

Brunch

JAZZ URBANE CAFE

Menu

COCKTAIL

- The Opening Act Margarita**, Peach Puree, Blanco Tequila, Lime Juice, Orange liquor
- Espresso martini**, Tito's Vodka, Coffee Liqueur, Fresh Brewed Espresso
- French 75**, Edinburgh Gin, French Lemon Juice, 90 Cellar Sparkling Wine, Simple Syrup
- Lemon Drop Martini**, Tito's, lemon juice, triple sec, lemon syrup
- Hugo Spritz**, elderflower liquor, sparkling wine, soda
- Aperol Spritz**, Aperol, Prosecco, soda, orange
- Oaxacan Sour**, Mezcal, agave, lemon juice
- Mimosa**, Sparkling Wine, fresh orange juice, oranges
- Urbane Blood Mary**, Tito's, Townöne Blood Mary Mix, Celery, Scallops, Bacon, Crab Cake
- Our Negroni**, Campari, Vermouth, orange peel
- Chef's Guara Caipirinha**, Lebron Cachaca, Fresh limes, Demarara Sugar
- Jazz Mojito**, Largo White Rum, Mint, Lime Juice, Simple Syrup

JAZZ URBANE OLD FASHION | BOURBON, RYE, BITTERS, ORANGE PEEL, DEMARARA SYRUP



MOCKTAIL

- Bishops Honey Zinger**, lemonade, earl grey tea, honey, lemon slices
- Urbane Mockopolitan**, cranberry, pineapple, orange juice, ginger beer, orange twist



BEERS

- Modelo Especial**
- Heineken**
- Bud Light**
- Bissel Brothers "Substance IPA"**



WINES

- 2025 Mata Bay Sauvignon Blanc**
- 2024 Cloud Break Chardonnay**
- 2024 Malou Sauvignon Blanc**
- NV 90 Cells Prosecco**
- 2023 Rabbit Out of the Hat Pinot Noir**
- 2022 Rabbit Out of the Hat Cabernet sauvignon**



APPETIZERS

- Buttermilk hush puppies** | maple butter
- Smoked Wings** | hot honey glaze, ranch dressing
- Grits Frits** | Parmesan cheese, truffle aioli
- Cuttyhunk Oysters** | southern mignonette, cocktail sauce
- Coesar salad** | romaine, combread croutons, smoked oyster
casser dressing, parmesan cheese
- Bourbon Reach & Burata** figs, mint, blueberries, goat cheese,
pistachos, grill peach & prasecca dressing



DESSERTS

- Sweet Corn Creme Brulee**
- Chocolate Mousse Cake**



BRUNCHY

- Grits Country Plate** | country ham, sausage, eggs white gravy
- Fried Oysters Benedict** | buttermilk biscuits, marinado green tomatoes,
angula, chili oil, ranch dressing
- Blueberry Buttermilk Pancakes** | citrus whipped cream, maple syrup
- 3 Tier Stuffed French Toast** | nutella, berries, whipped cream, infused
maple syrup
- Smashed Avocado Toast** | greens, puppy seeds, poached eggs
- Johnny Cakes & Duck** | confit duck, collard greens, duck egg, corncake
- Jambalaya Omelet** | chicken, sausage, peppers, cheddar cheese
- Breakfast Sandwich** | beef patty, lettuce, sunny side up egg, bacon, grits
fries, maple aioli





EXECUTIVE CHEF – GUARA PIMENTA



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR PREFERENCE. THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SZÁFCOF, SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*A 3% KITCHEN FEE WILL BE ADDED TO ALL FOOD SALES AT THE END OF YOUR EXPERIENCE.
THIS FEE REPRESENTS A TIP THAT GOES DIRECTLY TO THE ENTIRE KITCHEN TEAM.*

