

# Bottomless Brunch

**Sat & Sun: 11am-3pm**  
**1.5-hour limit per table**

## Bottomless Food: \$29

Loaded Brunch Nachos w/ Smoked Bacon, Eggs, Poblano Cheese, Salsa, Green Onion & Crema

Soft Egg w Chorizo, Anson Mills Grits, Green Onions

French Toast Churros w/ Maple Crema

Breakfast Tacos w/ Soft Scrambled Eggs, Bacon, Poblano Cheese, Green Onion

Spicy Confit Brisket & Green Chile Hash, Poached Eggs, Chipotle Hollandaise

Shredded Chipotle Chicken Tacos w/ Salsa Verde

Crunchy Potatoes (Bravas) with Smoked Garlic Aioli and Trout Roe

Spicy Shrimp Salad Sliders

Tico's Famous Shredded Cabbage Salad w/ Salsa Verde Vinaigrette & Crushed Peanuts

Mixed Greens with Spicy Caesar Dressing, Parm, and Garlicky Breadcrumbs

Pan Seared Pork Dumplings, with Serrano Chiles, Garlic, Scallion, and Soy

Wild Mushroom and Cheese Quesadilla with Pico de Gallo

Shishito Peppers, Yuzu, Coarse Salt

Spicy Mac N Cheese w/ Crunchy Breadcrumbs

**Don't Forget to add: Spicy Guacamole and Warm Chips 13**

## Bottomless Drinks: \$16

**bottomless food purchase required**

Mimosa

Classic Margarita

Spicy Bloody Maria / Bloody Mary

Champagne

Hot Coffee

## Drink Upgrades: +\$6

Frozen Classic Margarita

Rosy Grapefruit Mimosa

Spiked Coconut Cold Brew

Tropical Fruit Margarita

Barcelona Red Sangria

All Draft Beer

Cranberry Mimosa

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions.