



# \$65 BRUNCH MENU

Plus 8.375% Sales Tax, 20% Suggested Gratuity, And 4% Administrative Fee. Beverages Charged Upon Consumption • Beverage Packages Available.

All served family-style and are based on a 2-hour seating.

#### **RAW BAR**

**Oysters on the Half-Shell \*** <sup>GF</sup> daily selection, served with traditional accompaniments

Tuna Tartare \* †
diced yellowfin tuna, avocado, crispy garlic, black olive dressing

## **SALADS**

Verde GF

cucumber, avocado, marcona almond, honey-rosemary dressing

Classic Caesar +

romaine lettuce, parmigiano cheese, garlic croutons

# BREAKFAST ENTRÉES

**Country Scrambled Eggs** \* <sup>GF</sup> weiser family farms home fries, smoked duroc bacon

Anson Mills Polenta Blueberry Pancakes harry's berry compote, maple sabayon

Chicken & Waffles

crispy mary's farm chicken, spiced crema, candied pecans

## **PASTA**

Reginette Chicken Alfredo parmigiano crema, chicken breast, black pepper

**Spaghetti Tomato and Basil** VG GFP onion, garlic, extra virgin olive oil

## **PIZZA**

Smoked Salmon \* GFP egg, crème fraîche, dill

**Margherita** GFP fresh mozzarella, tomato, basil

## **TRIMMINGS**

Duroc Bacon GF

Weiser Family Farms Home Fries  $^{GF}$ Grilled Asparagus  $^{GF}$ 

## **BOTTOMLESS BEVERAGES**

**35** per person Choose One | **45** per person Enjoy All | 2-hour limit

#### Classic Mimosa

gambino prosecco choose 3 mixers: orange, pineapple, peach, mango, blueberry

## Rosé

select still rosé wine

## **Bloody Mary or Maria**

new amsterdam vodka OR cuervo tradicional plata tequila Q mixers premium bloody mary mix

#### **Red Sangria**

red wine, cognac, Cointreau, fruit, berries

Restaurant and Private Room availability are not guaranteed until a deposit and signed contract are received.

CONTACT SALES: 702.388,9301

LVEVENTS@TAOGROUP.COM

VG = vegan V = vegetarian GF = gluten-free

+Can be made vegetarian GFP = Can be made gluten-free (must confirm these requests at time of contracting)



