



**SUNDAY  
BLUES  
BRUNCH**

## **BRUNCH COCKTAILS**

**SERVED FROM 10AM - 5PM**

### **CREOLE BLOODY MARY 12**

Absolut Peppar Vodka – House Made Bloody Mary Mix – Bacon – Celery – Cherry Pepper – Queen Olives – Tajin Rim

### **OBSIDIAN TRIO 19**

Traditional Bloody Mary Obsidian Vodka – Traditional Mary Mix – Bacon – Celery – Cherry Pepper – Queen Olives - Tajin Rim

Spicy Mary Obsidian Vodka – Spicy Mary Mix – Serrano - Cilantro - Lime - Black Lava Salt Rim

Mexicali Mary Obsidian Vodka – Mexicali Mary Mix – Shrimp – Avocado – Radish – Tortilla Chips on the Rim

### **JACKPOT BLOODY MARY 25**

Two Shots of Obsidian Vodka- House-Made Bloody Mary Mix  
OR

### **FIVE STAR MICHELADA 25**

Slot Lizard – Clamato Mix

*\*Served with Chef's choice of unique, mouthwatering over-the-top garnishes in a 32 oz stein  
(please let your server know if you have any food allergies)*

### **MIMOSA 10**

Champagne and your Choice of Flavor: Passion Fruit/Orange, Froze, Peach/Strawberry, Raspberry, Orange, Cranberry or Pineapple

### **BYO MIMOSA 20**

Bottle of Stanford Cuvee Champagne – 12 oz Carafe with Choice of Orange, Cranberry, Pineapple or Guava Juice

### **MIMOSA FLIGHT 18**

Champagne - 4 Flavors:

Passion Fruit/Orange Juice with Passion Fruit Bursting Balls

Froze with Edible Rose Petals

Peach/Strawberry with Strawberry Bursting Balls

Raspberry with Fresh Raspberries

### **SANGRIA 8**

White White Wine – Honey Bourbon – Triple Sec – Fresh Fruit

Red Red Wine – Brandy – Triple Sec – Fresh Fruit