

SPECIALTIES

BRUNCH
MENU

SPECIALTIES

SUPREME COALITION BREAKFAST | \$52
to all our seafood lovers
lobster tail, jumbo lump crab, shrimp, crawfish, poached eggs,
served on toast, hollandaise sauce, fruit.

BREAKFAST PLATTER | \$18
2 eggs any style, 2 bacon, breakfast potato, toast

AVOCADO TOAST | \$16
Fresh avocado, frisée salad, strawberry, queso fresco, herbs ranch
Add fried eggs +\$5.00

CLASSIC BRIOCHE FRENCH TOAST | \$20
Fresh strawberry, blueberry, whipped cream cheese
Add fried lobster tail +\$20.00 | Add bacon +\$4.00

BLACKENED SHRIMP & GRITS | \$22
Yellow cheddar cheese, cajun gravy, country ham

BUTTERMILK FRIED CHICKEN AND EGGS | \$24
Brioche toast, frisée salad, strawberry,
chipotle hollandaise sauce, cream cheese, spread

VEGGIE EGG WHITE SCRAMBLE | \$18
Onion, tomato, spinach, peppers, mushrooms,
fresh avocado, potato hash

DIRTY RICE BREAKFAST BOWL | \$19
2 fried eggs, andouille sausage,
fresh tomato, jalapeño, cajun hollandaise

BREAKFAST BLT | \$18
Breakfast potato, bacon, lettuce,
tomato, 2 fried eggs

LOBSTER & POTATO HASH | \$36
Potato hash, peppers, onion,
bacon, fresh jalapeño,
cajun hollandaise sauce, fresh avocado

BREAKFAST BURRITO | \$22
2 scrambled eggs, bacon,
cheddar cheese, potato, black beans, salsa,
sour cream, pico de gallo

LOBSTER BREAKFAST SANDWICH | \$36
¼ lb. Maine lobster meat, scrambled egg,
texas bread, avocado,
frisée garnish, cheddar cheese

GREEK BREAKFAST SPINACH WRAP | \$20
Scrambled egg white, feta cheese, fresh avocado,
tomato, spinach, potato, side fruits,
green goddess dressing

BREAKFAST CREAM BEIGNETS & EGGS | \$19
2 beignets, bacon, 2 fried eggs, fruits

SMOKED SALMON TOAST | \$20
Cream cheese spread, capers, pickle,
red onion, boiled eggs, frisée salad

SEAFOOD FRITTATA | \$36
Breakfast potato,
vegetables, lobster, crab, shrimp, crawfish,
hollandaise sauce, cheddar cheese

BENEDICTS

SERVED WITH BREAKFAST POTATOES

COALITION BENEDICT | \$22
english muffin, poached egg, sausage, cheddar,
fried shrimp, cajun hollandaise

CLASSIC BENEDICT | \$20
english muffin, poached egg, breakfast potato,
roasted tomato and onion, smoked hollandaise
sauce

SMOKED SALMON BENEDICT | \$22
smoked salmon, spinach, fresh tomato,
hollandaise

CRAB CAKE BENEDICT | \$34
crab cake, english muffin, poached egg, breakfast
potato, roasted tomato and onion, smoked
hollandaise sauce

LOBSTER BENEDICT | \$35
lobster, english muffin, poached egg,
breakfast potato, roasted tomato and onion,
smoked hollandaise sauce

OMELETTES

SERVED WITH BREAKFAST POTATOES

LOBSTER OMELETTE | \$36
4 oz lobster, mascarpone cheese, tomato, onion,
avocado, hollandaise

CRAB OMELETTE | \$34
crab, asparagus, avocado, spinach, hollandaise

SMOKED SALMON OMELETTE | \$32
spinach, onion, hollandaise

VEGGIE OMELETTE | \$20
cheddar cheese, onions, tomatoes,
mushrooms, spinach,
breakfast potato | **ADD HAM** +3

