BRUNCH COCKTAILS

APEROL SPRITZ

Aperol, Luca Paretti Prosecco, Orange

MIMOSA

Luca Paretti Prosecco Fresh Orange Juice

BELLINI

Luca Paretti Prosecco White Peach

CLASSIC BLOODY MARY

Finlandia Vodka, Tomato Juice Housemade "Bloody Mud"

PIMM'S CUP

Pimm's No. 1, Cucumber Mint, Fever Tree, Ginger Beer

THE BIRDCAGE 95 Luca Paretti Prosecco, White Peach Purée, Orange Juice, Strawberry Rose Cordial

TOASTED ALMOND COFFEE 9

Califia Farms Almond Milk, Roasted Almonds Vanilla, Espresso

SAVANNAH SIPPER 7

English Breakfast Tea, White Peach Lemon, Agave

WATERMELON MOJITO 16 Seedlip "Grove 42", Mint, Lime

BREAKFAST BURRITO' 23

Scrambled Organic Eggs, Bacon, Turkey Sausage Crispy Potato Hash, Chipotle Salsa

Griddled Tortilla Wrap, Home Fries

EGG WHITE OMELETTE' 19

Egg Whites, Turkey Bacon Artichoke, Arugula, Goat Cheese Caramelized Onions

ALL JUICES ARE MADE DAILY IN HOUSE

THE EYE-OPENER 6

Ginger, Lemon, Orange, Cayenne WELLNESS SHOT

GREEN JUICE 9

Kale, Celery, Parsley, Apple Pineapple, Orange

MAKRUT LIME SPRITZ 14

Makrut Lime, Lemon Grapefruit, Topo Chico

LYCHEE MARTINI 16

Lychee, Pressed Coconut Water Lemon, Orange Blossom

ESPRESSO MARTINI 16

Lyre's Coffee Originale, Salted Vanilla Coconut Water

BRUNCH

CINNAMON ROLL PANCAKES 22

Cream Cheese Frosting, Candied Almond

FRENCH TOAST 21

Blueberry Compote, Butter, Maple Syrup

STEAK AND EGGS' 43

Prime NY Strip, Chimichurri, Wilted Garlic Spinach, 2 Sunny-Side-Up Eggs

EGGS BENEDICT 22

Glazed Black Forest Ham, Poached Organic Egg Whipped Herb Cream Cheese, Hollandaise English Muffin, Home Fries

SHAKSHUKA' 26

Baked Egg, Ground Turkey, Crispy Artichoke Spiced Mediterranean Ragu, Feta Cheese Challah Bread

BUNS

DOUBLE ROYALE WITH CHEESE' 26

Smashburger-Style, American Cheese Pickles Red Onions, Ketchup Mustard, Mayo

CRISPY CHICKEN SANDWICH 24

Organic Chicken, Spicy Aioli Dill Pickles, Sesame Bun SERVED WITH FRIES

GREENS

CAESAR SALAD' 24

Baby Romaine Lettuce, Parmesan Warm Garlic Focaccia Croutons (GF + VEGAN UPON REQUEST)

COCONUT KALE CHICKEN SALAD' 25

Poached Organic Chicken, Heirloom Tomato Roasted Sweet Potato, Quinoa, Avocado Shallot Vinaigrette (GF, DF)

GRAINS

TUNA POKE BOWL* 25

Avocado, Tomato, Sour Apple, Pineapple Yuzu-Chili, Brown Rice, Crispy Taro **(DF)**

SMASHED ORGANIC AVOCADO TOAST' 24

Pomegranate, Almond, Pickled Chili Heirloom Tomato, Medium Boiled Egg Radish, Sourdough Bread (VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko 19

CRISPY **CAULIFLOWER**

Spicy Vegan Mayo (V)

24

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream (VEGAN UPON REQUEST)

34

TRUFFLE SASHIMI*

Tuna, Hamachi, Chili Ponzu Black Truffle Purée, Kaluga Caviar

36

CRISPY SHRIMP

Spicy Mayo, Tobiko

33

WAGYU **HOT ROCK**

202 Minimum . Cooked Tableside

A5 KOBE BEEF 68/oz

OLIVE BEEF

55/oz

FLIGHT OF THREE 85 PP

SPECIALTY ROLLS

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

CATCH ROLL' 25 Crab, Salmon, Miso-Honey **VEGETABLE KING ROLL 19** Japanese Vegetables, Avocado Spicy Vegan Mayo

WAGYU SURF & TURF ROLL' 36 Maine Lobster, Crispy Potato Truffle Aioli, Chimichurri

HELLFIRE ROLL' 24

Spicy Tuna Two-Ways, Pear, Balsamic

APPLE SMOKED BACON 9 TURKEY SAUSAGE 9

PARMESAN TRUFFLE FRIES 18

Vegan Truffle Aioli
(VEGAN UPON REQUEST)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette Dry Miso

HOME FRIES 9 Roasted Red Peppers

Caramelized Onions

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

EXECUTIVE CHEF: ADRIAN VELA

Y | GF | DF INDICATES DISHES THAT ARE PREPARED YEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. @CATCH | #CATCHLA | CATCHRESTAURANTS.COM