

BRUNCH

STARTERS

BEIGNETS caramel apple reduction • powdered sugar 7

AVOCADO TOAST multigrain toast • red pepper flakes 6

BAR FEATURES

'MAKE-YOUR-OWN' BLOODY MARY BAR 8

assorted mixes • spices • fixings

MIMOSA glass 3 • pitcher 12

fresh-squeezed orange juice • champagne

SEASONAL SPARKLER glass 4 • pitcher 16

fresh fruit purée • champagne

'SQUEEZED-TO-ORDER'

SCREWDRIVER or **GREYHOUND** 7

vodka • direct-squeezed whole orange or grapefruit

DAILY GRIND 7

hot coffee • old forester • bourbon cream • cinnamon syrup

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 10

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
WHIPLASH red blend *california* 8 • 32
GRAN RESERVA malbec *argentina* 10 • 40
CANOE RIDGE cabernet *washington* 10 • 40
SEASONAL RED market price

SOUTHERN BEERS

HAINT 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.