



THE STUBBORN MULE

Saturday & Sunday

11am-2:30pm



STARTERS

BRUNCH NACHOS \$10

crispy tortilla, cheddar scrambled eggs, melted cheese fondue, chopped maple pepper bacon, bruschetta tomatoes, chopped scallions and brunch sauce

SOFT PRETZEL ROLLS \$8

trio of soft pretzel rolls, cheese fondue & honey mustard-seed dipping sauce

STUBBORN BRUSCHETTA \$8.50

chilled house made ricotta cheese, spinach almond pesto & bruschetta tomatoes served on toasted focaccia bread

STICKY PORK BELLY \$9

slow braised pork belly, tossed in a stubborn Asian sticky sauce & sesame seeds

ZUCCHINI FRITTERS \$9

shredded zucchini, roasted sweet corn & scallions topped with parmesan cheese. Served with a sriracha aioli

PAD THAI CHICKEN WINGS \$10

ten jumbo chicken wings served with a sticky peanut sauce and chopped peanuts

WEST SIDE \$12

crispy risotto cake, blue crab, diced cucumber, diced tomato, smashed avocado and crispy won-ton strips finished with a pineapple-teriyaki reduction

BRUNCH EATS

CANAVERAL SIDE \$15

jumbo shrimp, poached eggs, house made pastrami, swiss cheese fondue, garlic cilantro sauce & toasted english muffin served with home fries

THE FRENCHMAN \$12

cinnamon toast crusted french toast, fresh berries & dusted powdered sugar served with maple-pepper bacon

COACHMAN \$10

potato vegetable hash, two fried eggs finished with cheese fondue

STEAK & EGGS \$17 **GF**

marinated 6oz flat iron steak, two eggs & home fries

SCALLOP & GRITS \$17 **GF**

jumbo sea scallops, smoked gouda, kale & cherry tomato grits finished with scallion oil

WHO WOKE UP FIRST \$15

funnel cake fried chicken, swiss cheese, maple pepper bacon & an over medium egg served between two crispy cinnamon-sugar dusted cronies drizzled with bourbon maple syrup

MULE RANCHO \$15

crispy flour tortilla, jumbo blue crab - egg scramble, shredded dill havarti cheese, topped with chilled brushcetta tomatoes served with home fries

MR. WILBUR \$14

beer braised pulled pork, crispy polenta cake, poached egg & white bbq finished with creamy hollandaise & home fries

CLOUD NINE \$14

house smoked pastrami, melted swiss & dill havarti cheese topped with "Mule Hash" (potato, bacon & mozzarella cheese) sandwiched between a toasted bialy smeared with Thai peanut-cream cheese. Served with home fries

LEAN & GREEN \$12 **GF V**

mixed greens, bruschetta tomatoes, smashed avocado, pumpkin seeds, toasted spiced chick peas & chilled charred baby carrots served with choice of dressing

Sides & Add Ons

SMOKED GOUDA GRITS \$5

MAPLE PEPPER BACON \$5

FRESH BERRIES \$5

HOME FRIES & BRUNCH SAUCE \$5

BUTTER POACHED SHRIMP \$8

Brunch Libations

BLOODY MARY \$5

St. Petersburg Banyan Reserve Vodka & Zing Zang

BOTTOMLESS MIMOSAS \$14

with purchase of starter or brunch entree

RED SANGRIA PEACH SANGRIA \$5

\$5 FOXTAIL COLD BREW NITRO ICED COFFEE

BERRIES & BUBBLES \$8

Fresh Blueberries and Strawberries, Fresh Mint, Elderflower Liqueur, Dog Island Rum & Opera Brut Sparkling *Not Super Sweet*

APEROL SPRITZ \$7

Aperol, Opera Brut Sparkling & Soda Water with Fresh Orange Slices

FOX HUNTER \$9

Meletti Cioccolato Liqueur, Koloa Kauai Coffee Rum, Foxtail Cold Brew Nitro Coffee & Cream over Crushed Ice

BRUNCH SHOT \$6

Old Camp Peach Pecan Bourbon, OJ & Maple Pepper Bacon