WAFFLES

SERVED WITH STRAWBERRIES,
BLUEBERRIES, WHIPPED CREAM,
MAPLE SYRUP

BELGIAN WAFFLE | \$17

CHICKEN AND WAFFLE | \$24

SHRIMP AND WAFFLE | \$25

LOBSTER AND WAFFLE | \$34

BLUEBERRY WAFFLE | \$18

PECAN WAFFLE | \$18

PEACH WAFFLE | \$18

CHOCOLATE CHIP WAFFLE | \$18

BREAKFAST WAFFLE | \$18
½ waffles, bacon, 2 fried eggs, fruits

WOOD-FIRED STEAK & EGGS

4 OZ HANGER STEAK | \$23

8 OZ HANGER STEAK | \$38

4 OZ LAMB LOLLIPOPS | \$48

12 OZ RIBEYE STEAK | \$48

8 OZ CENTER CUT FILET MIGNON | \$55

SERVED WITH 2 EGGS ANY STYLE, BREAKFAST POTATOES,
SAUSAGE OR BACON, AND HOLLANDAISE.

ACCOMPANIMENTS

FRUIT | \$5

BACON | \$5

SAUSAGE | \$5

CHEDDAR CHEESE GRITS | \$8

TWO FRIED EGGS | \$6

BREAKFAST POTATOES | \$8

TURKEY SAUSAGE | \$5

ENGLISH MUFFIN | \$3

COALITION S AND S SKILLETS

ALL SKILLETS SERVED WITH:

Cajun hollandaise sauce, potato hash,
peppers, onion, corn, cheddar cheese, fresh
tomatoes and jalapeños

(¼) LB. LOBSTER | \$36

BLACKENED GULF SHRIMP | \$24

8 OZ. HANGER STEAK | \$34

GRILLED CHICKEN | \$18

FRIED OYSTER | \$26

CHEF RUBEN SEGURA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF = gluten free | AGF = AVAILABLE GLUTEN FREE | V = VEGETARIAN

Any changes or substitutions are subject to a \$2 upcharge.

ALL TABLES OF SIX OR MORE AND ALL TABS OF \$300 OR MORE WILL BE CHARGED 20% GRATUITY

TRADITIONAL BRUNCH COCKTAILS/DRINKS

- THE MIMOSA | \$11
- ESPRESSO MARTINI | \$15
- SCREWDRIVER | \$11
- GREY HOUND | \$11

KIDS DRINKS

- CHOCOLATE MILK | \$3
- ORANGE JUICE | \$4
- APPLE JUICE | \$3
- DRIP COFFEE | \$4



KIDS MENU

KIDS BREAKFAST | \$9
bacon, eggs, 2 piece waffle

CHICKEN TENDERS & FRIES | \$9
3 piece chicken breast tenders

KIDS MACARONI & CHEESE | \$9

BEER LIST

- MODELO ESPECIAL | \$7
- COORS LIGHT | \$6
- HEINEKEN | \$7
- MILLER LIGHT | \$6
- MICH ULTRA Zero | \$6
- CORONA | \$7

DRAFT BEER LIST

- MICHELOB ULTRA | \$6
- RADEBERGER | \$7
- CREATURE COMFORTS
- TROPICALIA IPA | \$8
- GUINNESS IRISH STOUT | \$8
- STELLA ARTOIS | \$8
- CLASSIC CITY LAGER | \$8
- 2 ROTATING TAPS

BAR MENU BRUNCH

SEASONAL BRUNCH COCKTAILS

- FRENCH QUARTER SPRITZ | \$13
Lillet blanc, lemon, champagne
- CANTON STREET PUNCH | \$15
fruit juice, blended rums, ginger
- PRALINE & CO | \$15
cold brew, vodka, praline cream
- COALITION BLOODY MARY | \$18
cajun blend, vodka, seafood
- TABLE-SIDE MIMOSA | \$32
full bottle champagne, two selected juices, fresh fruit

CRÉMANT / CHAMPAGNE

- LA MARCA PROSECCO | \$14/50
- WYCLIFF CHAMPAGNE BRUT | \$10/38
- VEUVE CLICQUOT BRUT, CHAMPAGNE FR | \$110
- DOM PÉRIGNON CHAMPAGNE BRUT | \$275

