



BRUNCH COCKTAILS

20

APEROL SPRITZ

Aperol, Luca Paretti Prosecco, Orange

MIMOSA

Luca Paretti Prosecco Fresh Orange Juice

BELLINI

Luca Paretti Prosecco White Peach

CLASSIC BLOODY MARY

Finlandia Vodka, Tomato Juice Housemade "Bloody Mud"

PIMM'S CUP

Pimm's No. 1, Cucumber Mint, Fever Tree, Ginger Beer

THE BIRDCAGE 95 Luca Paretti Prosecco, White Peach Purée, Orange Juice, Strawberry Rose Cordial

ASK YOUR SERVER ABOUT BOTTLE UPGRADES!

TOASTED ALMOND COFFEE 9

Califa Farms Almond Milk Roasted Almonds, Vanilla, Espresso

SAVANNAH SIPPER 7

English Breakfast Tea White Peach, Lemon, Agave

NON-ALCOHOLIC

ALL JUICES ARE MADE DAILY IN HOUSE

THE EYE-OPENER 6

Ginger, Lemon, Orange, Cayenne

SELF CARE 16

Lychee, Pressed Coconut Water Lemon, Orange Blossom

GREEN JUICE 9

Kale, Celery, Parsley, Apple, Pineapple Orange

REVITALIZER 10

Fresh-Pressed Carrot, Apple, Lime, Ginger

BRUNCH

CINNAMON ROLL PANCAKES 22

Brown Sugar-Cinnamon Swirl, Candied Almond Cream Cheese Frosting

FRENCH TOAST 21

Blueberry Compote, Butter, Maple Syrup

DUTCH BABY PANCAKE 23

Meyer Lemon Frosting, Farmers Market Berries

EGGS

STEAK AND EGGS* 43

Prime NY Strip, Chimichurri, Wilted Garlic Spinach, 2 Sunny-Side-Up Eggs

SHAKSHUKA* 26

Baked Egg, Ground Turkey, Crispy Artichoke, Spiced Mediterranean Ragu, Feta Cheese, Challah Bread

EGGS BENEDICT 22

Glazed Black Forest Ham, Poached Organic Egg Whipped Herb Cream Cheese, Hollandaise, English Muffin

SERVED WITH HOME FRIES

EGG WHITE OMELETTE* 19

Egg Whites, Turkey Bacon, Artichoke Arugula, Caramelized Onions, Goat Cheese

SERVED WITH HOME FRIES

BREAKFAST BURRITO* 23

Scrambled Organic Eggs, Bacon, Turkey Sausage Crispy Potato Hash, Chipotle Salsa, Griddled Tortilla Wrap

SERVED WITH HOME FRIES

CATCH CLASSICS

CRISPY SHRIMP 34

Spicy Mayo, Tobiko

TRUFFLE MUSHROOM SPAGHETTI 33

Wild Mushroom Ragu, Truffle Cream

(VEGAN UPON REQUEST)

ADD GRILLED SHRIMP +10

A5 JAPANESE MIYAZAKI WAGYU 40/oz

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame Cooked Tableside On Our Signature Hot Stone

2oz MINIMUM

TRUFFLE SASHIMI* 39

Tuna, Hamachi, Chili Ponzu Osetra Caviar, Black Truffle Purée

CRUNCHY RICE CAKES 24

Tuna Tartare, Wasabi Tobiko

CRISPY CAULIFLOWER 29

Spicy Vegan Mayo (V)

ROLLED

MRC ROLL* 24

Seared Tuna, Shrimp, Avocado Ponzu Brown Butter

VEGETABLE KING ROLL 23

King Oyster Mushroom Cashew, Spicy Miso

CATCH ROLL* 25

Crab, Salmon, Miso-Honey

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

HELLFIRE ROLL* 24

Spicy Tuna Two-Ways, Pear, Balsamic

WAGYU SURF & TURF ROLL* 36

Maine Lobster, Crispy Potato, Truffle Aioli Sweet Ponzu, Chimichurri Tempura Flakes

BUNS

THE CLASSIC BURGER* 26

8oz Classic Beef Burger Blend American Cheese, Pickles, Red Onions Ketchup, Mustard Mayo

SERVED WITH FRIES

CRISPY CHICKEN SANDWICH 24

Organic Chicken, Spicy Aioli Dill Pickles, Sesame Bun

SERVED WITH FRIES

GREENS

BABY GEM CAESAR SALAD* 25

Sugar Snap Peas, Asparagus, Avocado Sunflower Seeds, Lemon Parmesan Vinaigrette

(GF + VEGAN UPON REQUEST)

COCONUT KALE CHICKEN SALAD* 25

Poached Organic Chicken, Heirloom Tomato Roasted Sweet Potato, Quinoa, Avocado Shallot Vinaigrette (GF, DF)

GRAINS

TUNA POKE BOWL* 25

Avocado, Tomato, Sour Apple, Pineapple Yuzu-Chili, Brown Rice, Crispy Taro (DF)

SMASHED ORGANIC AVOCADO TOAST* 24

Pomegranate, Almond, Pickled Chili Heirloom Tomato, Medium Boiled Egg Radish, Sourdough Bread

(VEGAN UPON REQUEST)

SIDES

APPLE SMOKED BACON* 9

CHICKEN SAUSAGE* 9

CHARRED BROCCOLINI 15

Chili, Garlic, Lemon (V, GF)

PARMESAN TRUFFLE FRIES 18

Vegan Truffle Aioli

(VEGAN UPON REQUEST)

LOBSTER MACARONI 33

Maine Lobster, Lobster Cream Breadcrumbs, Grated Parmesan

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

EXECUTIVE CHEF: ADRIAN VELA

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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