

BRUNCH

SATURDAY - SUNDAY
10AM - 3PM

STARTERS

BEIGNETS caramel apple reduction • powdered sugar 7

AVOCADO TOAST multigrain toast • red pepper flakes 6

FEATURES

MAKE-YOUR-OWN BLOODY MARY BAR 8

assorted mixes • spices • fixings

MIMOSA glass 3 • pitcher 12

fresh-squeezed orange juice • champagne

JALAPEÑO MARGARITA 5

camarena, pineapple, muddled fresh jalapeño

RUM PUNCH 6

cucumber bacardi, ginger beer, simple syrup, lime

SEASONAL SPARKLER glass 4 • pitcher 16

fresh fruit purée • champagne

BEVERAGES

COFFEE 2.50

12 oz. • medium roast

ORANGE JUICE 5

8 oz. • fresh-squeezed

ICED TEA 3

fresh-brewed

SOFT DRINKS 3

coca-cola • diet coke • sprite

*Made cooked to order or include raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

ENTRÉES

FISH 'N' GRITS market price

fried gulf fish of the day

green onion hollandaise

conecuh co. sausage & gouda grits



All fish comes directly from our own wholesale seafood market **Harbor Docks** in Destin, Florida

FIVE BURRITO 13

sausage • bacon • eggs • onions • peppers

cheddar • queso • salsa • hashbrowns

BREAKFAST CHEESEBURGER* 14

double patty • american cheese • fried egg

bacon relish • french fries • fresh fruit

CHICKEN 'N' WAFFLES 14

ms. anne's chicken • honey walnut waffles

whipped butter • pure maple syrup

SPINACH BOWL 9

red onions • tomatoes • bacon crumbles

hard-boiled egg slices • avocado • creamy vinaigrette

add grilled chicken +6 • blackened shrimp +9

CHILDREN'S MENU

GRILLED CHEESE 5

american cheese • french fries

WAFFLE & SYRUP 6

pure maple syrup

CHEESEBURGER* 6

american cheese • french fries

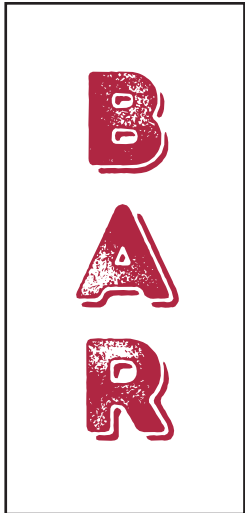
CHICKEN BITES 6

breaded & fried • french fries

DESSERT

**THE WHITE CHOCOLATE
BREAD PUDDING**

crème anglaise • whipped cream 8



MUST BE AT LEAST 21
TO DRINK ALCOHOL

ROSÉ & WHITE WINES

GUILHEM rosé *france* 9 • 36

VILA NOVA vinho verde *portugal* 8 • 32

ZENATO pinot grigio *italy* 8 • 32

BONTERRA sauv blanc *california* 9 • 36

WENTE chardonnay *california* 10 • 40

RED WINES

DON & SONS pinot noir *sonoma* 10 • 40

HAYES RANCH merlot *california* 8 • 32

WHIPLASH red blend *california* 8 • 32

CALLIA ALTA malbec *argentina* 8 • 32

COPPOLA IVORY cabernet *sonoma* 11 • 44

SOUTHERN BEERS all 6

FU MANBREW belgian-style wit

HAINT BLUE indian pale ale

SOUTHERN PECAN nut brown ale

PHASE III honey pilsner

FEATURED SOUTHERN seasonal

SIGNATURE COCKTAILS all 8

ROSÉ ALL DAY tito's, rosé syrup, lemon, soda

WHISKEY BUSINESS old overholt rye, apricot liqueur, honey syrup, lemon

PINEAPPLE JALAPEÑO MARGARITA camarena, triple sec, simple syrup, house sour

PETIT FLEUR st. germain, grapefruit, champagne, vermouth

STRAWBERRY LEMONADE absolut, house sour, simple syrup, strawberry, sprite

CLASSIC COCKTAILS: FIVE BAR'S TWIST all 8

THE MARTINI tito's or beefeater, dry vermouth, cucumber, black pepper garnish

MINT JULEP buffalo trace, mint simple syrup, soda

FRENCH 75 absolut apeach, simple syrup, champagne, lemon

DAIQUIRI bacardi 8, angostura bitters, simple syrup, lime

OLD FASHIONED old forester, blood orange bitters, simple syrup

BOTTLED BEERS

BUD LIGHT 4

MILLER LITE 4

MICHELOB ULTRA 4

YUENGLING 4

STELLA ARTOIS 5



general manager: **chase klaus**
beverage director: **kendra busby**
five-bar.com



FIVE donates 1% of all sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.