

BLOODY MARYS 15

BLOODY MARIA

Blue Pearl Bloody Mary Mix, Smoky Mezcal, Lime, Chili Pepper Rim

WASABI CUCUMBER BLOODY MARY

Blue Pearl Bloody Mary Mix, Cucumber Vodka, Wasabi,
Fresh Squeezed Lime

BLACK OLIVE BLOODY MARY

Blue Pearl Bloody Mary Mix, Rosemary Infused Vodka,
Blue Cheese Stuffed Black Olives

Add Colossal Shrimp 8 Add Blue Point Oyster 4

BUBBLY COCKTAILS 15

TANGERINE MIMOSA

Tangerine, Mandarin, Champagne

SPICY PEACH BELLINI

Peach Vodka, Chipotle-Peach Purée, Sparkling Rosé

PINEAPPLE PALOMA SPRITZ

Pink Pineapple Purée, Ruby Red Grapefruit, Aperol, Sparkling Rosé

ADULT ICED LATTES 15

SPIKED TARO TEA LATTE

Vanilla Vodka, Taro Tea, Milk, Whipped Cream

SPIKED GREEN TEA LATTE

Chilled Matcha Latte, Honey Jack Daniels, Whipped Cream

SPIKED SESAME COCONUT LATTE

Coconut Vodka, DBL Espresso, Whipped Cream, Black Sesame

CRAFT COCKTAILS 16

GRASS IS GREENER

Cucumber Infused Vodka, Green Chili, Lemongrass, Matcha

RICE & BEANS

Horchata Rice Milk, Kahlua, Vanilla Vodka, DBL Espresso,
Cinnamon Torched Espresso

SAKE SANGRIA

Apricot & Blackberry Brandy, Plum Wine, Peach Schnapps, Lychee

90 Minute Bottomless Brunch Cocktails

Includes Bloody Mary, Mimosa, Sangria & House Wine 28

BRUNCH

☪ FRENCH TOAST

Thick Cut Brioche, Pecan Granola,
Strawberry Compote, Mandarin Coulis 21

TARO WAFFLE

Belgian Waffle, Taro Creme Anglaise,
Brown Butter Toasted Coconut,
Taro Chantilly, Dark Chocolate Pearls 22

CAVIAR OMELETTE

Chive French Omelette, Crème Fraîche,
Butter Toasted Brioche, Blue Potato,
Kaluga Caviar 36

☪ STEAK & EGGS

3 Eggs Any Style, Filet Mignon Tips,
Chili-Garlic Blue Potato , Black Garlic Aioli 34

☪ CRAB CAKE BENEDICT

Butter Toasted Croissant, Poached Eggs,
Blue Potato, Wasabi Lime Hollandaise 38

☪ “BLT” GRILLED CHEESE

Bacon, Lobster & Tomato,
Emmental Cheese,
Lobster Bisque Sauce 33

SHRIMP & AVOCADO TOAST

Blackened Shrimp, Avocado Mousse,
Szechuan Chili Oil, Micro Cilantro 25

LOBSTER & WAFFLES

Butter Poached Maine Lobster Tail,
Belgian Waffle, Chili-Yuzu Aioli,
Shaved Scallion 39

POTATO & EGGS

3 Eggs Any Style,
Blue Potato Home Fries 14

GENERAL TSO’S SHRIMP

Crispy Shrimp, Bell Pepper, Scallion, Chili,
Sticky Rice, General Tso’s Sauce 29

☪ SPICY CHICKEN SLIDERS

Steamed Bao Buns, Crispy Fried Chicken,
Green Chili & Lemongrass Aioli,
Cucumber & Cilantro Salad, Fries 21

☪ OPEN FACED B.E.C.

Butter Toasted Brioche,
Sweet and Spicy Bacon, Fried Eggs,
Parmigiano-Reggiano, Truffle Aioli 24

SWEET & SPICY CARBONARA

Housemade Rigatoni, Caramelized Onion,
Sweet & Spicy Pork Belly,
Poached Egg & Pecorino 27

☪ FRESH BAKED CROISSANTS 9

Mini Croissants, Berry & Citrus Jam, Chili-Chocolate Butter

MOCKTAILS 10

SPICY THAI

Chili Infused Coconut, Cardamom, Tamarind, Iced Thai Tea

PRINCESS JASMINE

Arabian Jasmine, White Peach Nectar, Raspberry & Soda

STRAWBERRY-PINEAPPLE LIMEADE

Pink Pineapple & Strawberry Purée, Squeezed Lime,
Pink Peppercorn

Add Bourbon, Vodka, Gin, Tequila or Rum +6

COFFEE & TEA

Fresh Brewed Coffee	4
Assorted Teas	4
Espresso/DBL Espresso	5/7
Cappuccino/Latte	8

FRENCH PRESS FOR 2

Jamaican Blue Mountain	21
Sumatra	16

BARISTA SPECIALTIES

Matcha Latte	9
Sesame Mocha Macchiato	10
Coconut-Caramel Cappuccino	10
Taro Tea Latte	9

Chef Peter Botros

Blue Pearl

SIDES

3 Eggs any style	10
Sweet & Spicy Bacon	11
Maple Sausage	10
Butter Toasted Brioche	7
Truffle Togarashi Fries	15
Short Stack Pancakes	9
Blue Potato Home Fries	10