion, carrot, cucumber & boiled egg heaped on top of romaine lettuce. Choice of dressing on the side. 16

## Savage Fries

Our wedge fries topped with shredded cheese, melt-in-your-mouth corned beef and smothered in our classic Louie sauce. 12

# COCKTAILS

## BLOODY'S

### Fat Mary

Forget the vodka, we make a mean Bloody with Irish whiskey. And a little bit of Guinness, too! 9

### Traditional

Your standard Bloody Mary made with well vodka, but it is far from average. Our house made Bloody Mix is to die for! 8

### Hot Boss Mary

Made with award-winning, premium Crater Lake Pepper Vodka! House Bloody Mix, garnished with locally made pickled goodies. \*Spicy!\* 11

### Groovy Mary

House-infused garlic vodka, sure to keep the vampires away! House Bloody Mix, garnished with locally made pickled goodies. 9

### The Dirty Harry Bloody Mary

A double Bloody Mary, served in a whopping quart-sized jar and loaded with three towering skewers!! {DISCLAIMER: MUST BE FEELIN' LUCKY, PUNK, TO ENJOY THIS BEVERAGE.} 17

# MIMOSAS

## Traditional Mimosa

Brut Champagne and your choice of orange or grapefruit juice. 7 / MUGmosa 11

## Emerald Mosa

A lovely green spin on your morning bubbly! Brut Champagne, pineapple juice, a touch of Malibu Rum & Blue Curacao. 8 / MUGmosa 12

## Bilberry Mosa

Brut Champagne, a delightful mix of orange and cranberry juice with splash of pomegranate & orange liqueurs. 8 / MUGmosa 12

## Build-Your-Own Mimosa

A full bottle of Brut Champagne and a small carafe of juice: Orange, Pineapple, Cranberry or Grapefruit. 20 / Additional juice carafe 3

# BUZZ BEANS

## Fat Irish Coffee

A couple sugar cubes dissolved into freshly brewed, hot coffee. Irish Whiskey. Topped with house whipped cream and sprinkled with spiced chocolate. 8

## Calypso Coffee

Like the Fat Irish Coffee but made with equal parts Irish whiskey, Irish cream & coffee liqueur. 9

# CHANCERS

## Pint O Bacon

We take a pint glass, rim it with brown sugar, fill it with 6 pieces of our thick-cut peppered bacon. Side O syrup for dipping. Oink oink. 10

## Irish Breakfast Shot

Irish whiskey & butterscotch liqueur, chase with O.J. and half slice O bacon. Tastes like pancakes! 7



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