

## BRUNCH

SATURDAY - SUNDAY, 11AM - 3PM

### STARTERS

|   |    |
|---|----|
| YOGURT PARFAIT <sup>(V)</sup><br>vanilla greek yogurt, sweet & salty granola, fresh fruit   | 12 |
| STUFFED FRENCH TOAST NUGGETS <sup>(V)</sup><br>bourbon crème anglaise, salted caramel, fresh berries  | 16 |
| PATATAS BRAVAS*<br>sunny-side egg, aji amarillo, red pepper coulis, parsley   | 13 |
| HUEVOS RANCHEROS TOSTADA*<br>crispy corn tortilla, black bean purée, fried egg, chipotle, avocado, cotija cheese, cilantro<br>- add marinated steak* (+12)      | 14 |
| SPINACH & ARTICHOKE DIP <sup>(V)</sup><br>spiced corn chips, parmesan, parsley  | 19 |
| CHICKPEA FRIES <sup>(V)</sup><br>harissa mayo, parsley  | 16 |
| RICOTTA <sup>(V)</sup><br>mishmish, honey, olive oil, sourdough toast   | 16 |
| THE CAESAR <sup>(V, GF)</sup><br>romaine hearts, parmesan crumb, chili, egg, lemon caesar - add white anchovies (+5), steak* (+12), chicken (+9), salmon* (+18) | 15 |
| CHICKEN WINGS <sup>(DF)</sup><br>choice of carolina style, korean bbq or buffalo - served with crudités and choice of bleu cheese or ranch                      | 19 |

V (VEGETARIAN) | VG (VEGAN)  
DF (DAIRY FREE) | GF (GLUTEN FREE)



### A LITTLE LARGER

|  |    |
|--|----|
| LOX TARTINE*<br>smoked salmon, avocado, 7-minute egg, whipped dill cream cheese, capers, crispy shallots, thick-cut sourdough            | 22 |
| TAVERN BENEDICT*<br>hot coppa, grilled asparagus, hollandaise, balsamic reduction  | 19 |
| BACON, EGG & CHEESE FRITTATA <sup>(GF)</sup><br>thick-cut pork belly, aged cheddar, chive crème fraîche, mesclun                         | 21 |
| LT BURGER*<br>dry-aged smashburger, cheddar, ltop, fancy sauce, fries - make it a double patty (+8) - gluten free bun (+2)               | 24 |
| HOT PRIME RIB SANDWICH*<br>gruyere, crispy onions, horseradish cream, baby arugula, ciabatta hoagie, fries - gluten free bun (+2)        | 32 |
| AZTEC SALAD<br>romaine, charred corn salsa, cotija, crispy tortilla, avocado vinaigrette - add steak* (+12), chicken (+9), salmon* (+18) | 20 |

STEAK 'N' EGGS\* 28  
marinated skirt steak, asparagus, scrambled eggs, salsa picon, parmesan, shoestring potatoes

UPGRADE YOUR STEAK:

8oz. filet (+40)  
14oz. sirloin (+38)  
18oz. 30-day dry-aged ribeye (+45)  
6oz. waygu tenderloin (+99)

EXECUTIVE CHEF  
ALEX CABRERA

## SIDES

|   |    |
|---|----|
| FRENCH FRIES <sup>(V, VG)</sup>   | 10 |
| CREAMED CORN <sup>(V)</sup><br>cotija   | 12 |
| BAKED POTATO <sup>(V)</sup><br>butter, sour cream - upgrade to "loaded" to add pimento cheese, bacon & scallions (+5) | 11 |
| PIMENTO MAC & CHEESE <sup>(V)</sup><br>add bacon (+5)   | 12 |

## BRUNCH COCKTAILS

|   |
|---|
| MIMOSA - 12<br>orange juice, prosecco   |
| BELLINI - 12<br>peach purée, prosecco   |
| SEASIDE SPRITZ - 16<br>vodka, rosemary, lemon, lavender, blackberry, prosecco |
| MICHELADA - 14<br>beer, lime, house bloody mary mix, tajin                    |
| BLOODY MARY - 14<br>vodka, house bloody mary mix                              |
| HONEY LAVENDER ESPRESSO - 16<br>vodka, espresso, honey, lavender              |
| PEACHY PALMER - 16<br>bourbon, peach, vanilla, basil, lemon, tea, sugar       |

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

# LOCKWORKS

## TAVERN

### DJS

THURSDAYS  
8PM - 12PM

FRIDAYS & SATURDAYS  
10PM - 2AM

SUNDAYS  
11AM - 3PM

*Check the full lineup below*



### HAPPY HOUR

MONDAY - FRIDAY  
3PM - 6PM

Enjoy select beverages and  
bites for \$9 each.

*View the full menu below*



### LATENIGHT EATS

SUNDAY - THURSDAY  
10PM - 11PM

FRIDAY - SATURDAY  
11PM - 12AM

featuring bites for \$9 each

*View the full menu below:*

