

SUTE

BUBBLES & BRUNCH

Mimosa

Fresh orange juice and sparkling brut. 5

Bellini

Sparkling Prosecco with white peach purée. 8

House Mary

Tito's Vodka with house Bloody Mary mix. 11

Espresso Martini

Grey Goose, Kahlúa, fresh espresso, simple. 14

Soju Sunrise

Soju, orange juice, and a splash of grenadine. 14

Cucumber Collins

Gin, fresh cucumber, lemon, and soda. 12

Strawberry Basil

Prosecco with strawberry purée and fresh basil. 12

LIGHT & FRESH

Cinnamon Roll

Warm with cream cheese icing. 8

Berry Bowl

Yogurt, fresh mixed berries, house granola and honey drizzle. 11

House Salad

Fresh greens, tomatoes, carrots, cucumber, red onions, crispy strips with a toasted sesame dressing. 10

Classic Caesar

Crisp romaine, shaved parmesan, garlic croutons and creamy Caesar dressing. 12

Add grilled chicken or Ahi tuna to any salad +7

CLASSICS

Two Eggs Any Style

Bacon or sausage, toast, seasoned potatoes. 14

make it the Korean Souffle Egg +4

Avocado Toast

Avocado, cherry tomatoes, greens, egg over easy. 12

Egg Croissant

Scrambled eggs, cheddar, house aioli, and seasoned potatoes. 14

Classic Egg Benedict

Canadian bacon, poached egg, hollandaise, seasoned potatoes. 15

Biscuits & Gravy

Two fresh biscuits and house-made sausage gravy. 15

SIDES

Croissant 4

Biscuit 4

Toast 4

Waffle 5

Seasoned Potatoes 6

Bacon (2) 4

Sausage (2) 4

Side of sausage gravy 7

Steak Fries 6

Korean Souffle Egg 10

Fluffy egg, cheddar, savory sauce, scallions, light & airy texture.

To maintain the integrity of our dishes, no substitutions.

A 20% gratuity will be applied to parties of six or more

ZERO-PROOF ELIXIRS

Peach Mirage

Sweet peach syrup brightened with fresh lime, finished with sparkling citrus soda. 8

Amber Glow

Rich cherry syrup with bright orange juice, finished with a splash of soda water and a maraschino cherry. 8

Lychee Moon

Lychee and blueberry syrups, brightened with a hint of lime, finished with sparkling ginger ale. 8

Ginger Rush

A bold kick of ginger and smooth lychee, finished with Tropical Red Bull. 11

Midnight Spark

A vibrant fusion of tangy blueberry and lemon, ignited with June Berry Red Bull. 11

Melon-Berry Spark

Strawberry syrup, zesty lime, Watermelon Red Bull, topped with a splash of soda water. 11

SIGNATURE BRUNCH

Fried Chicken & Waffles

Southern fried chicken tenders, maple syrup, honey butter. 16

Sweet Potato Stack

Roasted sweet potato, candy bacon, cheddar, and poached egg. 15

Cheddar Grits & Shrimp

Creamy cheddar grits, Three sautéed tiger shrimp. 18

SUTE House Burger

All-natural custom chuck blend burger, lettuce, tomato, pickle, onion, signature aioli on a brioche bun. 16 (Plant-based patty +2)

Add cheddar 2 | bacon 4 | avocado slices 3

Breakfast Burrito

Chorizo, egg, potato, pico, salsa verde, crema, mixed cheese, seasoned potatoes. 15

Bulgogi Burrito

Eggs, Certified Angus bulgogi ribeye, melted mixed cheese, house sauces, seasoned potatoes. 17

Baked French Toast

Baked brioche soaked in a vanilla-cinnamon custard, with maple drizzle. 14

BEVERAGES

Coffee 6

Latte 8

Cappuccino 8

San Pellegrino sparkling water 7

Orange Juice 5

Cranberry Juice 5

Pineapple Juice 5

Coke Products 5

Red Bull & Red Bull Flavors 7

SATURDAYS + SUNDAYS

BrunchApr26