

CANNIBALE

DRINKS

Fratello Coffee \$4

Mimosa \$10

Prosecco, fresh orange juice or grapefruit juice

BRUNCH COCKTAILS

- 2oz -

Cannibale Caesar \$15

Mezcal, Ancho Reyes, Clamato, Valentina,
Worcestershire, house tajin rim, lime

PBJ Old Fashioned \$15

Peanut Butter Bourbon, Chambord, Demerara, Angostura

Green Juice \$15

Sotol, Cucumber-Ginger Syrup, Lime, Soda

Canni Carajillo \$15

Licor 43, House Cold Brew

Cocchi Continental \$15

Cocchi Americano, Blanco Vermouth, Prosecco, Grapefruit Bitters

Toucan Sam \$15

Blackstrap Rum, Campari, Pineapple Juice, lime,
Demerara, Fruit Loop Cereal Milk

Smoky Mountain Mule \$15

Scotch, St-Germain, Lemon, Ginger Beer, Angostura

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WEEKEND BRUNCH

Available Saturday & Sunday from 11am–2pm

FEATURE: Ask Your Server For Details

Beef Brisket Breakfast \$21

Poached Eggs, Sauteed Spinach, Buttermilk Biscuits,
Red Eye Sausage Gravy, Chipotle BBQ Sauce

Breakfast Tacos \$16

Scrambled Eggs, Chorizo Sausage, Potato, Feta,
Tomatillo Salsa, Cilantro on Corn Tortillas (3)
+Add Guacamole \$6

Chilaquiles \$18

Pork Carnitas, Tortilla Chips, Chipotle Salsa, Cheddar Cheese,
Pico de Gallo, Cilantro, Poached Egg (1)

Breakfast Sandwich \$18

Scrambled Eggs, Sausage, Cheddar Cheese, Spinach, Gochujang & Siracha Mayo
on a Martin's Famous Potato Bun . Served with Rice and Beans

Chips & Salsa \$9

Corn Tortillas, Chipotle Salsa
+Add Guacamole \$6

SIDES

Add Egg \$4

Buttermilk Biscuits (2) \$6

Chipotle Salsa \$3.5

Tomatillo Salsa \$3.5

Add Meat \$6

(Beef Brisket, Chicken or Pork Carnitas)

Rice \$6

Pinto Beans \$6