

BRUNCH MENU

PLATES

Chilaquiles ~ \$14

corn tortillas, tomatillo salsa, queso fresco, crema, fried eggs (V) (GF)

Portuguese Baked Eggs ~ \$16

stewed peppers, onions, tomatoes topped with eggs (V) (GF)
served with grilled bread

Avo Toast ~ \$14

fresh avocado, toasted multigrain, cherry tomatoes, red onions, cilantro, queso fresco, topped with sunny up egg (V) (VG*)
served with greens & home fries

Pura Vida Scramble ~ \$13

scrambled eggs, tomatoes, onions, spinach, feta (V) (GF*)
served with toast & home fries

The Lineup ~ \$18

two pancakes, eggs your way, choice of meat
served with home fries

Vagabond Bottomless

Brunch ~ \$40

1 brunch entree
+ unlimited brunch cocktails for 1.5hrs

FOR THE TABLE



Buttermilk Pancakes ~ \$12

stack of three of our house pancake recipe served with whipped butter and Vermont maple syrup (V)
add blueberries, banana or chocolate chips +\$3

Pastéis de Nata ~ \$4(ea)

Portuguese egg custard tart pastries (V)

King's Sliders ~ \$12

two double patty sliders, american cheese, pickles, special sauce, on King's Hawaiian rolls

Doughnuts ~ \$8

house made cinamon & sugar doughnuts (V)

SIDES

home fries ~ \$4

thick cut bacon ~ \$6

chorizo ~ \$6

chicken sausage ~ \$5

sliced avocado & tomato salad ~ \$7

fresh fruit ~ \$7

2 eggs your way ~ \$5

hand cut fries ~ \$7

toast ~ \$3

BOWLS

Açaí Bowl ~ \$14

açaí, blueberries, bananas, strawberries, granola, flaxseeds, coconut almond milk (VG)

Vagabond Bowl ~ \$14

rice, beans, salsa verde, sunny up eggs, avocado (V) (GF)
add chorizo +\$4

Tuna Poke Bowl ~ \$16

rice, ahi tuna poke, avocado, cucumber, seaweed, blacksesame, crispy tortilla strips (GF)
served with spicy aioli

HAND HELDS



Pura Vida Burrito ~ \$13

our Pura Vida scramble wrapped in a flour tortilla with fresh sliced avocado (V)
add chorizo +\$4

Surfer's Burrito ~ \$14

egg fried hard, cheddar cheese, hash browns, bacon, wrapped in a flour tortilla
served with home fries

Dawn Patrol ~ \$13

baguette, fried egg, American cheese, bacon
served with home fries

Chicken Torta ~ \$13

pulled roasted chicken, shredded lettuce, tomato, special sauce, cheese
served with hand cut fries

(VG) Vegan (V) Vegetarian (GF) Gluten Free (*option available with substitutions)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BRUNCH MENU

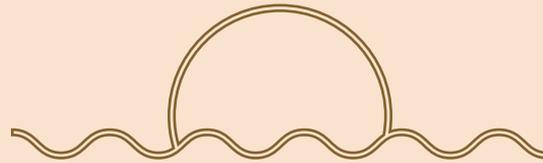
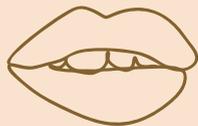
BEERS

DRAFTS

- Pacifico** Mexican Lager | 4.5% | 7
Shark Tracker Nantucket Light Lager | 4.8% | 7
Cigar City Guayabera Citra Hopped Pale Ale | 5.5% | 8
Panga Drops Nicaraguan Kellerbier | 6.2% | 8

BOTTLES & CANS

- Medalla Light** Puerto Rican Light Lager | 4.2% | 6
Sagres Portuguese Pale Lager | 5% | 7
Superbock Portuguese Pale Lager | 5.2% | 7
Modelo Especial Mexican Lager | 4.4% | 7
Negra Modelo Mexican Dunkel | 5.4% | 7
Victoria Mexican Lager | 4% | 7
Presidente Dominican Lager | 5% | 7
Maui Big Swell Dry Hopped IPA | 6.8% | 8
Stone Buenaveza Salt & Lime Lager | 4.7% | 8
Topo Chico Seltzer Strawberry Guava | 4.7% | 8
The Athletic - Run Wild Low ABV IPA | <0.5% | 7



BRUNCH COCKTAILS

Mimosas

classic | spiced cran | guava ~ \$9

Michelada

negra modelo | house michelada mix | lime ~ \$10

Bloody Mary

vodka | house mix ~ \$11

Espresso Martini

vanilla vodka | nitro cold brew | coffee liqueur
simple | aztec bitters ~ \$15

Tamarindo

mezcal | tamarind ponche | clamato
michelada mix | lime ~ \$13

Vagabond Punch

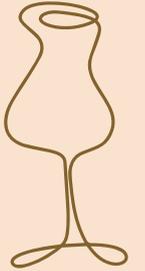
our signature rum punch
inspired by Norman Paperman ~ \$13



WINE

BUBBLES

- Mas Fi** Cava, Spain NV | 10 / 40
Jansz Brut Cuvée, Tasmania NV | 14 / 56
Veuve Clicquot Brut Champagne, France | 99



NON-ALCOHOLIC

FRESH JUICES

- Orange** | 4
Grapefruit | 4
Guava | 4

HOT BEVERAGES

- Nitro Cold Brew** | 5
Drip Coffee | 4
Hot Tea | 4

