

BRUNCH

Saturday & Sunday • 10am - 3pm

CHICKEN AND WAFFLES 18

honey chili glaze, sweet butter, maple syrup

PB&J FRENCH TOAST 17

strawberries, banana, mazapan, berry drizzle

MEXICAN OMELET 17

chorizo, mushroom, poblano peppers,
monterey jack cheese, avocado

BREAKFAST SANDWICH 17

breakfast sausage, fried egg,
sharp american, alabama white sauce,
fried green tomato, english muffin

SHORT RIB BENEDICT 19

bulgogi short rib, poached egg, cotija,
lemon hollandaise, crispy potato hash

STEAK & EGGS* 23

sunny-side up egg, chimichurri GF

AVOCADO TOAST 16

poached eggs, breakfast radish,
sunflower seeds, tiny herbs

CINNAMON ROLL 14

brown cinnamon butter, cream cheese frosting

CHILAQUILES 18

sunny-side up egg, crispy pork belly, salsa verde,
roasted corn, black beans, chihuahua cheese

BREAKFAST BURRITO 17

idaho potatoes, scrambled egg, chorizo,
mixed cheese, pico de gallo, guacamole,
sour cream, salsa picante, flour tortilla

THE DIPLOMAT*

A BURGER MEANT FOR SHARING
BRINGING PEOPLE TOGETHER THROUGH DIPLOMACY SINCE 2019

linz heritage angus beef burgers, crispy shallots, merkts sharp cheddar,
bacon jam, dill pickles, caramelized onion aioli, parker house rolls 18

LUNCH

SOUTHWESTERN SALAD 15

crisp romaine, napa cabbage, avocado, roasted corn,
black beans, aged cheddar, chihuahua cheese, pico de gallo,
tortilla strips, chipotle ranch dressing

ASIAN CHICKEN SALAD 17

napa & red cabbage, shaved kale, edamame,
shredded carrot, crispy noodles, roasted peanuts,
sesame seeds, lemon vinaigrette

CRISPY MOZZ THICCS 16

hand pulled mozzarella, marinara, parmesan ranch V

SHRIMP TACOS 18

purple cabbage slaw, habanero aioli, mango relish,
hand pressed tortillas

STEAK TACOS 19

avocado, shaved radish, charred onion, cilantro, cotija cheese,
crispy jalapeño, salsa picante, hand pressed tortillas

NASHVILLE HOT CHICKEN TENDERS 17

scallion pancake, pickle, slaw, avocado ranch
try 'em ridiculously hot

DISCO WAFFLE FRIES 18

bulgogi braised short rib, hook's 5 year cheddar, 1 year kimchi
add farm egg* 3

DOUBLE BANDIT BURGER* 18

american cheese, rad sauce, charred & pickled onions,
dill pickles



BOTTOMLESS 35

*2 hour time limit • priced per person

MIMOSA • BLOODY MARY
BLOODY MARIA

FRESH PRESSED JUICES 8

CARROT, APPLE & GINGER
ORANGE, LEMON & APPLE
CUCUMBER, PEAR & CELERY

Spike It! 6

tito's vodka • casamigos tequila •
hendrick's gin

SIDES

SLAGEL FARMS EGG* 6
two eggs, any way GF

THICK-CUT BACON GF 6

CHEESY POTATO HASH 8

WAFFLE FRIES V 8

BREAKFAST SAUSAGE GF 6

FRESH FRUIT V,GF 6

V: VEGETARIAN GF: GLUTEN FREE

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note that an 18% service charge will be included on all Bottomless Brunch checks.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.

BRUNCH COCKTAILS

BANDIT BLOODY 14

titos, housemade mix, salami , cheese cubes,
pickle, celery, olive, lemon, lime, tajin rim
add a beer back, 2

BANDIT BLOODY MARIA 14

casamigos blanco, housemade mix, salami,
cheese cubes, pickle, celery, olive, lemon, lime, tajin rim
add a beer back, 2

MIMOSA 13

tiamo prosecco
choice of:
fresh squeezed oj • pink guava

BEERMOSA 11

can of 312, fresh squeezed oj

NICE CANS

DAISY CUTTER, Half Acre, APA, 16oz, 9

GUMBALLHEAD, Three Flloyd's, American Wheat Ale, 8
IPA, Lagunitas, IPA, 8

MODELO ESPECIAL, Mexican Lager, 7

STELLA ARTOIS, Belgian Pilsner, 8

COORS LIGHT, American Lager, 7

BUD LIGHT, American Lager, 7

312, Goose Island, Wheat Ale, 7

NEON BEER HUG, Goose Island, IPA, 8

MICH ULTRA, American Lager, 7

CORONA PREMIER, American Adjunct Lager, 7

HIGH LIFE, Miller, American Lager, 7

MAKE IT A COOLER 35

rotating selection of 6 cans

DO YOU HAVE SELTZERS?

HIGH NOON, Peach, Watermelon, 9

MAMITAS, Paloma, 7

HAPPY DAD, Fruit Punch, 7



*HOST YOUR NEXT
EVENT AT BANDIT*



BOTTOMLESS 35

**2 hour time limit • priced per person*

MIMOSA

BLOODY MARY

BLOODY MARIA

CRAFT COCKTAILS 15

OFF THE RECORD

MAKE IT A PITCHER • 55

*Creyente Mezcal, Green Chartreuse, Maraschino,
Lime, Cucumber, Jalapeño*

GOLD DIGGER

Beefeater Gin, Aperol, Sparkling Rosé, Lemon

THE BANDIT SMASH

Old Forester, Sage, Lemon, Pineapple, Mint

SHADY LADY

MAKE IT A PITCHER • 55

Gran Centenario Plata, Triple Sec, Agave Nectar, Lime

THE SAMANTHA

Grey Goose, Cherry, Lemon, Cucumber, Sage, Basil

THUNDERBIRD

*Old Grand Dad 100 Proof, Walnut Liqueur,
Angostura Bitters, Orange Bitters*

ESPRESSO MARTINI

Three Olives Vanilla, Kahlúa

FALL'S ALIBI

Patron Silver, Pama, Pomegranate, Apple Cider

SHOTS

noun. small cocktails meant to be consumed in one sip



FLAMING DR. PEPPER 10



Amaretto, Miller High Life, 100 Proof Grain Liqueur

BUTTERY NIPPLE 10

*Carolans Irish Cream,
Butterscotch*

**CINNAMON TOAST
CRUNCH 10**

Kentucky Fire, Rumchata

GREEN TEA 10

Jameson, Peach, Lemon

JOHNNY VEGAS 10

*Cazadores Blanco,
Watermelon, Red Bull*

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KAMIKAZE 8

*Three Olives,
Orange Liqueur, Lime*

LEMON DROP 8

Three Olives, Lemon

SURFER ON ACID 8

Malibu, Pineapple, Jäger

PICKLEBACK 8

Tullamore Dew, Pickle Juice