

Weekend Brunch at The Bay

All-Day Specials

FOOD SPECIALS

- **Belgium Waffle** (topped with blueberries, strawberries, whipped cream + powdered sugar) \$8
- **Muffin** (Blueberry or Lemon Cranberry) \$3

BEVERAGE SPECIALS

- **Bloody Mary Your Way** (house-made mix, vodka + celery) \$9
Add Bacon: \$3 / Two Blue Cheese Queen Stuffed Olives \$3 /
Two Shrimp \$4
- **Prosecco** (Comte De Chamberi - Spain) \$9
- **Mimosa** (Prosecco + Natural Orange Juice) \$9

See regular menu for more delicious
Food & Beverage options





Hours:
Weekdays (Closed)
Saturdays & Sundays: Brunch
8am-2pm

Breakfast served all day.
Lunch served beginning at 11am.

Guest Favorite

HANDHELDS

Handhelds served with choice of chips.

- **The Bay Cheeseburger** (Cattlemen's Selection ground steak, American cheese, shredded cheese blend, lettuce + tomato on a Rotella's Italian bakery bun) \$12
- 100% All-Beef Hot Dog on a Rotella's Italian Bun \$8.50
- **Chicken Caesar Wrap** (Blackened chicken, romaine, Parmesan cheese + Caesar dressing in a spinach tortilla) \$12
- Veggie Wrap (Hummus, romaine, pico de gallo, shredded cheese blend, diced carrots + celery in a spinach tortilla) \$9
- Grilled Cheese Sandwich (American cheese + shredded cheese blend on toasted sourdough bread) \$7.50

Add Bacon \$3 / Egg \$2 / Guacamole \$3

ALL-DAY BREAKFAST

- New York Style Bagel with Cream Cheese \$3
- New York Style Bagel with Egg + Cheese \$5.50
- New York Style Bagel with Egg, Cheese + Bacon \$6.50
- **Avocado Toast** (Guacamole + pico de gallo on toasted sourdough bread) \$6.50 / Add Egg \$2
- **Southwest Breakfast Sandwich** (Bacon, egg, American cheese, shredded cheese blend, guacamole, + pico de gallo on toasted sourdough bread) \$9

GREENS + GARDENS

Salads served with choice of dressing.

- Caesar Salad (Romaine, Parmesan cheese, croutons + Caesar dressing) \$7 / Add Blackened Chicken \$5
- Hummus with Carrots + Celery \$4.50

QUESADILLAS

Made with shredded cheese blend in a tomato + basil tortilla, with side of pico de gallo.

- Blackened Chicken \$11
- **Bacon** \$9
- Cheese \$7

PROTEIN BOWLS

Delicious, made-to-order bowls with choice of garlic rice, black beans, pico de gallo, shredded cheese blend, sliced jalapeño and choice of:

- **Blackened Chicken** \$13
- Seasoned Beef \$13
- Guacamole \$11

SWEET TREATS

- Cool Beads Ice Cream \$5
- Ice Cream Sandwiches \$5
 - Toll House Chocolate Chip
 - Klondike Cookies + Cream
- Assorted Candy \$2

SIDES

- Bags of Chips (Assorted) \$2
- Side of Guacamole \$3
- Side of Guacamole + Pico de Gallo \$4

A 10% Service Charge is automatically added to all orders and goes directly toward payment of all service staff.
Gratuity is appreciated, but not necessary.

DOMESTIC BEER \$6

- Bud Light
- Michelob Ultra
- Landshark Island Style Lager

IMPORT BEER \$7

- Corona
- Modelo
- Stella Artois
- Guinness

LOCAL CRAFT BEER \$7

- Big Top Finhead Lager
- Big Top Conch Republic Key Lime Wheat Ale
- Big Top Circus City IPA
- Sun King Orange Vanilla Sunlight Cream Ale
- Sun King Keller Haze IPA
- Tampa Bay Brewing Co. Reef Donkey Pale Ale
- Tampa Bay Brewing Co. Old Elephant Foot IPA
- 3 Daughters Beach Blonde Ale
- 3 Daughters Raspberry Lemonade Hard Cider

FROZENS \$9

- **SIGNATURE COCKTAIL OF THE BAY:** The Blue Ibis (Vodka + Blue Raspberry Lemonade)
- Margaritas (Tequila): Lime, Strawberry, or Mango
- Piña Colada (Rum + Coconut)

CANNED COCKTAILS \$6

- NUTRL Vodka Hard Seltzer (Assorted Flavors)
- The Kraken Black Spiced Rum + Cola

NON-ALCOHOLIC FROZEN LEMONADE \$5.50

- Lemon
- Blue Raspberry
- Mango
- Strawberry

SODA, WATER, JUICE, ENERGY

- Coca-Cola Products
 - Fountain: Small \$3/ Large \$4
 - Bottled: \$3
- Acqua Panna Natural Spring Water (Italy) \$3
- Perrier Sparkling Natural Water (France) \$3
- Juice: Apple, Cranberry, Natural Orange \$3
- Minute Maid Bottled Lemonade \$3
- Gatorade: Lemon-Lime, Fruit Punch, Grape \$3
- Flobucha Kombucha (Sarasota, FL) \$7.50

COFFEE + TEA

- Kahwa Coffee (St. Petersburg, FL)
 - Hot Brewed \$3
 - Iced On Tap \$4
 - Nitro On Tap \$5
- Bigelow Hot Tea (Assorted) \$3

Choice of whole milk, almond milk + non-dairy flavored creamers.

HOUSE-MADE COCKTAILS \$9

- Mimosa (Prosecco + Natural Orange Juice)
- Margarita on the Rocks: Lime, Mango, or Strawberry
- Bloody Mary (with house-made mix)
 - Add Bacon \$3 / Shrimp \$4
- Irish Coffee (Hot or Cold, with Vodka, Baileys, Kahlúa + Kahwa coffee)
- Rum, Tequila + Vodka Cocktails also available

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WHITE WINES

- **Prosecco**

- Comte De Chamberi (Spain) \$9

Light, fresh combination of toast, white fruits + fresh grass aromas with a palate of citrus fruits

- **Chardonnay**

- Francis Coppola Diamond Collection (California) \$10

Juicy flavors of pear, tropical fruit, citrus with aroma of spice + toasted oak

- Dauo (Paso Robles, California) \$13

Lemon chiffon, honeysuckle, nutmeg, vanilla bean + buttery cream

- **Sauvignon Blanc**

- Stoneleigh (Marlborough, New Zealand) \$10

Bouquet of grapefruit, passion fruit + zesty citrus

- **Pinot Grigio**

- Bertani (Velante, Italy) \$10

Golden apple, ripe pear + peach

- **White Blend**

- Pine Ridge (Napa, California) \$10

Chenin Blanc (80%)/Viognier (20%), honey, citrus fruit + juicy peach notes



RED WINES

- **Rosé**

- All Day (France) \$10

Aromatic notes of strawberry, watermelon, mineral + smoke

- **Pinot Noir**

- Cline Family Cellars (North Coast, California) \$11

- Red berry bouquet with layers of raspberry + dark chocolate

- **Cabernet Sauvignon**

- J. Lohr (Paso Robles, California) \$10

Black currant, cherry, bouquet of vanilla + spice

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