

# BRUNCH

AT BEETLECAT

## DONUTS

Plain Jane, *OG glaze* 3.

ODB, *chocolate glaze, oreos* 3.

Maple Bacon, *maple glaze, smoked bacon* 3.

Chai Latte, *chai spice glaze, chantilly* 3.

Caramel, *brown butter glaze, caramel drizzle* 3.

Berries & Honey, *yogurt, almond granola* 10.

Ceviche, *chili, red onion, sweet potato, coconut* 18.

House-Made Biscuits, *raspberry jam, honey butter* 10.

“All In” Chicken Sandwich, *glazed donut, hot sauce, sunny egg* 19.

Lobster Roll, *butter, aioli* 38.

Smoked Salmon Toast, *whipped cream cheese, soft boiled egg, pickled onion, capers* 20.

Double Cheeseburger, *american cheese, caramelized onions, pickles* 18.

Jumbo Shrimp & Avocado Salad, *lettuce, avocado, herbs, house vinaigrette* 20.

Crab Omelette, *sofrito, farm greens, hollandaise* 22.

### OYSTERS

*half or full dozen* 22 / 40.

### Add-ons:

*Bacon* 7. *Avocado* 5. *Two Eggs* 6.

## Coffee & Tea

East Pole Coffee – regular or decaf 5.

Rishi Tea – assortment of teas 5.

East Pole Cold Brew 5.

## JUICE & SODA

Orange, Cranberry, Grapefruit, Lemonade 5.

Tango Palmer – tangerine ginger tea, lemon 5.

Purple Rain – butterfly pea green tea, n/a

sparkling wine, elderflower, lemon 9.

SAT. AND SUN.  
10 AM — 2:30 PM

# Cocktails

Champagne Punch – brandy, triple sec, prosecco, lemon, lime, grapefruit, orange	10 / 44
Fuzzy Navel Mimosa – peach liqueur, orange juice, sparkling wine	10 / 44
Red Snapper – house-made bloody mary mix, gin, shrimp, pickle	13
Hair of the Salty Dog – ruby red vodka, grapefruit, bitters	12 / 57
Royal Hawaiian – gin, pineapple, lemon, orgeat	12
Mudslide – irish cream, kahlua, vodka, cold brew, heavy cream	15
Tequila Sunrise – reposado tequila, oj, house-made grenadine	12

## W I N E

<i>Bubbly</i>		<i>Pink</i>	
Cava – Raventós i Blanc ‘Blanc de Blancs’ 2022	14	Grenache Rosé – Triennes Provence 2023	14
Champagne – Bourmault ‘Hérmance’	19		
<i>White</i>		<i>Red</i>	
Elbling – Hild Mosel 2022	13	Pinot Noir – Les Deux Moulins Vin de France 2023	13
Sauvignon Blanc – Long Meadow Ranch Napa Valley 2024	15	Malbec – Altos Las Hormigas ‘Clasico’ Mendoza 2022	14
Xarel-lo – Can Sumoi Penedés 2023	16	Cabernet Sauvignon+ – Gundlach Bundschu ‘Mountain Cuvée’ Sonoma 2022	16
Chardonnay – Enfield ‘Citrine’ California 2022	18		

## DRAFT BEER

Kirin Ichiban Lager – Japan 6.

Creature Comforts Bibo Pilsner – Athens 6.

Monday Night Dr. Robot Sour – Atlanta 6.

Yazoo Painted Porch Cider – Nashville 6.

Three Taverns A Night on Ponce IPA – Atlanta 7.

Bearded Iris Homestyle IPA – Nashville 7.