



SPECIALTY COCKTAILS

BERRY MUCH IN LOV3 **\$12**

YOUR BUBBLY BRUNCH BESTIE. SMIRNOFF STRAWBERRY VODKA, STRAWBERRY PURÉE, LIME, AND A SPLASH OF SWEET SYRUP GET A FIZZY LIFT FROM LEMON-LIME SODA, WITH FRESH MINT RIDING SHOTGUN. SWEET, ZESTY, AND READY TO STIR UP SOME MISCHIEF.

D'USSÉ MAPLE ESPRESSO MARTINI **\$18**

A SOPHISTICATED AND DECADENT MARTINI FEATURING THE SMOOTH RICHNESS OF D'USSÉ COGNAC, PERFECTLY BALANCED WITH THE DEEP, ROASTED NOTES OF COFFEE LIQUEUR AND FRESH ESPRESSO. A TOUCH OF MAPLE SYRUP ADDS A WARM, SWEET COMPLEXITY, CREATING A VELVETY AND LUXURIOUS COCKTAIL.

LOV3LY BLOOM **\$15**

EFFORTLESSLY ELEGANT, COMBINING THE DELICATE FLORAL NOTES OF ST-GERMAIN LIQUEUR WITH THE SMOOTH PEAR ESSENCE OF GREY GOOSE LA POIRE, CRISP PROSECCO, AND A SPLASH OF SODA FOR A LIGHT, BUBBLY FINISH. CHEERS TO A DRINK AS REFRESHING AND BEAUTIFUL AS THE MOMENT! FOR AN EXTRA TOUCH OF FLAIR, ADD YOUR CHOICE OF FLAVOR TO ELEVATE THIS SPARKLING SENSATION +\$3

MIDNIGHT ORCHARD **\$18**

PATRÓN REPOSADO TEQUILA, LIME JUICE, AND BLACKBERRY SYRUP SHAKEN TOGETHER FOR A SILKY BALANCE OF CITRUS AND DARK FRUIT. TOPPED WITH CRISP TOPO CHICO FOR A SPARKLING FINISH. A REFRESHING YET SOPHISTICATED SIP THAT BRIDGES EARTHY AGAVE WITH JUICY BERRY BRIGHTNESS.

MORNING GLOW **\$15**

A REFINED TAKE ON THE CLASSIC LEMON DROP — GREY GOOSE CITRON WITH TRIPLE SEC, FRESH LEMON, AND A TOUCH OF SWEETNESS, SHAKEN TO A VIBRANT, SILKY FINISH.

BRUNCH TOWERS

CASAMIGOS BLANCO TOWER **\$60**

CASAMIGOS REPOSADO TOWER **\$75**

DON JULIO BLANCO TOWER **\$60**

DON JULIO ANEJO TOWER **\$75**

DON JULIO REPOSADO TOWER **\$75**

TEQUILA TOWER **\$30**

TRADITIONAL TOWER **\$50**

D'USSE TREE (4 FROZEN SIDE CARS) **\$60**



BRUNCH MENU

D'USSÉ FRENCH TOAST **\$22**

FLUFFY BRIOCHE FILLED WITH BERRIES, WHIPPED CREAM CHEESE, AND A DRIZZLE OF HONEY, FINISHED WITH D'USSÉ MAPLE SYRUP. SERVED ALONGSIDE CRISP BACON, FARM-FRESH EGGS, AND HERB-SEASONED POTATOES FOR THE PERFECT INDULGENT PLATE.

LOV3 GARDEN OMELETTE **\$22**

A LIGHT AND FLAVORFUL OMELET FILLED WITH PEPPERS, ONIONS, AND SPINACH, PAIRED WITH HERB-ROASTED POTATOES AND BACON.

STEAK YOUR CLAIM **\$32**

TENDER NEW YORK STRIP, FLAME-GRILLED AND SERVED WITH EGGS PREPARED YOUR WAY, HERB-SEASONED POTATOES, AND A SIDE OF VIBRANT CHIMICHURRI FOR A BOLD, FLAVORFUL TOUCH ★

BRIOCHE SUNRISE SANDWICH **\$21**

CRISP BACON, PERFECTLY COOKED EGG, AND MELTED CHEESE LAYERED ON A WARM BRIOCHE, SERVED WITH HERB-SEASONED POTATOES FOR A CLASSIC YET ELEVATED START TO THE DAY.

SOUTHERN HARMONY **\$23**

CRISPY FRIED WHOLE CHICKEN WINGS (3) SERVED ATOP WARM, BELGIAN WAFFLES, DRIZZLED WITH RICH MAPLE SYRUP. A PERFECT BALANCE OF SWEET AND SAVORY THAT BRINGS BOLD SOUTHERN FLAVOR TO THE BRUNCH TABLE.

CAJUN SHRIMP & GRITS **\$23**

GRILLED TIGER SHRIMP SERVED OVER A CREAMY BED OF CAJUN CHEDDAR GRITS. BOLD, SMOKY, AND RICH WITH SOUTHERN FLAIR — THIS DISH BRINGS THE HEAT AND COMFORT IN EVERY BITE. ADD CRAB CREOLE SAUCE +\$5

TACO 'BOUT BRUNCH **\$22**

SLOW COOKED SHORT RIB TACOS WITH OAXACA CHEESE AND CONSOMMÉ, SERVED WITH FRESH CILANTRO AND ONION — THE ULTIMATE BRUNCH BITE.

GOLDEN SKILLET CORNBREAD **\$12**

WARM, HOMEMADE CORNBREAD PAIRED WITH HONEY BUTTER AND FRUIT JAMS — A COMFORTING, SHARABLE START TO BRUNCH.

SIDES

BACON \$5

TURKEY BACON \$5

HERB-ROASTED POTATOES \$5

GRITS \$5

EGGS (2) \$5

* CONSUMER ADVISORY STATEMENT:

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.