

WELCOME TO HOUSE DRAG BRUNCH

WE CANNOT WAIT TO SERVE AND ENTERTAIN YOU

THE R HOUSE DRAG BRUNCH EXPERIENCE

INCLUDES 3 COMPONENTS

1. DRINKS, DRINKS, DRINKS!

BOTTOMLESS DRINKS PACKAGE

\$60

\$60 PER PERSON PLUS TAX AND GRATUITY

MIMOSAS

SWEET WHITE WINE SANGRIA

MOJITOS

VIRGIN MIMOSAS

ZERO PROOF COCKTAILS

SOFT DRINKS

BOTTLE SERVICE PACKAGE

\$85

\$85 PER PERSON PLUS TAX AND GRATUITY INCLUDES -

\$50 CREDIT PER PERSON FOR BOTTLE

BOTTOMLESS MIMOSAS

FRONT ROW SEATING AND VIP CHECK-IN

SUPERSTAR PARADE \$500

HERRADURA SILVER / STOLI ELI / BOTTOMLESS MIMOSAS

ZERO ALCOHOL BOTTLE SERVICE \$180

ALMAVE BLANCO NON-ALCOHOLIC TEQUILA

2. FAMILY STYLE SET MENU

CAYENNE FRIED CHICKEN, SPICY CILANTRO SAUCE

AVOCADO TOAST, SCRAMBLED EGG, BACON, PICO DE GALLO, TAJIN (VGP, GFP, DF)

GRILLED CHICKEN SLIDER, CHIMICHURRI, SWISS (GFP, DFP)

SPICED APPLE CRUMBLE FRENCH TOAST, WHIPPED MASCARPONE CREAM CHEESE, APPLE MAPLE SYRUP (V)

SEASONAL BRUNCH SALAD (V, VGP, GF, DFP)

ADDITIONAL ORDERS \$8 EACH

VEGETARIAN / VEGAN SET MENUS

CHOICE OF:

CAULIFLOWER RICE BOWL, ROASTED ROOT VEGETABLES, CHICKPEAS, VEGAN FETA, PEPITAS, GUACAMOLE, LIME (VG, DF, GF)

*ADD GRILLED CHIMICHURRI CHICKEN \$9 (DF, GF)

- OR -

AÇAÍ BANANA BERRY BOWL, GRANOLA, BLUEBERRIES, STRAWBERRIES, CHIA AND PUMPKIN SEEDS, HEMP HEARTS, BEE POLLEN (VG, DF, GF)

- OR -

SPICED APPLE CRUMBLE FRENCH TOAST, WHIPPED MASCARPONE CREAM CHEESE, APPLE MAPLE SYRUP (V)

PLUS:

SEASONAL BRUNCH SALAD (V, VGP, GF, DFP)

WE ARE ABLE TO ACCOMMODATE ANY ALLERGIES OR OTHER DIETARY REQUIREMENTS - JUST ASK YOUR SERVER

V = VEGETARIAN, VG = VEGAN, VGP = VEGAN VERSION POSSIBLE, GF = GLUTEN-FREE, GFP = GLUTEN-FREE POSSIBLE, DF = DAIRY FREE, DFP = DAIRY FREE POSSIBLE

3. AND OF COURSE OUR FABULOUS SHOW BY MIAMI'S FIERCEST DRAG ENTERTAINERS

MINIMUM SPEND REQUIREMENT \$60 PER PERSON PLUS TAX AND GRATUITY

EXTRA DELICIOUSNESS

SWEET CHILI CHICKEN WINGS \$12

YUCA FRIES \$10

GUACAMOLE \$11

TRUFFLE PARM FRIES \$12

DESSERT

TRES LECHES \$11

Passion fruit three milk cake

UNICORN MARTINI \$16

Piña colada, whipped cream, marshmallows, rainbow sprinkles

CRAFT ICE CREAM \$9

FROM LITTLE HAVANA'S AZUCAR

Dulce de leche, café con leche, or Abuela Maria (guava, cream cheese, vanilla)

CHOCOLATE PECAN BROWNIE \$13

Homemade brownie, dulce de leche, vanilla ice cream, chocolate sauce

STOP, DROP, SLAY

ICE CREAM SANDWICH \$26

Fireman Derek Birthday Cake

Ice Cream Wedged Between

Giant Rainbow Sprinkle Cookies

SERVES 4 GUESTS

JOJO TEA \$5

ENGLISH BREAKFAST, Kenya

GREEN JASMINE PEARLS, China

PEPPERMINT, USA



R HOUSE GOODIES

Ask your server about purchasing goodies

FAN \$22

Oversized R House fan available in pink or blue

TEES AND TANKS \$26

R House t-shirt

He/Him/Papi tank

She/Her/Mami tank

BASEBALL CAP \$26

Available in pink or blue

SHADES \$10

Wayfarer style sunglasses

WHISTLE \$5

R House Logo



START OFF BRUNCH WITH A BANG!

