SUTE

BUBBLES & BRUNCH

Mimosa
Fresh orange juice and sparkling brut. 5

Bellini
Sparkling Prosecco with white peach purée. 7

House Mary
Tito's Vodka with house Bloody Mary mix. 8

Espresso Martini
Grey Goose, Kahlúa, fresh espresso, simple. 12

Tequila Sunrise
Espolòn Blanco, orange juice, and a splash of grenadine. 12

Cucumber Collins
Gin, fresh cucumber, lemon, and soda. 12

Strawberry Basil
Sparkling brut, strawberry purée and fresh basil. 12

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

Midnight Spark
A vibrant fusion of tangy blueberry and lemon, ignited with June Berry Red Bull. 10

Melon-Berry Spark
Strawberry syrup, zesty lime, Watermelon Red Bull, topped with a splash of soda water. 10

SIDES

Biscuit or Toast 3
Waffle 4
Seasoned Potatoes 6
Bacon (2) 4
Sausage (2) 4
Sausage Gravy 5
Steak Fries 6
Beyond Meat Italian Sausage🌱 6

BEVERAGES

Coffee 5
One free refill
Latte 7
Cappuccino 7
San Pellegrino sparkling water 7
Orange, Cranberry, Pineapple Juice 5
Coke Products 4
Red Bull & Red Bull Flavors 7

CLASSICS

Two Eggs Any Style
Bacon or sausage, toast, seasoned potatoes. 14
Make it a Souffle Egg +4

Classic Eggs Benedict
Canadian bacon, poached eggs, hollandaise, and seasoned potatoes. 14

Biscuits & Gravy
Two fresh biscuits and house-made sausage gravy. 13

Brioche French Toast
Thick-cut brioche griddled golden with brown sugar, vanilla, butter, and heavy cream. 12

Avocado Toast
Smashed avocado, cherry tomatoes, Tajín, mixed greens, and an over-easy egg. 11

Grilled Chicken Caesar
Crisp romaine, grilled chicken breast, shaved Parmesan, garlic croutons, and creamy Caesar dressing. 16

SUTE SIGNATURES

Bulgogi Burrito
Eggs, Certified Angus Beef® bulgogi ribeye, melted cheese, seasoned potatoes, and house sauces wrapped in a flour tortilla. 13 Smother it with beer cheese +3

Poke Bowl*
Ahi tuna, avocado, cucumbers, radish, bean sprouts, greens, cilantro, rice, sriracha aioli, poke sauce. 16

Korean Souffle Egg
Fluffy steamed eggs with savory broth, scallions, sesame oil, and melted cheddar. 10

BRUNCH FAVORITES

Chicken & Waffles
Southern-fried chicken tender, fluffy waffles, maple syrup, honey butter. 15

Wild Mushroom & Feta Scramble
Egg whites, sautéed wild mushrooms, spinach, feta, and seasoned potatoes. 14

Breakfast Tacos (2)
Scrambled eggs, pico, crema, avocado, cotija cheese, flour tortillas, salsa verde. Choice of applewood-smoked bacon or sausage. 9

Plant-Powered Sunrise Bowl 🌱
Crispy roasted breakfast potatoes topped with savory Beyond Meat Italian sausage, seasoned tofu scramble, and a colorful medley of sautéed vegetables. Finished with our house-made smoky chipotle aioli. 18
100% Plant-Based | Vegan | Egg-Free

FROM THE GRILL

Flat Iron Steak & Eggs
10 oz flat iron steak, two eggs any style, toast, and seasoned potatoes. 28

SUTE Brunch Burger
All-natural custom-blend chuck burger, over-easy egg, hickory-smoked bacon, signature spread, brioche bun. 15
Add cheddar $2 | lettuce, tomato & onion $2 | avocado $3

To maintain the integrity of our dishes, no substitutions.
A 20% gratuity will be applied to parties of six or more
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SATURDAYS + SUNDAYS

BrunchOct26