

# THE OWNER'S BOX

*Brunch*  
Weekend Brunch Menu  
Sunday | 9AM – 2PM

## Appetizers

- Crispy Calamari** 13  
Fried onions, peppers, tartar sauce
- Charleston Crab dip** 12  
Lump crabmeat, bacon, cream sauce, served with grilled pita chips
- Spicy Bang – Bang Shrimp** 13  
Crispy fried shrimp tossed in sweet & spicy sauce
- Queso & Chorizo** 10  
Chorizo, jalapeño, Mexican-style cheese dip, fried corn chips.
- Loaded Nachos** 11  
Shredded short ribs, sour cream, Mexican cheese, jalapeños, tomatoes

## WINGS

- served with celery & carrots ranch or blue cheese dressing
- Choose any two sauces  
Classic Buffalo, Garlic Parmesan, Lemon Pepper (Dry Rub), Korean BBQ, Sweet Chili, Mango Habanero
- Traditional Jumbo Wings**  
(6) \$8, (12) \$15, (18) \$20
- Cauliflower Wings**  
(6) \$5, (12) \$11, (18) \$17
- Boneless Wings**  
(6) \$7, (12) \$14, (18) \$18

## SANDWICHES

Served with fries or side salad

- Chicago Super Dog** 16  
11" all-beef grilled hot dog, onions, yellow mustard, bright pickle relish, pickle, tomatoes, sport peppers
- Classic Gyro** 13  
Traditional beef and lamb, tomatoes, cucumbers, onions, lettuce, tzatziki sauce
- The Owner's Chicken** 12  
Choice of grilled or crispy fried chicken with buffalo sauce, ranch & smoked bacon
- Crab cake & Brioche** 16  
Lump crabmeat served on a toasted brioche bun, arugula, tomatoes, tartar sauce
- Classic Philly** 14  
Shaved prime rib or grilled chicken, grilled peppers and onions, cheese sauce

## Salads

- Classic Caesar** 8  
Add chicken +6 shrimp +8 salmon +10 steak +12
- House Wedge Salad** 10  
Bacon, tomatoes, cucumber, blue cheese, iceberg lettuce
- Fried Goat Cheese & Arugula** 12  
Goat cheese balls, arugula, balsamic glaze, pecans

## Artisan Pizzas

- Classic Neapolitan** 13  
Fresh mozzarella, traditional mozzarella, basil & tomatoes
- Cheese Pizza** 10  
Mozzarella, basil & tomatoes
- Meat Lover** 14  
Pepperoni, Italian sausage, bacon & beef
- Supreme Pizza** 14  
Pepperoni, mushrooms, sausage, tomatoes, peppers-onion mozzarella
- Buffalo Chicken Pizza** 13  
Fried chicken, buffalo sauce, mozzarella, ranch, green onion
- Chicken Alfredo Pizza** 13  
chicken, Alfredo sauce, mozzarella, parmesan, parsley, olive oil

## Steaks & Fish

- Seared Salmon** 18  
6 oz. Chilean salmon, truffle mashed potatoes, caper sauce
- Fried Shrimp** 18  
(8) fried shrimp served with French fries, tartar sauce
- Crab cake** 26  
(2) wild cut crabmeat served over truffle mashed potatoes with arugula, tomatoes, caper sauce
- Rib Eye Steak** 35  
14 oz. seared ribeye steak served with truffle fries
- Picanha Steak** 28  
8 oz. grilled Brazilian picanha steak with chimichurri sauce, truffle fries.
- Grilled Teres Major Steak** 26  
8 oz. sliced "poor man's tenderloin" served with chimichurri sauce, truffle fries

## BREAKFAST FAVORITES

- Classic Eggs & Meat** 12  
Two eggs cooked any style, bacon or sausage, breakfast potatoes, toast
- Buttermilk Pancakes** 9  
Maple syrup, whipped butter, add blueberries or chocolate chips
- French Toast** 9  
-Traditional: Cinnamon, vanilla cream  
-Churro Berries: Cinnamon, sugar, chocolate sauce & berries

## EGGS & SKILLETS

- Braised Rib Hash** 15  
Braised short rib, roasted potatoes, peppers, onions, sunny egg
- Breakfast Skillet** 14  
Scrambled eggs, potatoes, peppers, onions, bacon or sausage, and cheddar cheese
- Veggie Omelet** 14  
Mushrooms, spinach, tomatoes, onions, goat cheese
- Classic Omelet** 12  
Choice of cheddar, American or Swiss cheese

## BRUNCH PLATES

- Steak & Eggs** 11  
Grilled steak, two eggs any style, breakfast potatoes
- Chicken & Waffles** 12  
Buttermilk fried chicken, Belgian waffle, maple hot sauce
- Salmon Avocado Toast** 14  
Grilled salmon, smashed avocado, arugula,
- Breakfast Sandwich** 14  
Scrambled eggs, bacon or sausage, American cheese, served on a brioche bun

**\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.**

# Cocktails

## Signature

### **Peach Cobbler Old Fashioned** 13

Peach infused Knob Creek Maple bourbon, black walnut bitters, demerara syrup

### **Strawberry Hibiscus Mule** 12

21 Seeds Strawberry Hibiscus tequila, strawberry puree, lime juice, grapefruit hibiscus bitters, ginger beer

### **Prickly Pear Martini** 12

Western Son's Prickly Pear vodka, St. Germaine, mint, lime juice, grapefruit bitters

### **Spiced Kiwi Margarita** 12

Tanteo Jalapeño Tequila, Lime Juice, Agave, Kiwi Puree, Fire Tincture, topped with soda water

### **Espresso Martini** 11

Vanilla vodka, cold brew, Mr. Black espresso liqueur, marshmallow simple, toasted almond bitters

### **Owner's Old Fashioned** 14

Angel Envy bourbon, demerara syrup, burlesque bitters, angostura bitters

### **Passionfruit Whiskey Sour** 11

Bulliet rye, Chinola passionfruit, Lemon, Simple, Egg White, plum bitters

### **Aged Rum Key Lime Sour** 13

Cheesecake-infused Bacardi 7 Year Rum, key lime juice, simple syrup, graham cracker rim

# THE OOB

# Beers

Over 12 selections of draft beers

### **Domestic**

\$6 - 16oz, \$9 - 20oz

### **Imported**

\$8 - 16oz, \$12 - 20oz

### **IPA's**

\$9 - 16oz, \$14 - 20oz

### **Cider**

\$7 - 16oz, \$10 - 20oz

## BOTTLES BEERS

Coors light - 5

Miller lite - 5

PBR - 5

Ultra - 5

Corona extra - 7

Blue moon - 7

Angry orchard - 7

Stella - 8

Hazy little thing - 8

Guinness - 8

# Wines

## WHITES

### **Donini Pinot grigio**

\$10 glass, \$32 bottle

### **Aquamarine sauv Blanc**

\$12 glass, \$35 bottle

### **Atom Chardonnay**

\$13 glass, \$38 bottle

## RED

### **Pinot noir**

\$12 glass, \$35 bottle

### **Barnard griffin red blend**

\$20 glass, \$62 bottle

### **Ca momi cab sav**

\$20 glass, \$63 bottle

### **Flagship cab sav**

\$17 glass, \$50 bottle

### **Indigo eyes cab sav**

\$9 glass, \$30 bottle