

drinks.

a bloody good time

BLOODY MARY

house bloody mix & vodka \$9

PIONEER BLOODY

house bloody mix, vodka, burger sauce,
salted rim, bacon & a beer back \$11

PICK YOUR POISON

your choice of house infused vodka with
our house bloody mix \$10
serrano & pickle | jalapeno lime |
green chili habanero

brunch classics

MIMOSA

champagne & OJ \$7

SCREWDRIVER

vodka & OJ \$8

MICHELADA

mexican lager with our house bloody mix
& a tajin salted rim \$8
+shot of tequila \$4

BREAKFAST SHOT

irish whiskey & butterscotch schnapps with
an OJ & bacon back \$8

ESPRESSO MARTINI SHOT

breckenridge espresso vodka, kahlua, irish
cream, & coffee \$10

og signature cocktails

BOTTOMLESS* MIMOSAS

\$25 per person

*we reserve the right to find the bottom of any bottomless
mimosa. food purchase required.

20% gratuity will be added to checks with bottomless
mimosas

GOOD MORN! OLD FASHIONED

ironton coffee whiskey, ironton coffee liqueur,
black walnut bitters, & maple syrup, with a
coffee ice cube \$14

ESPRESSO MARTINI

with breckenridge espresso vodka, kahlua, irish
cream, & coffee \$13

I'M YOUR HUCKLEBERRY

huckleberry vodka, hibiscus liqueur, OJ, &
champagne \$10

CHARRED CHILI &

BLOOD ORANGE APEROL SPRITZ

charred chili & blood orange, aperol, brut
champagne, & soda water \$13

ST. GERMAINE SPRITZ

st. germaine, champagne, & soda water with
cucumber & celery \$10

HURRICANE 311

bacardi, captain morgan, passionfruit puree, lime
juice, & OJ \$12

SALTED CARAMEL COFFEE

iced or hot with a salted caramel cream liqueur \$7
make it irish +\$5

BRUNCH

SAT & SUN 10-2

odyssey

gastropub

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% gratuity will be added to parties of 6 or more

eats.

starters

MORNING CHILI CHEESE FRIES*

waffle fries, our signature pork green chili, cheddar jack, crema, & two eggs your style \$17

BRUNCH POUTINE

house potatoes, cheddar jack, chorizo gravy, & fine herbs \$15 +eggs \$3

DONUT HOLES

your choice of one of the following flavors \$9:

**bourbon maple bacon | coconut glaze
orange cinnamon**

A.M. CRISPY BRUSSELS

crispy brussels sprouts with a maple bacon jam \$14 gf
(classic og brussels available)

BANGERS & CAKES

irish bangers battered in house pancake mix, bourbon maple syrup, & fresh fruit \$14

lunch

SPRING GARDEN SALAD

spring greens, cucumbers, snap peas, radish, avocado, cherry tomatoes, queso fresco, with a citrus honey agave dressing on the side \$16 (vo)

ODYSSEY BURGER*

pork green chili, bacon, cheddar cheese, & an egg your style. served with fries \$17

BACON JAM BURGER*

bourbon maple bacon jam, candied jalapenos, pepper jack cheese, lettuce, & tomato.
served with fries \$18

FISH & CHIPS

gochujang tempura battered mahi-mahi, waffle fries, sesame ginger slaw, & served with a nori miso tartar sauce \$20

SPRING PEA CARBONARA

seared gnocchi, bacon lardons, spring peas, caramelized onions, fresh parmesan, & a cured egg yolk \$21

vt: vegetarian | ve: vegan

vo: **vegan option** | gf: **gluten friendly**

please make your server aware of any dietary restrictions or allergies

PROPRIETORS
JENNY & TYLER
SHERMAN



CHEF
ANDREW BOREK
GENERAL MANAGER
MEGAN KRAUSE

og specialties

CAPRESE AVOCADO TOAST

rustic sourdough, smashed avocado, balsamic heirloom tomatoes, burrata, & fresh herbs \$15 vt/vo/gfo
+bacon \$3 | +eggs \$3

CHILAQUILES VERDE*

corn tortilla chips, salsa verde, roasted corn, pickled shallots, tomatoes, queso fresco, lime crema, & two eggs your style \$17 vt/gf
+chorizo \$3

EGGS IN PURGATORY*

two poached eggs in a diablo pomodoro, baby spinach, confit garlic, toasted french bread, & fresh herbs \$17 vt/gfo

BREAKFAST STREET TACOS

chorizo, scrambled eggs, jalapenos, smashed avocado, cilantro, & served with house potatoes \$16 gf

EGGS FLORENTINE

toasted english muffin, grilled tomato, wilted spinach, poached eggs, bacon crumbles, brown butter hollandaise, & house potatoes \$16

HOT HONEY CHICKEN & WAFFLES*

southern fried chicken, belgian house waffle, bourbon maple syrup, blackberry marmalade, & bacon crumbles \$18

SMOTHERED BURRITO

scrambled eggs, crispy potatoes, bacon, jalapenos, cheddar jack cheese & smothered in your choice of chorizo gravy or pork green chili \$17

STEAK & EGGS*

mojo marinated flank steak, refried black beans, crispy tortillas, queso fresco, salsa verde, & two eggs your style \$18 gfo

TEJON ST. SCRAMBLE

house fried potatoes, bell peppers, onions, bacon lardons, with scrambled eggs \$16

SPAM FRIED RICE

fried rice, crispy spam, bell peppers, onions, yum yum sauce, & a sunny side up egg \$15 gf

a la carte

BISCUITS & GRAVY \$5.5/11

BELGIAN WAFFLE \$8

TWO EGGS \$3

BACON / SAUSAGE \$4

HOUSE POTATOES \$3

BREAD \$3

FRUIT BOWL \$6