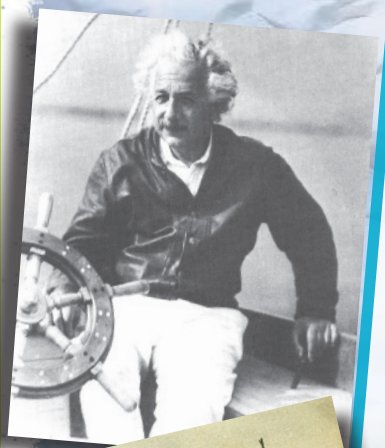
IDLER·RIVERBOAT & DOCKSIDE



MIMOSA BAR

FREIXENET BRUT 6.50

MARTINI ROSSI ASTI 6.50

BUILD YOUR OWN MIMOSA 7.50

start with a split of Freixenet brut or martini rossi asti served in a ice bucket with orange juice, pineapple juice, and grapefruit juice

BLOODY MARY BAR

START WITH A BIG GLASS FILLED WITH ICE, RIMMED WITH CELERY SALT, AND SEASONED JUST RIGHT

BUILD YOUR OWN 12.95

your choice of vodka served in a hurricane glass. the rest is up to you so create your own bloody mary with fresh & pickled vegetables, cheeses, bacon, bbq ribs, chicken wings, and brisket sliders

BLOODY MARYS

WE USE A SPECIAL BLOODY MARY MIX IN ALL OF THEM. IT'S AN OLD ISLAND RECIPE BROUGHT TO THE COAST OF SOUTH HAVEN FROM THE ISLAND OF TRINIDAD & TOBAGGO YEARS AGO

THE IDLER BLOODY 8.75

THE CHUM BUCKET 8.75

seafood meets the idler bloody, with shrimp salsa mixed in. available with home-made pepper vodka for those of you who want some serious heat

THE SPICY BLOODY 8.75

the Idler bloody made with the idler's own pepper infused vodka. be warned this vodka is hot!! you may wanna do half pepper half regular if you're not a spice buff

THE COOL HAND CUKE BLOODY 8.75

this bloody features effen cucumber vodka for a little crisp refreshing twist to your bloody mary

THE GRANDPA'S GARDEN BLOODY 8.75

house-made sundried tomato, green onion, garlic, and thyme infused vodka. a great vegetarian beverage

IDLER·RIVERBOAT &DOCKSIDE

SURVIVORS BREAKFAST

EVERY SATURDAY & SUNDAY 9AM-11AM

FRENCH TOAST 7.95
thick cut real french bread, with cinnamon and powdered sugar

ANDOUILLE SCRAMBLE 7.95
scrambled eggs with andouille sausage, peppers, potatoes, and onions. served with flour tortillas and salsa

EGG CROISSANT SANDWICH 7.95
served with red skin potatoes

SAUSAGE GRAVY & BISCUITS 6.95
house-made southern sausage gravy with fresh biscuits

EGGS & BACON 6.95
scrambled eggs and hickory smoked bacon with red skin potatoes and toast

FRUIT CUP 3.00

consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness