T & B BRUNCH MENU

Served Daily until 4:30PM

SHRIMP and GRITS

Eight Fried or Grilled Shrimp served over Creamy Cheese Grits with a Cajun Cream Sauce

20

CHICKEN and WAFFLES

Cinnamon Toast Crunch, Cookies & Cream or Vanilla Flavored Waffles served with Hand Dipped Chicken Tenders 18

SWEET HAWAIIAN FRENCH TOAST

T&B's spin on French Toast. Served with your choice of Maple Syrup and Powdered Sugar or Lemon Crème and Strawberry Glaze.

15

BREAKFAST SKILLET

Seasoned Breakfast Potatoes served with scrambled Eggs, Cheese and your choice of Bacon or Turkey Sausage. Served with a side of Creamy Cheese Grits.

14

SALMON and **GRITS**

Blackened Salmon served over Creamy Cheese Grits with a Cajun Cream Sauce

21

LEMON CAKE PANCAKES

Two Lemon Cake Pancakes filled with fresh strawberries or blueberries. Served with Four Wings & Maple Syrup.

18

LAMB CHOPS and EGGS

Three French cut Lamb Chops grilled to order with two eggs, over easy or medium. Served with seasoned Breakfast Potatoes.

FRIED LOBSTER and CRAB CLUSTER

Deep-fried Golden Brown Lobster Tail and Crab Cluster served over Creamy Cheese Grits

35

STEAK and EGGS

8oz Ribeye Steak served with Scrambled Eggs and Breakfast Potatoes

22

OXTAILS and GRITS

Slow-cooked braised Oxtails in a rich T&B Gravy served over Creamy Cheese Grits

29

CLASSIC MIMOSAS

Prosecco

served with choice of Orange, Pineapple, Cranberry or Mango Juice

8

Available by the Bottle with Carafe of Juice
40

Mimosa Tower

88oz Tower filled with Prosecco and your choice of Orange, Pineapple, Cranberry or Mango Juice

80

BRUNCH LIBATIONS

9

Brunch Punch

Prosecco, Chambord & Raspberry Liqueur

Mermaid Mimosa

Prosecco, Melon Liqueur & Pineapple Juice

Pin Up Girl

Prosecco topped with a splash of St. Germain

Malibu Mimosa

Prosecco, Malibu Rum & Pineapple Juice

Peach Bellini

Prosecco & Peach Nectar

Rise & Grind

Vanilla Vodka, Pineapple Juice & Grenadine

Tequila Sunrise

Tequila, Orange Juice & Grenadine

Crown Apple Mimosa

Crown Apple, Prosecco & Apple Juice

Cotton Candy Champagne

Prosecco, Grape Pearls & Cotton Candy

Cinnamon Toast Crunch Shot

Baileys, Fireball, Cinnamon Sugar Rim & Whipped Cream

BAR BITES

Wings Eight Wings served Naked or Sauced (Hot Honey – Classic BBQ – Jamaican Jerk – Mild – T&B's Garlic Parmesan – Lemon Pepper – Carolina Gold – Teriyaki – Hennessy Gold). Add ½ order for \$6. All flats \$4.

Loaded Cheese FriesCrispy Fries topped with Melted Cheese, Cheddar Jack Cheese, Bacon, and Scallions

Fried PicklesTangy Dill Pickles dipped in a flavorful batter and fried til crispy golden brown

Chips & QuesoTortilla Chips served with warm and creamy Queso

Seafood Egg Rolls Crispy Egg Rolls stuffed with Shrimp, Salmon, and Cream Cheese. Drizzled with Sweet -N- Sour Sauce.

Philly Cheesesteak Egg Rolls Crispy Egg Rolls stuffed with Shaved Beef and Provolone Cheese. Served with T&B Sauce.



Prices listed and advertised reflect cash payment. Card payments are subject to a 3.99% fee. 18% Gratuity automatically applied for Parties of 6 or more.

SALADS

House Salad <i>Mixed Greens, Cucumbers, Red Onion, Diced Tomat</i>	11
Garlic Croutons with choice of Dressing	ues una
Classic Caesar Salad Chopped Romaine, Grated Parmesan Cheese, Garlic	11
Croutons tossed in Caesar Dressing	
Fiesta Salad	14
Mixed Greens, Diced Tomatoes, Onions, Shredded C Avocado, Corn & Tortilla Chips. Served with Avocado	,

Cobb SaladChopped Romaine, Mixed Greens, Boiled Eggs, Craisins,
Diced Tomatoes, Cucumbers and Garlic Croutons with choice
of Dressing

Dressing

Add Chicken \$7, Shrimp \$8, Salmon, or Steak \$9 Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch Dressing

SIDES

Bacon	5
Turkey Sausage	5
Scrambled Eggs	5
Creamy Cheese Grits	5
Breakfast Potatoes	5
Side Salad House or Caesar	5
Brussel Sprouts Sauteed Brussel Sprouts sprinkled with Bacon and Balsamic Glaze	5
Hand Cut Fries	5
Sweet Potato Tots Crispy Sweet Tots with Caramel Glaze and Powdered	5 Sugar

MAIN MENU

Fried Shrimp Basket

6 Chicken Tenders

16

Eight Jumbo Shrimp battered and fried. Served with French Fries and Cocktail Sauce.

Hand Breaded Chicken Tenders served with French Fries and Honey Mustard

Fettucine Alfredo

5 Fried Lobster Tails

34

Fettuccine Pasta topped with Creamy Alfredo Sauce. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp for \$8, Salmon or Steak \$9 or a Fried Lobster Tail for \$13. Two Deep-fried Golden Brown Lobster Tails served with French Fries.

Lobster Tail and Shrimp

33

Fried Salmon Bites and Fries

20

One Deep-fried Golden Brown Lobster Tail and eight Jumbo Fried Shrimp. Served with French Fries.

Deep Fried Salmon Bites served with French Fries and T&B Sauce

Mac-N-Cheese Skillet

14 Pineapple Fried Rice

16

Creamy Mac-N-Cheese served in a cast iron skillet. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a or Fried Lobster Tail for \$13. Fresh Pineapple Bowl filled with Fried Rice. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a Fried Lobster Tail for \$13.



SWEET TREATS

Oreo Cheesecake

7

Creamy Oreo Cheesecake drizzled with a rich and creamy Milk Chocolate Sauce

Strawberry Cheesecake

7

Extra Creamy Strawberry Cheesecake drizzled with a delicious Strawberry Glaze

Fried Oreos

8

5 Deep Fried Oreos drizzled with sweet cream and cookie crumbles. Add a scoop of vanilla ice cream for \$2.

BOOZ MENU

SPECIALTY COCKTAILS \$12

Pour Decisions

Known to make Pour Decisions? Our amazing blend of Courvoisier, Chambord, Sour Mix and Passion Fruit is sure to help!

Fine Line

Didn't have a chance to get a fine line from one of our Tattoo Artist? Then we've got you covered! Jose Cuervo, Courvoisier, Chambord, Sour Mix and Blackberry Syrup

OC Breeze

This signature cocktail will definitely leave you feeling breezy! Jose Cuervo, Malibu, White Cacao, Sour Mix, Blue Curacao, and Pineapple Juice

Booz Punch

Booz may not be the answer, but it sure helps you forget the question! Appleton Rum, Triple Sec, Amaretto, Sour Mix, Pineapple, Strawberry & Mango Juice with a splash of Sprite

Mystic Melon Smash

This mystical drink will definitely take you to your happy place! Malibu Rum, Melon & Banana Liqueur, Sour Mix and Pineapple Juice

Island Dream

In need of a vacation? Let this cocktail take you away! Cîroc Coconut, Pineapple Juice, Grenadine, and St. Germaine

Jolly Rancher

Best way to describe this is Sweet and Juicy! Crown Royal with Peach Schnapps and Cranberry Juice

Guilty Pleasures

So Good you'll have guilt about ordering a second or third! Tito's, Baileys Irish Cream, and a drizzle of Chocolate

Geisha Girl

Inspired by our very own Geisha Girls. This refreshing cocktail made with Mango Ciroc, Mango Nectar and Fresh Mint is sure to keep you entertained!

Cover Up

T&B's twist on a Supreme Margarita, made with 1800 and a float of **Grand Marnier**

Yellow Dragon

If you like Good Fortune this cocktail is for you! Tito's Vodka, Malibu Rum, Triple Sec and Pineapple Juice

Strawberri-tini

No explanation needed! Cîroc VS, Grand Marnier, Strawberry Puree & Sour Mix.

Get Your Rocks Off

Tequila, Peach Schnapps & Lemonade. Served with Rock Candy so you can get your ROCKS off!

BEER

BOLD ROCK APPLE CIDER	4
BLUE MOON	6
BUD LIGHT	4
CORONA EXTRA	5
HEINEKEN	5
MICHELOB ULTRA	4
MODELO	4
WICKED WEED PERNICIOUS IPA	6

WINE & CHAMPAGNI

	Glass/Bottle
CABERNET SAUVIGNON	7/32
MANGO MOSCATO	9/39
MOSCATO	8/36
PINOT GRIGIO	7/32
PROSECCO	8/36

BUBBLES BY THE BOTTLE

LUC BELAIRE ROSE	100
LUC BELAIRE GOLD	125
LUC BELAIRE LUXE ROSE	150
LUC BELAIRE RARE LUXE	175
LUC BELAIRE BLEU	200
MOET & CHANDON NECTAR IMPERIAL	200
ACE OF SPADES	600

For Groups of Two or More	
MIMOSA	80
Choice of OJ, Pineapple, Cranberry or Mango	
MARGARITA	100
Choice of Classic, Mango, Strawberry or Peach	
PATRON TOWER	75

Includes 4 Specialty Patron Cocktails