\$16

FROSÉ SPECIALS

DRAG-ON FRUIT

PIÑA COLADA

SERV VODKA COCKTAILS

PINK LEMON DROP \$13

SERV Trixie Mattel

Pink Lemonade Vodka

BERRY VODKA MOJITO \$15

SERV Trinity The Tuck

Berry Vodka

BLOODY MARY \$16

SERV Alaska 5000

Vodka

LA PIÑA LOCA \$110

WHOLE PINEAPPLE FULL WITH FROZEN PIÑA COLADA, PLUS 5 SHOTS OF HOUSE LIQUORS AND SPARKLERS

COFFEE

by PANTHER COFFEE

Small batch roasted in WYNWOOD, FL

AMERICANO \$5

ESPRESSO \$5

MACCHIATO \$6

CORTADITO \$6

COLADA \$6

CAFÉ CON LECHE \$6

ICED COFFEE \$5

ICED LATTE \$6



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REVIEW US ON YELP, GOOGLE, OR TRIP ADVISOR

BE LOYAL TO US ASK YOUR SERVER ABOUT OUR LOYALTY PROGRAM

*For your convenience, 20% service fee will be added to your table

**Guests must be 18+ to attend drag brunch

***Please drink responsibly



DRINKS

 DIRTY POP ESPRESSO MARTINI STOLI VODKA OR OLD FORESTER BOURBON, CARAMEL, COLD BREW ESPRESSO, CHOCOLATE BITTERS, CARAMEL CORN BASKET SWEET & SALTY ESPRESSO MARTINI SPRITZ SPRITZ SPRITZ GREY GOOSE ESSENCE WATERMELON & BASIL, APEROL, FRESH WATERMELON, ELDERFLOWER, LAMARCA PROSECCO, CITRUS PERFUME JUICY TWIST ON A CLASSIC SPRITZ I LOVE LYCHEE KETEL ONE CITRON, FLUFFY LYCHEE, FRESH RASPBERRY, CRUMBLLED MILK CHOCOLATE DECADENT LYCHEE MARTINI MADAME BUTTERFLY FORD'S GIN, MARMALADE HONEY, LAVENDER SODA, BUTTERFLY FLOWER, FRESH CITRUS FLORAL BREAKFAST COLLINS PINK PONY NEGRONI ATIAN ROSE GIN, APEROL APERITIVO, LILLET BLANC, PINK SHIMMER LIGHT & SHIMMERING NEGRONI	SUCH IS MANGO DAIQUIRI DIPLOMATICO PLANAS RUM, SPICY MANGO, TAJIN, MINT AROMATICS SWEET AND SPICY MANGO DAIQUIRI MOJITO COQUETO BACARDI SUPERIOR, HAVEN COCONUT RUM, COCONUT WATER, FRESH LIME & MINT, TOASTED COCONUT COCONUT-FORWARD MOJITO LADY IN RED BACARDI SUPERIOR, HIBISCUS, FRESH GUAVA, SPARKLING GINGER BEER FLORAL FRUITY RUM MULE LA REINA MARGARITA HERRADURA SILVER TEQUILA, COINTREAU, PASSION FRUIT, DRAGON FRUIT FLOAT, BLUE ORCHID BEAUTIFUL, LAYERED, TART MARGARITA EL SANCHO MARGARITA DON FULANO BLANCO TEQUILA, EL SILENCIO MEZCAL, TORCHED PINEAPPLE, THAI CHILLI, GRATED CINNAMON SPICY TROPICAL MARGARITA BOURBON BERRY OLD FORESTER BOURBON, BLUEBERRY BOBA PEARLS, STRAWBERRY, BLACKBERRY, LEMON BERRY-FORWARD WHISKEY SOUR HONEY BEAR OLD FASHIONED BACON-INFUSED WOODFORD RYE, HONEY MAPLE, COFFEE-CACAO BITTERS, WAFFLE COOKIE SWEET AND SAVORY OLD FASHIONED 	SPARKLING AND