

## 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

### VEGGIE EGG WHITE SCRAMBLE | \$18

Onion, tomato, spinach, peppers, fresh avocado, potato hash

### DIRTY RICE BREAKFAST BOWL | \$19

2 fried eggs, andouille sausage, fresh tomato, jalapeño, cajun hollandaise

### 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

### GREEK BREAKFAST SPINACH WRAP | \$20

Scrambled egg white, feta cheese, fresh avocado, tomato, spinach, potato, side fruits, green goddess dressing

## BENEDICTS

SERVED WITH BREAKFAST POTATOES

### COALITION BENEDICT | \$22

english muffin, poached egg, sausage, cheddar, fried shrimp, cajun hollandaise

### CLASSIC BENEDICT | \$20

Canadian bacon, english muffin, poached egg, hollandaise sauce.

## ACCOMPANIMENTS

FRUIT | \$5

BACON | \$5

SAUSAGE | \$5

CHEDDAR CHEESE GRITS | \$8

TWO FRIED EGGS | \$6

BREAKFAST POTATOES | \$8

TURKEY SAUSAGE | \$5

ENGLISH MUFFIN | \$3

## BENEDICTS

SERVED WITH BREAKFAST POTATOES

### 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

### LOBSTER OMELETTE | \$36

4 oz lobster, mascarpone cheese, tomato, onion, avocado, hollandaise

SERVED WITH BREAKFAST POTATOES

### CRAB OMELETTE | \$34

crab, asparagus, avocado, spinach, hollandaise

### VEGGIE OMELETTE | \$20

cheddar cheese, onions, tomatoes, 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

CHOCOLATE CHIP WAFFLE | \$18

## COALITION SANDS SKILLET'S

ALL SKILLET'S SERVED WITH:

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

(1/4) LB. LOBSTER | \$36

BLACKENED GULF SHRIMP | \$24

8 OZ. HANGER STEAK | \$34

GRILLED CHICKEN | \$18

FRIED OYSTER | \$26

## WOOD-FIRED STEAK & EGGS

4 OZ HANGER STEAK | \$23

8 OZ HANGER STEAK | \$38

8 OZ CENTER CUT FILET MIGNON | \$55

4 OZ LAMB LOLLIPOPS | \$48

12 OZ RIBEYE STEAK | \$48

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

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.

TRADITIONAL BRUNCH COCKTAILS/DRINKS

**BAR**  
MENU  
BRUNCH

SEASONAL BRUNCH COCKTAILS

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

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

KIDS DRINKS

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

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 ANEJO | \$40

KIDS MENU

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

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

KIDS MACARONI & CHEESE | \$9

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
- OBSDIAN PINOT NOIR | \$16/58
- LES LÉGENDES BORDEAUX | \$16/60

ROSE/ SKIN CONTACT

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

WHITE WINE

- OBSDIAN 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

BEER LIST

- MODELO ESPECIAL | \$7
- COORS LIGHT | \$6
- HEINEKEN | \$7
- MLLER 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

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

CHEF RUBEN SEGURA

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