

BRUNCH

SATURDAY - SUNDAY 11:00am - 3:00pm

FLUID510 CLASSIC

SEASONAL SALAD^ / Chicory salad mix, pears, candied pecans, blue cheese, honey mustard dressing 16

VEGAN FRENCH TOAST / Oat milk dipped brioche, coconut cream, seasonal fruits 18

CHICKEN & WAFFLE / Belgian blueberry waffle, candied pecans, maple syrup, seasoned fried chicken 22

LOADED POTATOES / Breakfast potatoes, bell pepper relish, chopped tomato, green onion, parsley, jalapeños, smoked mozzarella, sour cream, fried egg 21
ADD PORK BELLY 8, ADD BACON 7

TRUFFLE BENEDICT / Toasted buttermilk bread, 2 poached eggs, truffle hollandaise sauce, arugula 19
ADD PROSCIUTTO 7, ADD BACON 7

STEAK & SCRAMBLE EGGS / Seared flat iron steak, chimichurri sauce, breakfast potatoes, scramble truffle eggs 30

BREAKFAST SANDWICHES

BREAKFAST SANDWICH / House made brioche, green onion, egg squares, avocado spread, tomato, onion, breakfast potatoes 20
ADD BACON 7, ADD PROSCIUTTO 7

CHICKEN SANDWICH / Seasoned fried chicken, spicy bell pepper aioli, fried egg, on brioche bun, breakfast potatoes 22
ADD BACON 7

PORK BELLY SANDWICH / Smoked paprika braised pork belly, caramelized onion, coleslaw on a toasted brioche bun, french fries 21

BRUNCH PIZZA

BREAKFAST / Tomato sauce, smoked mozzarella, potatoes, bacon, sunny side egg, green onion 24

THE SPICY SICILIAN / House made spicy marinara, mushrooms, spicy calabrian salami, arugula, truffle oil 27

SIDES

TWO EGGS	7
BACON	7
ITALIAN PROSCIUTTO	7
VEGAN SAUSAGE	7
BUTTERMILK FOCACCIA	5
FRUIT BOWL	7
BREAKFAST POTATOES	9
FRIES	9
FRIED CHICKEN BITES	11
MAC AND CHEESE	13

HAPPY HOUR

WEDNESDAY - FRIDAY 4PM - 6PM
SATURDAY - SUNDAY 3PM - 6PM

MARTINI'S \$12

BELVEDERE VODKA
NIKKA GIN

COCKTAILS \$7

CLASSIC COSMO
Vodka, Lime Juice,
Simple Syrup,
Cranberry Juice

WHISKEY SOUR
Whiskey, Lemon Juice,
Simple Syrup

WINE \$7

NOBLE VINES
CHARDONNAY

NOBLE VINES
CABERNET

ALL DRAFT BEER
\$1 OFF

BITES

MARINATED OLIVES* \$5

TRUFFLE FRIES \$8
Herb Seasoning,
Truffle Oil

ARANCINI \$9
Crispy Mushrooms Rice
Croquette, Truffle Aioli

MEAT BALLS^ \$9
Beef, Pork, House-made
Marinara, Parmesan
Cheese

ARTISANAL CHEESE
BOARD* \$12

4 PCS BUFFALO
WINGS \$9

PIZZA \$11^

MARGHERITA (veg)
House-made Marinara,
Mozzarella, Fresh Basil

PEPPERONI
House-made Marinara,
Mozzarella, Pepperoni

BOOK YOUR NEXT EVENT; WE CATER.

BOTTOMLESS MIMOSA \$28pp

(ENTIRE TABLE PARTICIPATION ONLY)

PINEAPPLE JUICE, CRANBERRY JUICE,
ORANGE JUICE, GRAPEFRUIT JUICE

(DRINK RESPONSIBLY \$300 WILL BE CHARGED TO YOUR TABLE
FOR ANY UNWANTED CLEANUP)

THERE IS A 90 MIN PER TABLE MAXIMUM