CHAMPAGNE GLBTL LA MARCA, PROSECCO DOC, Italy\$12\$48 LA MARCA, PROSECCO ROSÉ DOC, Italy\$48 VRANKEN POMMERY BRUT ROYAL, Champagne, France\$140 PERRIER-JOUET GRAND BRUT, Champagne, France\$190 VEUVE CLICQUOT YELLOW LABEL BRUT, Champagne, France\$220 DOM PERIGNON BRUT, Champagne, France\$550 WHITE WINE SAUVIGNON BLANC MARQUÉS DE CACERES 2021, Rueda, Spain\$12\$48 SAUVIGNON BLANC, SAINT CLAIR 2022, Marlborough, New Zealand\$15\$60 SAUVIGNON BLANC, ORIN SWIFT CELLARS BLANK STARE 2023, St. Helena, CA\$70 PINOT GRIGIO MASO CANALI 2022, Italy\$12\$48 ALBARIÑO BALADIÑA 2022, Spain\$48 CHARDONNAY LA MER SOLEIL 2022, Monterey Bay, CA\$14\$56 CHARDONNAY HARTFORD COURT 2022, Russian River Valley, CA\$60 RIESLING AUGUST KESSELER, KABINETT 2023, Germany\$40 VIOGNIER STAGS' LEAP 2020, Napa Valley, CA\$70	ROSE GLBTL LES SARRINS, CÔTES DE PROVENCE 2022, France\$12\$44 VIE VITÉ, CÔTES DE PROVENCE 2022, France\$50 RED WINE PINOT NOIR BENTON-LANE 2022, Willamette Valley, Oregon\$16\$64 PINOT NOIR, FAMILY FRANK VINEYARDS 2022, Napa Valley, CA\$80 MERLOT R COLLECTION BY RAYMOND 2022, Napa Valley, CA\$12\$48 MERLOT DUCKHORN 2020, Napa Valley, CA\$98 ZINFANDEL BLEND 8 YEARS IN THE DESERT 2022, Orin Swift Cellars, CA\$96 CABERNET SAUVIGNON POSTMARK 2021, Paso Robles, CA\$15\$60 CABERNET SAUVIGNON JUSTIN ISOCELES 2020, Paso Robles, CA\$120 CABERNET SAUVIGNON STAG'S LEAP, ARTEMIS 2021, Napa Valley, CA\$180 MALBEC BIUTIFUL 2023, Mendoza, Argentina\$14\$56 MALBEC QUIMERA 2019, Mendoza, Argentina\$90 RIOJA EXCELLENS BY MDC 2019, Spain\$44 BORDEAUX CUVÉE HERITAGE, MOUTON CADET 2020, Napa Valley, CA\$60
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ZERO PROOF COCKTAILS		BEERS, CIDERS, & SELTZERS	
BLANCO MARGARITA\$14 ALMAVE BLANCO, FRESH LIME, AGAVE NECTAR, ORANGE BITTERS	NO-CRONI\$15 BARE GIN, MARTINI & ROSSI VIBRANTE, MARTINI & ROSSI FLOREALE	WYNWOOD BREWING La Rubia	CLAUSTHALER Non-Alcoholic Beer
SMOKY MANGO MARGARITA\$14 LITTLE SAINTS ST EMBER, PALO SANTO, GINGER, CARDAMOM, LION'S MANE MUSHROOM, LIME, MANGO, BEE POLLEN	PATHFINDER OLD FASHIONED\$16 PATHFINDER HEMP & ROOT SPIRIT, BROWN SUGAR, AROMATIC BITTERS, ORANGE PEEL	CIGAR CITY BREWING Jai Alai, IPA	ANGRY ORCHARD HARD CIDER Crisp Apple
		MONK IN THE TRUNK Organic Amber Ale	CALIFORNIA CIDER CO. Ace Pineapple Cider
		MODELO	WHITE CLAW SELTZER Black Cherry
		BLUE MOON	HIGH NOON SELTZER Mango / Watermelon
		AMSTEL LIGHT	

