



Tapas Brunch

MIAMI BEACH INSPIRED FOR THE TABLE

Local Half Shell Oysters

House Cocktail Sauce

Peel N Eat Shrimp

Poached in Local Beer, Lemon, Fresh Herbs, Old Bay Seasonings

Homemade Granola & Yogurt

Natural Greek Yogurt, Seasonal Fruits

Ceviche de Pescado

Marinated in Citrus Mezcal, Cucumber, Tomatoes, Serrano Peppers, Cilantro,
Red Onions

MAINS

Spanish Scramble

Scrambled Eggs with Crispy Potatoes, Chorizo, Onions, Peppers, Jalapenos,
Queso Fresco & Avocado Crema

Ropa Vieja con Maduros

Shredded Flank Steak in Tomato Sauce, Bell Peppers, Fried Plantains

Chicken & Waffle

Crispy Chicken Tenders, Coconut Maple Syrup

Breakfast Tinga Tostada

Stewed Chicken in Chipotle, Tomatoes and Onions, Chipotle Aioli, Scrambled
Eggs, Queso Fresco

SWEET ENDING

Petite Pastries

Chef's Selection of Petite Pastries

Buttermilk Pancakes

Banana Bourbon Maple Syrup, Whipped Butter

Vanilla Bourbon French Toast

Brioche French Toast, Mixed Berries Compote, Maple Syrup

BEVERAGES

Mimosas, Bellinis, Bloody Marys

****Inquire with your server for our rotating specialty brunch cocktail****

Due to limited capacity, 2 hour dining time limit will be enforced.

We thank you for your understanding.



Offerings described above subject to change without notice based on our desire to serve the best of fresh and local ingredients. Our legal obligation to prevent overservice supersedes and modifies the offer of any "bottomless" alcoholic beverage service. We thank you in advance for drinking responsibly. Consumer Advisory: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of contracting foodborne illnesses. Please alert your server to any special dietary needs.



SEQUOIA

SPECIALTY COCKTAILS

SCARLET FOG 15

Pineapple, Hibiscus and Raspberry Infused Tito's Vodka

FLOR DE OAXACA 14

Peloton De La Muerte Mezcal, Butterfly Pea Flower Tea Simple Syrup, Fresh Lemon & Lime Juice

SMOKIN' RITA 15

Grilled Pineapple & Serrano Pepper Infused Altos Platinum Tequila, Housemade Sour Mix

BLUEBERRY MOJITO 14

Don Q Limon, Muddled Fresh Blueberries and Mint, Fresh Lime, Splash of Sprite

BOURBON BRAMBLE 13

Jack Daniel's, Giffard Ginger Liqueur, Fresh Lemon Juice, Ginger Beer

DON JULIO SANGRIA 15

Don Julio Blanco Tequila, Cointreau, White Wine, Passion-fruit Puree, White Cranberry, Topped with Sparkling Rosé

TROPIC THUNDER 15

Barcardi Silver & Dark Rum, Meyer's Rum, Velvet Falernum, Pink Guava Nectar, Papaya Nectar

CUCUMBER REFRESHER 13

New Amsterdam Gin, Cucumber Cilantro Sour Mix, Simple Syrup

FROZEN COCKTAILS

THE FROZEN MULE 15

Smirnoff Vodka, Housemade Five Spice Simple Syrup, Ginger Water, Fresh Lime Juice

FROSÉ 14

Inquire with Your Server for Our Rotating Flavor

DRAGON FRUIT MARGARITA 15

Altos Platinum Tequila, Triple Sec, Fresh Dragon Fruit Puree, Fresh Lime Juice

Add Grand Marnier Floater 3

KIWI MARGARITA 15

Altos Platinum Tequila, Kiwi Puree, Triple Sec, Fresh Lime Juice

Add Grand Marnier Floater 3

KIWI & DRAGON FRUIT SWIRL MARGARITA 16

Two of Our Favorite Flavors Swirled!