COALITION ZERO PROOFS

- THE CALIENTE | \$10
Jalapeño syrup, cucumber, lime
- FORBIDDEN FRUIT | \$10
Passionfruit purée, lemon, apple syrup
- BAYOU PUNCH | \$10
Mango syrup, juice medley, citrus blend
- SARATOGA SPARKLING WATER | \$8
- SARATOGA STILL WATER | \$8

BOURBON

- ANGEL'S ENVY BOURBON | \$16
- ANGEL'S ENVY RYE | \$21
- BULLEIT BOURBON | \$16
- BULLEIT RYE | \$17
- EAGLE RARE BOURBON | \$16
- WOODFORD DOUBLE OAK | \$20
- EDMOND'S HONOR | \$17
- BLANTON'S | \$21
- WELLER | \$15

TEQUILA

- CLASE AZUL | Plata \$40 / Repo. \$45
- LOS LINDEROS | \$16
- DON JULIO 1942 | \$45
- KOMOS - CRISTALINO | \$38 / Añejo \$40
- DON LONDRÉS - BLANCO | \$18 / Repo. \$20
- MIJENTA - BLANCO | \$16 / Repo. \$20
- 1800 GUACHIMONTON AÑEJO | \$40

WINES

RED WINE

- BONANZA, CAB CA | \$15/42
- DAOU RESERVE 2021 CAB CA | \$20/80
- CAYMUS CAB CA | \$100
- BENTON-LANE PINOT NOIR OR | \$15/60
- TRIVENTO MALBEC | \$15/60
- THE CHOP SHOP CABERNET SAUVIGNON | \$13/38
- OBSIDIAN PINOT NOIR | \$16/58
- LES LÉGENDES BORDEAUX | \$16/60
- ALIAS MERLOT | \$11/40

ROSE/ SKIN CONTACT

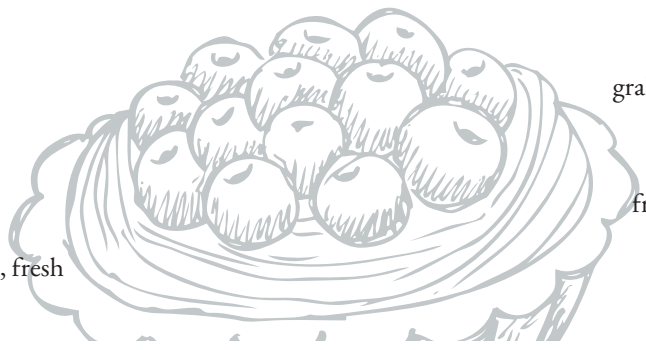
- CHÂTEAU DE BERNÉ INSPIRATION FR | \$16/55
- ROMANCE MÉDITERRANÉE ROSÉ FR | \$14/45
- LUCIEN ALBRECHT BRUT ROSÉ | \$16/58

WHITE WINE

- OBSIDIAN CO, CHARDONNAY CA | \$15/60
- FAMIGLIA BORON - PINOT GRIGIO IT | \$14/45
- TERRE DI CHIETI - PINOT GRIGIO IT | \$12/40
- WHITEHAVEN SAUVIGNON BLANC NZ | \$14/55
- THE SEEKER, RIESLING GER | \$12/48
- FRANCISCAN CHARDONNAY | \$15/60
- KOHA SAUVIGNON BLANC | \$13/50

HOUSE MADE DESSERTS

- CHOCOLATE TART CAKE | \$14
Blueberry, vanilla gelato, whipped cream
- GELATO | \$12 o SORBETE | \$10
ask your server for seasonal flavors
- CREME BRULÉE | \$10
vanilla custard, caramelized brown sugar, fresh



- KEY LIME PIE | \$10
graham cracker crust, whipped cream, blueberry compote
- BEIGNETS (4) | \$12
french pastry, powdered sugar, praline caramel sauce
- PEACH BREAD PUDDING | \$15
cinnamon pecan bread, peaches, caramel, vanilla ice cream