



Fia



Welcome To Our Garden Brunch
All Inclusive Experience
\$59 Per Person

For The Table

Basket Of Pastries
Add Cheddar Cheese Biscuits \$5 Supplement

Choice Of...

Avocado Toast/Spanish Fried Egg/Cilantro
Black Truffle Cheesy Scramble/Toasted Brioche
Maine Lobster Croque Madame/Creamed Spinach/Fried Eggs/Hollandaise
Shrimp and Grits/Bourbon Bacon Jam/Blackened Shrimp/Poached Egg
Cobb Salad/Mary's Chicken Breast/Proscuitto/Tomato/Hard Boiled Egg/Burrata
Breakfast Burger/Double Patty/Fried Egg/American Cheese/Bacon/Hot Sauce
Huevos Rancheros/Spiced Lentils/Tomatillo Salsa/Cotija Cheese
Southern Fried Chicken/Biscuits/Vinegar Slaw
Eggs Benedict/Dani's Housemade English Muffin
Vegan Lasagna/'Impossible Bolognese'/Pomodoro
Steak and Eggs/Crispy Potatoes/Béarnaise

Instead Of One Of The Entrees Above...

Prime Export Bone-In Ribeye/Grilled Broccolini/Charred Lemon
*For An Additional \$90.

Something Sweet

Banana Split \$7 Supplement

Bottomless

Mimosa/Margaritas (No Modifications)

-OR-

All Non-Alcoholic Drinks
(2 Hour Time Limit and Ends at 4:30 pm)

COCKTAILS

FIA COLLINS 20
Grey Goose Essence Vodka,
Fresh Citrus, Peach, Sparkling Water

ADELAIDE SPRITZ 18
Gin, Lime, Raspberry, Ginger,
Hint of Basil, Sparkling Wine

PINK PANTHER 18
Vodka, Fresh Lemon, Cactus Pear, Ginger,
Aquafaba, Cinnamon

MOULIN ROUGE 18
Gin, Fresh Lemon, Raspberry,
Rouge, Select, Cacao

PARDON MY PEACH 20
JaJa Reposado Tequila, Peach, Citrus,
Orgeat, Aperol, Chocolate Bitters

SMOKE SHOW 20
Del Maguey Mezcal, Passion Fruit, Lemon,
Clement d’Orange, Pepper Heat

FIG JAM 18
Mezcal, Rubino, Rosato,
Bitters, Orange Twist

BRIGHTER DAYS 18
Bourbon, Fresh Lemon, Honey,
Amaro dell Etna

BEER

Steigl- ‘Radler’ Grapefruit 500ml 2.3% 10
Boomtown Brewery- ‘Mic-Czech’ Pilsner 16oz. 5.6% 12
The Bruery- Ruekeller Helles Lager 16oz. 5.2% 12
Boomtown Brewery- ‘Limelight’ IPA 7% 12
Gulden Draak- Dark Triple Ale 10.5% 32

BY THE GLASS

BUBBLES
NV Bele Casel, Extra Dry, Prosecco, Glera, Valdobbiadene, Italy 16
NV Lucien Albrecht, Pinot Noir, Alsace, France 18
NV Nicolas Feuillatte, Brut, Champagne, France 24

WHITE
2018 Milavuolo, Fiano, Campania, Italy 16
2020 Clos du Roy, Sauvignon Blanc, Sancerre, France 20
2018 Antica, Chardonnay, Atlas Peak, Napa Valley CA 22
2018 Vincent Careme, ‘Spring’ Chenin Blanc, Vouvray, France 18

ORANGE
2019 Vinovore, ‘Safari Sunset’, Pinot Blanc, Ravenna, Italy 18

ROSE
2020 Flamingo Estate Rose, San Luis Obispo, CA 18

RED
2019 Bodegas y Vinedos Ponce, ‘La Xara’, Garnacha, Manchuela, Spain 16
2014 Barham Mendelsohn, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stoppiano, ‘Cesare’, Nebbiolo, Barolo, Italy 24
2019 Vignobles Pueyo, ‘Tellus Vinea’, Merlot/Cab Blend, Bordeaux, France 19
2016 Vine Cliff, Cabernet Sauvignon, Oakville, Napa, CA 28