Add Grand Marnier Floater 3

DRAFT

SEQUOIA LAGER 7

Devil's Backbone Brewery, VA 4.5% ABV

ATLAS PONZI WEST COAST IPA 8

Atlas Brew Works, DC 7.3% ABV

PEABODY HEIGHTS ASTRODON HAZY IPA 8

Peabody Heights Brewery, MD 7% ABV

KONA BIG WAVE GOLDEN ALE 7

Kona Brewing Co., HI 4.4% ABV

FLYING DOG THUNDERPEEL IPA 8

Flying Dog Brewery, MD 6.2% ABV

PORT CITY DOWNRIGHT PILSNER 8

Port City Brewing Co., VA 4.8% ABV

LI'L WIT BELGIAN WHITE ALE 7

Right Proper Brewing Co., DC 5% ABV

SAM ADAMS SEASONAL 8

Samuel Adams, MA 5.3% ABV

NON-DRAFT

CORONA 7

Mexico 4.6% ABV

STELLA ARTOIS 7

Belgium 5% ABV

MICHELOB ULTRA 6

St Louis, MO 4.2% ABV

FULL TRANSPARENCY HARD SELTZER 6

Orange Crush // Black Cherry DC Brau Brewing, DC 5% ABV

BOLD ROCK HARD CIDER 6

Nellysford, VA

WINES BY THE GLASS

DOUGH WINES CALIFORNIA

Dough is the first ever wine collaboration for the James Beard Foundation. They work to create an inclusive, equitable & sustainable food culture through an annual donation. Each glass, bottle & conversation can make an impact & become a catalyst for good.

CHARDONNAY 13 // 50

SAUVIGNON BLANC 15 // 58

PINOT NOIR 13 // 50

CABERNET SAUVIGNON 14 // 54

RED

RED BLEND, STERLING VINEYARD 12 // 46

California

CABERNET SAUVIGNON, THE KINKER 14 // 56

Paso Robles, California

MERLOT, CLOSERIE DES BORIES 14 // 54

Francs Cotes de Bordeaux, France

MALBEC, TERRAZAS DE LOS ANDES 12 // 46

Mendoza, Argentina

WHITE

CHARDONNAY, SONOMA-CUTRER 16 // 62

Russian River, California

SAUVIGNON BLANC SEMILLON, CAPE MENTELLE 13 // 50

Magaret River, Australia

PINOT GRIGIO, ORNELLA MOLON 13 // 50

Veneto, Italy

REISLING, BEX 12 // 46

Nahe, Germany

CHENIN BLANC, PINE RIDGE VINEYARDS 14 // 56

California

ROSÉ

GRENACHE ROSÉ, CHATEAU D'ESCLANS

WHISPERING ANGEL 15 // 58

Cotes de Provence, France

GRENACHE ROSÉ, NOTORIOUS PINK 13 // 50

France

VINHO VERDE ROSÉ, VERA 13 // 50

Portugal

SPARKLING (187ML)

BRUT, MOET & CHANDON IMPERIAL 25

Champagne, France

CAVA, JAUME SERRA CRISTALINO CAVA 11

Penedes, Spain

BRUT, FRANCOIS MONTAND 11

Cotes du Jura, France

PROSECCO EXTRA DRY, TIAMO 12

Tuscany, Italy

BLANC DE BLANCS, CHARLES DE FERRE 13

Fere-en-Tardenois, France

ROSÉ, DOMAINE CHANDON 16

Câneros, California

GARDEN SPRITZ, CHANDON 17

Made in Argentina, Chandon Garden Spritz combines the best worlds between spritz and sparkling wine with hints of rose, tangerine and savory herbs. Best enjoyed over ice.

FOR ALL AGES

STRAWBERRY RHUBARB LEMONADE 7

House Made Strawberry Rhubarb Syrup, Fresh Lemon Juice

LEMONGRASS LEMONADE 7

Housemade Lemongrass Syrup, Fresh Lemon Juice

EPIC SHIRLEY TEMPLE 6

Sprite, Grenadine, Garnished with Gummy Bears

DETOX 7

Housemade Ginger Water, Pressed Pineapple Juice