

# BRUNCH

## **STARTERS**

**BEIGNETS** caramel apple reduction • powdered sugar 7

**AVOCADO TOAST** multigrain toast • red pepper flakes 6

## **FEATURES**

**MAKE-YOUR-OWN BLOODY MARY BAR** 8

assorted mixes • spices • fixings

**MIMOSA** glass 3 • pitcher 12

fresh-squeezed orange juice • champagne

**JALAPEÑO MARGARITA** 5

camarena • pineapple • muddled fresh jalapeño

**DAILY GRIND** 7

old forester • bourbon cream • cinnamon syrup

**SEASONAL SPARKLER** glass 4 • pitcher 16

fresh fruit purée • champagne

## **BEVERAGES**

**COFFEE** 2.50

12 oz. • medium roast

**ORANGE JUICE** 5

8 oz. • fresh-squeezed

**ICED TEA** 3

fresh-brewed

**SOFT DRINKS** 3

coca-cola • diet coke • sprite

## **THE FIVE**

**SHRIMP 'N' GRITS** 16

blackened gulf shrimp

conecuh sausage, gouda & goat cheese grits

**FIVE BURRITO** 13

sausage • bacon • eggs • onions • peppers

cheddar • queso • salsa • hashbrowns

**BREAKFAST CHEESEBURGER\*** 14

double patty • american cheese • fried egg

bacon relish • french fries • fresh fruit

**CHICKEN 'N' WAFFLES** 14

ms. anne's chicken • honey walnut waffles

whipped butter • pure maple syrup

**SPINACH BOWL** 9

red onions • tomatoes • bacon crumbles

hard-boiled egg slices • avocado • creamy vinaigrette

add grilled chicken +6 • blackened shrimp +9

## **CHILDREN'S MENU**

**GRILLED CHEESE** 5

american cheese • french fries

**WAFFLE & SYRUP** 6

pure maple syrup

**CHEESEBURGER\*** 6

american cheese • french fries

**CHICKEN BITES** 6

breaded & fried • french fries

## **DESSERT**

**WHITE CHOCOLATE  
BREAD PUDDING**

crème anglaise • whipped cream 8

# BAR

## SPARKLING & WHITE WINES

SEGURA VIUDAS cava *spain* 9 • 36  
CONUNDRUM white blend *portugal* 10 • 40  
LA FIERA pinot grigio *italy* 10 • 40  
BONTERRA sauv blanc *california* 9 • 36  
THE CRUSHER chardonnay *california* 10 • 40

## RED WINES

LIGHT HORSE pinot noir *california* 10 • 40  
VELVET DEVIL merlot *washington* 9 • 36  
WHIPLASH red blend *california* 8 • 32  
GRAN RESERVA malbec *argentina* 10 • 40  
CANOE RIDGE cabernet *washington* 10 • 40

## SOUTHERN BEERS

HAIN'T BLUE indian pale ale 6  
BLUE PANTS amber ale 6  
THE REVIVAL german-style pilsner 6.5  
TRANSMIGRATION OF SOULS double ipa 7  
FEATURED SOUTHERN market price

## SIGNATURE COCKTAILS

CATEGORY FIVE old forester, sazerac rye, cinnamon, honey, pineapple, lemon 12  
WILDFLOWER tito's, rosemary syrup, lime, grapefruit 9  
PINEAPPLE JALAPEÑO MARGARITA camarena, triple sec, house sour 8  
THE WOODSMAN old forester, lemon, pear, maple syrup 9  
STRAWBERRY LEMONADE tito's, house sour, strawberry, sprite 8

## CLASSIC COCKTAILS: FIVE BAR'S TWIST

THE MARTINI hendrick's or ketel one, cucumber, black pepper garnish 11  
SAZERAC sazerac rye, peychaud's bitters, lucid absinthe rinse 10  
CORPSE REVIVER NO. 2 beefeater, orange curacao, lillet blanc, lemon 9  
THE LONG HELLO st. germain, apricot brandy, lemon, champagne 8  
OLD FASHIONED russell's reserve 10yr., angostura & orange bitters, demerara 11

## BOTTLED BEERS

BUD LIGHT 4  
MILLER LITE 4  
MICHELOB ULTRA 4  
YUENGLING 4  
STELLA ARTOIS 5

MUST BE AT LEAST 21 TO DRINK ALCOHOL

AMERICAN  
Lunch

FIVE donates 1% of all sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.