

DARFONS RESTAURANT + BAR EST. 1989

• Traditional & New American Cuisine • Family Owned & Operated •

BRUNCH LIBATIONS

See Our Cocktail Menu & Wine List for
Our Full Selections of Drinks, Beer & Wine

BUBBLY LIBATIONS

BELLINI • 7 glass / 24 bottle
champagne & peach nectar

MIMOSA • 7 glass / 24 bottle
champagne & orange juice

BLOOD ORANGE MIMOSA • 9
champagne, blood orange syrup, orange juice

DISARONNO MIMOSA • 9
champagne, disaronno amaretto, orange juice

SILVER STANDARD "MIMOSA" • 35
bottle of La Marca Prosecco •
with sides of orange & peach juice

GOLD STANDARD "MIMOSA" • 60
bottle of Gloria Ferrer Private Cuvee Brut •
with sides of orange, peach & pomegranate juices

PLATINUM STANDARD "MIMOSA" • 120
bottle of Champagne Gosset, Brut •
with sides of orange, peach & pomegranate juices

BLOODY MARYS

THE CLASSIC BLOODY MARY • 9
zing zang bloody mary mix,
pickers vodka & garnishes

LA BLOODY MARIE • 12
with grey goose vodka

BLOODY MARIA • 9
with sauza tequila

COCKTAILS • 9

APEROL SPRITZ
aperol, la marca prosecco, club soda

POMEGRANATE COCKTAIL
champagne, pomegranate syrup & sugar rim

HEY JUDE
champagne, aperol, lemon juice

FRENCH 75
gin, champagne, simple syrup, lemon juice

THE HUMMINGBIRD
st germain elderflower liqueur,
champagne, club soda

BOOZY COFFEE • 11

CAFÉ COCOA
coffee, bailey's, kahlua, whipped cream

DARFONS COFFEE
coffee, disaronno, crème de cocoa,
whipped cream

HOUSTON COFFEE
coffee, frangelico, crème de cocoa,
kahlua, butterscotch schnapps

COLD DRINKS

GRAPEFRUIT • CRANBERRY • ORANGE • APPLE JUICE • 4

POMEGRANATE JUICE • 5

GINGER BEER ^(C) • 3

SAN PELLEGRINO (sparkling) • 3.50 (half liter)

SODA (Coca-Cola products) • 3 (free refills)

ICED TEA (un-sweet & sweet) • 3 (free refills)

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SATURDAY'S BRUNCH MENU

*while we consider special requests, modifications cannot always be honored as
they can impact flow of our kitchen & the integrity of our dishes*

MAIN PLATES

GREEN EGGS & SALM(ON) garlic-herb scrambled eggs on seared salmon & sliced tomatoes •
topped with boursin cheese, diced red onions & honey-cured bacon •
on toasted english muffin & sweet potato fries • 20

BLACKENED BEEF HASH blackened beef tips sauté with onions, peppers, mushrooms & tomatoes •
on parmesan-fried potatoes, topped with 2 poached eggs & béarnaise sauce •
with sourdough toast • 22

SWEET POTATO HASH ^(V) smashed sweet potato topped with sauté onions,
peppers, asparagus, artichoke hearts, tomatoes, two poached eggs &
béarnaise sauce • served on toasted sourdough • 13

STEAK & EGGS two filet mignon medallions, 2 fried eggs, english muffin •
choice of parmesan-fried potatoes or sweet potato fries • 25

BREAKFAST BURRITO flour tortilla filled with chorizo, onions, scrambled eggs & cheddar •
on pepperjack cheese-whipped black beans, pico de gallo & sour cream • 16
[SUBSTITUTE BEEF TIPS +4]

THREE-EGG SCRAMBLER 3-eggs scrambled with honey-cured bacon, spinach, roasted red peppers,
onions & smoked gouda • with parmesan-fried potatoes • 14

SUGAR PEARL WAFFLES with strawberries & powdered sugar •
with scrambled eggs, honey-cured bacon & pure maple syrup • 16

8 oz. **BRUNCH FILET MIGNON** with 2 fried eggs, honey-cured bacon & béarnaise sauce •
choice of parmesan-fried potatoes or sweet potato fries • 39

EGGS OSCAR toasted english muffin topped with asparagus, crab meat, poached eggs
& béarnaise • choice of parmesan-fried potatoes or sweet potato fries • 16

A LA CARTE ADDITIONS

| **SINGLE WAFFLE** with sugar, strawberries & syrup • 5 | **TWO WAFFLES** with sugar, strawberries & syrup • 10 |

| **FRESH STRAWBERRIES** ^(CF, V) • 8 | **HONEY-CURED BACON** (4) ^(CF) • 7 | **TWO EGGS ANY STYLE** ^(CF) • 4 |

| **SWEET POTATO FRIES** ^(V) • 6 | **PARMESAN-FRIED POTATOES** ^(V) • 6 | **FRIED CHEDDAR CRITS** ^(CF, V) • 6 |

| 2 oz. **PURE MAPLE SYRUP** • 2 | **SOUSDOUGH TOAST WITH JAM** • 2 | **ENGLISH MUFFIN WITH JAM** • 2 |