



brunch

OPEN 10 AM - 3 PM

the basics

- EGGS**
choice of breakfast sausage or bacon. served with seasoned potatoes
- one egg \$8
 - two eggs \$10
 - three eggs \$12

- PANCAKES** \$7.50
choice of breakfast sausage or bacon

- WAFFLES** \$9
macerated berries / vanilla whipped cream

sides

- SAUSAGE LINKS** \$3
ANDOUILLE \$3
BACON \$3
SEASONED POTATOES \$2.50
HASHBROWNS \$2.50
1 EXTRA EGG \$2
2 EXTRA EGGS \$3
RICE AND BEANS \$3
BRUSSELS \$5
WHITE OR WHEAT TOAST \$1.50
SPINACH \$3
MUSHROOMS \$4
PEPPERS \$2.50

desserts

- KEY LIME PIE** \$8
TIRAMISU \$8
CRÈME BRÛLÉE \$8
DEATH BY CHOCOLATE \$9
BREAD PUDDING \$7



omelets

- RAGIN' CAJUN** \$13
andouille sausage / chicken / shrimp / mushrooms / tomatoes / spicy cream sauce
- BLACKENED CRAWFISH** \$13
blackened crawfish / green onions / mushrooms
- VEGETARIAN** \$11
spinach / peppers / mushrooms / tomatoes / onions / provolone cheese
- MEXICAN** \$12
peppers / onions / jalapeño / queso fresco / avocado
 - side of rice and beans

egg plates

- CRAB CAKE BENEDICT** \$14
blackened crab cakes / poached eggs / spicy hollandaise / english muffin
 - served with seasoned potatoes
- FRIED GREEN TOMATO BENEDICT** \$13
fried green tomatoes / poached eggs / cajun hollandaise / english muffin
 - served with seasoned potatoes
- CAJUN BENEDICT** \$14
andouille sausage / poached eggs / gravy / english muffin
 - served with seasoned potatoes
- NAGAWICKA WEED BED** \$14
three eggs / hashbrowns / sausage links / andouille sausage / cheddar cheese / cajun hollandaise sauce
- SHRIMP & GRITS** \$14
blackened shrimp / bacon cheddar jalapeño grits
 - two eggs any style

- EGGS & CHORIZO** \$14
scrambled eggs / chorizo / avocado
 - served with rice and beans
- HUEVOS RANCHEROS** \$12
diced tomatoes / jalapeños / onions / peppers / side of corn tortillas
 - served with rice and beans
- BARBACOA TACOS** \$11
three corn tortillas / barbacoa / onions / cilantro / avocado / tomatillo salsa
- ROASTED POBLANO & AVOCADO TOAST** \$12
roasted poblano peppers / smashed avocado / whole wheat toast
 - two eggs any style

breakfast specialities

- CHORIZO BLACK BEAN TOSTADAS (2)** \$13
queso fresco / avocado slices / pico de gallo
 - two eggs any style
- CHICKEN & WAFFLES** \$13
spicy brown sugar / powdered sugar / cheddar jalapeño waffles
- LOCO BURRITO** \$10
flour tortilla / eggs / sausage / bacon / hash browns / avocado / pico de gallo / queso fresco
 - side of sour cream & tomatillo salsa
- CHORIZO & EGGS BURRITO** \$10
flour tortilla / eggs / chorizo / avocado / rice / beans
- CHILAKILES** \$10
two poached eggs / tortilla chips / tomatillo sauce / queso fresco / pico de gallo
choice of red or green sauce
 - pork carnitas \$4
 - barbacoa \$4
 - blackened shrimp \$6

bowls

- CAJUN BOWL** \$13
two poached eggs / andouille sausage / onions / peppers / green onions / seasoned potatoes
- MEXICAN BOWL** \$13
two poached eggs / spicy chorizo / queso fresco / onions / tomatillo salsa / seasoned potatoes
- CARNITAS BOWL** \$13
two poached eggs / pork carnitas / queso fresco / pico de gallo / seasoned potatoes

