

CRAFT COCKTAILS

PARADISE LOST...18

vodka, coconut water, orgeat, butterfly pea gin, lime

ALWAYS SUNNY...16

vodka, peach, lemon, prosecco, glitter

ALMOST MIDNIGHT... 16

vanilla vodka, pumpkin, white chocolate, espresso

HOLY WATER...16

cucumber vodka, basil, mint, lime, bubbles, wildflowers

PURPLE RAIN...16

vodka, blueberry, lime, glitter

MIDAS TOUCH...16

tequila, apricot liqueur, peach, lemon

MORNING IN MIAMI...16

tequila, blood orange, strawberry, lime

SLUTTY MARY...16

tequila, wasabi-lime juice, sriracha, tomato, cherry

POISON IVY...16

spicy tequila, lime, agave, grapefruit, pomegranate

SOMETHING SAPPHIRE...17

blue curaçao, marmalade, orange, gin

FORBIDDEN FRUIT...16

gin, fresh muddled berries, apple

THE CROWN...16

gin, cucumber, mint, elderflower, lemon, bubbles

I'M IN LOVE WITH THE COCONUT...16

coconut rum, strawberry, lime, mint, coconut seltzer



AWARD-WINNING ESPRESSOS...

DARK & SAVORY...19 LIGHT & RICH...19

PISTACHIO...19 MAPLE...19

POP BOTTLES!

mimosa...12 bellini...12

les allies sparkling brut... 14/52

la marca...14/52 mionetto...14/52

magnum mionetto 1.5ML...72

belaire luxe champagne...89

otra maximus prosecco...120/320

ask about our big bottle...

FOLLOW US

@wickedcraftco
 @wickedcraftbos
 @wickedcraftbos

BLOODY

served with mini grilled cheese, pepper

bacon, and the usual works

house vodka...14

house tequila...14

spicy chili vodka...15

spicy ghost tequila...15

WINE, ETC.

sea cove sauvignon blanc... 14/52

banshee pinot noir...14/52

sofia sparkling brut rose...14/52

whispering angel rose...16/58

red, white, or pink sangria...16

sangria pitcher...45

ZERO-PROOF

FAUX-JITO...11

choice of lime, strawberry, blueberry, guava,

passion fruit or mango, with mint, bubbles

CUCUMBER LEMONADE...11

cucumber, mint, sugar, lemon

JUICES

orange juice...6 pineapple juice...6

grapefruit juice...6 mango juice...6

passion fruit juice...6 blood orange juice...6

guava juice...6 peach juice...6



BRUNCH

SHAREABLE

FORBIDDEN FRENCH TOAST...22

french toast luxuriously topped with a fruit medley, raspberry-essence syrup, and cocoa whipped cream

ORANGE OASIS SHRIMP...26

fresh shrimp delicately sautéed in an egg batter, with spinach, capers, and sun dried tomatoes, finished in a reduction of freshly squeezed orange juice and grand marinier

MEDITERRANEAN EGG BITES...21

eggs gracefully encased with crispy bacon, tender spinach, feta and fire roasted red peppers, served with a silky tzatziki hollandaise

ROYAL TRUFFLE POTATO...25

crispy golden potato croquette with a savory filling of peppers, onions and sausage enriched with cheese, crowned with fried quail eggs and bacon set on a garden of baby kale topped with a truffle hollandaise

SANDWICHES

EGG WHITE WRAP...20

wheat wrap filled with tender spinach, tomato, egg whites and crumbled feta cheese served alongside fruit, accented with crumbled granola and a creamy greek yogurt topped with honey

SAUSAGE EGG AND CHEESE...16

generously filled everything bagel with a trio of sausage, egg, and cheese

CHICKEN CRAFT CO...24

chicken cutlet layered with vinegar peppers, baby arugula, tomatoes, and fresh mozzarella on toasted ciabatta topped with chipotle aioli

EDEN'S GIFT...20

rich greek yogurt crowned with vibrant fresh fruit, crunchy granola, and a drizzle of golden honey

SUNNY SLICE FLATBREAD...21

sliced flatbread topped with an egg omelette stuffed with golden potatoes, sliced peppers and onions alongside crispy bacon and sausage, crowned with melted mozzarella and a kick of sriracha ketchup

CHICKEN TACOS...21

Trio of soft corn tortillas filled with chargrilled chicken, accented by a spicy fusion of mango and pineapple pico de gallo and a finishing drizzle of chipotle aioli

CHAMPAGNE POP-TARTS...32

homemade pop-tarts generously filled with a strawberry and champagne reduction, presented with dual flutes of strawberry infused champagne (21+ Required)

BOWLS

POWERHOUSE...23

duel poached eggs paired with flame grilled chicken on a bed of quinoa, accented with creamy avocado, roasted sweet potatoes, crispy carrots, and drizzled with a harmonious maple sriracha hummus, garnished with oven roasted chickpeas

EPIC...25

scrambled eggs and cheese in a powerful union with bacon, sausage, and ham, incased by fluffy pancakes

ENTRÉES

All Entrées Served with Home Fries

AVOCADO DRAGON TOAST...22

grilled wheat toast topped with dragon fruit, avocado, and seasonal fresh berries. paired with duel poached eggs, crispy prosciutto, and finished with a drizzle of cilantro lime essence and aged balsamic

CHICKEN & WAFFLES...24

homemade waffle served with chicken tenders topped with spicy bourbon and butter infused maple syrup

ITALIAN SUNRISE...23

pasta kissed with bacon and shallots immersed in a cheesy cream sauce topped with a quail egg.

Elevate with choice of:

Chicken...10 Shrimp...12 Lobster...20
or the Luxurious Trio...32

CRAFT YOUR OWN OMELETTE ...20

BASE: classic eggs or egg whites
GARDEN: spinach, peppers, avocado, mushroom, tomatos, onion
CHEESE: American, Swiss, cheddar, feta, or goat
PROTIEN: chicken...10, bacon...8, sausage...8, shaved steak...10, ham...8, or shrimp...12

STEAK AND EGGS...39

grilled 14oz sirloin steak accompanied by sunny side eggs, garnished with sautéed mushrooms, asparagus, shallots, and tender spinach

THE CURE BURGER...24

half pound burger topped with a sunny side egg, bacon, sharpe cheddar, romaine lettuce, tomato, grilled onions and pickles finished with our homemade burger sauce

LOBSTER EGGS BENEDICT...38

lavish poached lobster paired with charred ham on an everything bagel, crowned with soft poached eggs finished with a saffron and truffle hollandaise

CHOCOLATE CHIP-BANANA PANCAKES...21

pancakes lavishly filled with chocolate chips, sliced banana, and cocoa whipped cream topped with a rich chocolate infused syrup

SIDES

bacon...8 sausage...8 home fries...6 avocado...6
toast...5 ham...8 egg whites...10

20% GRATUITY MAY BE ADDED TO THE BILL

THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, PLEASE INFORM YOUR SERVER IF YOU OR A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY, SENSITIVITY OR MEDICAL CONDITIONS

