

BRUNCH

SATURDAY & SUNDAY • 10:30AM - 3PM

CHICKEN AND WAFFLES

honey chili glaze, sweet butter, maple syrup 18.99

BREAKFAST SANDWICH

breakfast sausage, fried egg, sharp american, alabama white sauce, fried green tomato, arugula, brioche 17.99

CINNAMON ROLL

brown cinnamon butter, cream cheese frosting **VG** 7.99

SHORT RIB BENEDICT

bulgogi short rib, poached egg, cotija, lemon hollandaise, crispy potato hash 19.99

STEAK & EGGS*

7oz ny strip, sunny-side up egg, chimichurri 23.99

AVOCADO TOAST

poached eggs, breakfast radish, sunflower seeds, tiny herbs **VG** 16.99

CHILAQUILES

sunny-side up egg, crispy pork belly, salsa verde, queso fresco, pickled red onions, chihuahua cheese 18.99

BREAKFAST BURRITO

idaho potatoes, scrambled egg, chorizo, mixed cheese, pico de gallo, guacamole, sour cream, salsa picante, flour tortilla 17.99

LUNCH

SOUTHWESTERN SALAD

crisp romaine, napa cabbage, avocado, roasted corn, black beans, aged cheddar, chihuahua cheese, pico de gallo, tortilla strips, chipotle ranch dressing **VG GF** 15.99

add steak 7.99 • shrimp 6.99 • chicken 5.99

ASIAN CHICKEN SALAD

napa & red cabbage, shaved kale, edamame, shredded carrot, crispy noodles, roasted peanuts, sesame seeds, lemon vinaigrette **GF** 17.99

CRISPY MOZZ THICCS

hand pulled mozzarella, marinara, parmesan ranch **VG** 15.99

SHRIMP TACOS

purple cabbage slaw, habanero aioli, mango relish, hand pressed tortillas **GF** 19.99
add a single taco 6.99

STEAK TACOS

avocado, radish, cilantro, charred onions & poblanos, salsa picante 21.99
add a single taco 7.99

NASHVILLE HOT CHICKEN TENDERS

scallion pancake, pickle, slaw, avocado ranch 17.99
try 'em ridiculously hot

DISCO WAFFLE FRIES

bulgogi braised short rib, hook's 5 year cheddar, 1 year kimchi 18.99
add: egg 2.99

DOUBLE BANDIT BURGER*

american cheese, rad sauce, charred & pickled onions, dill pickles 19.99
add: bacon 2.99 • egg 2.99

CRISPY WINGS

served with ranch, carrots and celery 16.99

Sauces:

bbq • ginger habanero

the buffalos



classic • hot • un-BEAR-a-bull

VG: VEGETARIAN **GF: GLUTEN FRIENDLY**

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
An 18% gratuity charge will be added to all parties of six or more as well as any tables participating in bottomless brunch. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices.

Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee.

Please inform your server of dietary restrictions so they can assist you with recommendations.

BOTTOMLESS 34.99

*2 HOUR TIME LIMIT • PRICED PER PERSON

MIMOSA

BLOODY MARY

BLOODY MARIA



SIDES

SLAGEL FARMS EGG* 6.99

two eggs, any way **GF**

THICK-CUT BACON **GF** 6.99

CHEESY POTATO HASH **VG** 8.99

WAFFLE FRIES **VG** 8.99

BREAKFAST SAUSAGE **GF** 6.99

FRESH FRUIT **VG GF** 6.99



BOTTOMLESS 34.99

*2 HOUR TIME LIMIT • PRICED PER PERSON

MIMOSA • BLOODY MARY

BLOODY MARIA

BRUNCH COCKTAILS

BANDIT BLOODY

vodka, housemade mix, salami, cheese cubes, pickle, celery, olive, lemon, lime, tajin rim 11.99

add a beer back, 2.99

BANDIT BLOODY MARIA

tequila, housemade mix, salami, cheese cubes, pickle, celery, olive, lemon, lime, tajin rim 11.99

add a beer back, 2.99

MIMOSA

prosecco 11.99

choice of: orange juice • pink guava

BEERMOSA

mango cart, fresh squeezed oj 10.99

NICE CANS

KONA BIG WAVE, golden ale, 16oz, 8.99

FIST CITY, revolution, IPA, 7.99

CRISPY BEER FOR PIZZA, off color, italian pilsner style, 7.99

FRESH HAZE, deschutes, hazy IPA, 7.99

STELLA ARTOIS, belgian pilsner, 7.99

MODELO ESPECIAL, mexican lager, 7.99

MANGO CART, golden road, wheat ale 7.49

GOOSE ISLAND, IPA 7.49

COORS LIGHT, american lager, 6.99

MICH ULTRA, american lager, 6.99

HIGH LIFE, miller, american lager, 4.99

HIGH NOON, peach, 8.99

NUTRL, watermelon 8.99

MAMITAS, paloma, 8.99

WHITE CLAW, black cherry, 7.99

CRAFT COCKTAILS 14.99

OFF THE RECORD

creyente mezcal, del santo herbal liqueur, maraschino, lime, cucumber, jalapeño

THE BANDIT SMASH

tin cup bourbon, sage, lemon, pineapple, mint

SHADY LADY

MAKE IT A PITCHER • 54.99
gran centenario plata, blueberry, orange liqueur, lime

THE SAMANTHA

grey goose, cranberry, lemon, cucumber, sage, basil

STRAWBERRY YUM YUM

MAKE IT A PITCHER • 54.99
absolut, triple sec, lime, strawberry

ESPRESSO MARTINI

vanilla vodka, kahlúa

SPICY FELLA

patron, cardamom, pineapple, serrano, lime

LAID BACK

beefeater, grapefruit, prosecco

APPLE BOTTOM GINGER

haku vodka, apple liqueur, lime, ginger

ZERO PROOF

COOL INTENTIONS

ritual gin alternative, cucumber, tonic 11.99

MANGO MULE-ISH

mango, lime, ginger beer 8.99

CHERRIED AWAY

strawberry, mint, lemon, amarena cherries 8.99

SHOTS

noun. small cocktails meant to be consumed in one sip

FLAMING DR. PEPPER
amaretto, miller high life, 100 proof grain liquor 10.99

JOHNNY VEGAS

cazadores blanco, watermelon, red bull 10.99

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BUTTERY NIPPLE

carolans irish cream, butterscotch 6.99

LEMON DROP

three olives, lemon 6.99

CINNAMON TOAST CRUNCH

Kentucky fire, rumchata 6.99

PICKLEBACK

tullamore dew, pickle juice 6.99



HOST YOUR NEXT EVENT AT BANDIT

THE
BANDIT