sandwiches

- HANGOVER BURGER** \$13
1/2 lb angus Patty / over easy egg / roasted jalapeño aioli / caramelized onions / cheddar cheese / beer cheese sauce
 - served with fries
- MUFFALOTTA** \$13
baked salami / ham / provolone / olive tapenade / ciabatta bun
 - served with fries
- BLACKENED GROUPER PO-BOY** \$13
shredded lettuce / tomato / spicy remoulade sauce / ciabatta bun
 - served with fries
- B.L.G** \$11
bacon / lettuce / fried green tomato / remoulade sauce
 - served with fries

breakfast booze & eye openers

VALENTINE COFFEE	\$2.50	ICED TEA	\$2.50
ICED COFFEE	\$3	HOT TEA	\$2.50
JUICE	\$3	MILK	\$2.50
NAGAWICKA SUNRISE	\$8	BONE'S BRUNCH PUNCH	\$9
Tito's Vodka / Orange Juice / Grenadine		Amaretto / Orange juice / Blue Moon	
HARD SOUTHERN SWEET TEA	\$9	SPARKLING STRAWBERRY LEMONADE	\$9
Deep Eddy's Sweet Tea Vodka / Iced Tea / Simple syrup / Housemade Sour Mix		Absolut Strawberry / Strawberry Purée / Lemon Juice / Sprite	
PEACH DALY	\$9	SCREWDRIVER	\$8
Deep Eddy's Peach Vodka / Iced Tea / Housemade Sour Mix / Simple Syrup		Tito's Vodka / Orange Juice	
HURRICANE MIMOSA	\$10	SCREW UP	\$8
Myers Dark Rum / Pineapple Juice / Orange Juice / Grenadine / Brut		Tito's Vodka / Orange Juice / Sprite	
FISHBONE'S MIMOSA	\$9	JALAPENO LIME MULE	\$9
Champagne / Fruit Juice		Ketel One / Republic Jalapeno Lime / Lime / Sugar Cube / Ginger Beer	
BEER-MOSA	\$9	PALOMA	\$9
Blue Moon / Orange Juice		Casamigos Blanco Tequila / Muddled Lime / Grapefruit Soda / Grapefruit Juice	
BAYOU BLOODY	\$10	LONG ISLAND ICED COFFEE	\$10
Tito's Vodka / Housemade Bloody Mix / Blackened Shrimp / Andouille / Pickle / Olive / Lemon / Lime		Vodka / Rum / Tequila / Iced Coffee / Kahlua / Five Farm's Irish Coffee	
JALAPEÑO & BACON BLOODY	\$10	MAPLE BOURBON COLD BREW	\$9
Tito's Vodka / Housemade Bloody Mix / Spicy Bacon / Roasted Jalapeno / Pickle / Olive / Lemon / Lime		Knob Creek Bourbon / Valentine Coffee / Triple Sec / Maple Syrup	
BLACKBERRY CHAMPAGNE MULE	\$9	HORCHATA COFFEE	\$9
Creme de Mure / Sparkling Wine / Ginger Beer		FUGU Horchata Small Batch Vodka / Iced Coffee / Half & Half / Simple Syrup / Cinnamon Sugar Rim	
BERRY BOURBON SMASH	\$9	ICED COFFEE RUM KICKER	\$9
Nelson's Green Brier Whiskey / Mint / Berry Preserves / Simple Syrup / Club Soda		Kracken Spiced rum / Iced Coffee / Half & Half / Whipped Cream / Chocolate Syrup	
BREAKFAST OLD FASHIONED	\$10		
Nelson's Green Brier Whiskey / Angostura Bitters / Maple Syrup / Spicy Bacon / Orange Peel			
BAYOU BREEZE	\$8		
Tito's Vodka / Cranberry Juice / Grapefruit Juice			



BOTTOMLESS MIMOSA \$19 PER PERSON DINE-IN ONLY

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| Prickly Pear | Orange |
| Blood Orange | Pineapple |
| Pomegranate Orange | Cranberry |
| Fruit Punch | Grapefruit |
| Jalapeno Lime | |

boozy coffee upgrades

Jackson Morgan Salted Caramel	\$4
Jackson Morgan Banana Pudding	\$4
Jackson Morgan Peppermint Mocha	\$4
Five Farms Irish Cream	\$4
Kahlua Coffee Liqueur	\$3
Irish Coffee (Jameson & Five Farms)	\$5
Frangelico	\$3