



COCKTAILS & WINE

COCKTAILS

CAIPIRINHA CON APRICOT cachaca, apricot, lime, demerara	11
CLOVER CLUB gin, lemon, raspberry elderflower foam	12
ESPRESSO MARTINI vodka, plantation dark, vanilla infused borghetti, counter culture espresso	15
SANGRIA spanish red wine blend, liquor de violettes, seasonal berries	glass 10 Pitcher 35
SMOKED OLD FASHIONED bourbon, demerara, angostura, orange bitters hickory smoked glass	11
PEACH GIN TONIC NON-ALCOHOLIC GIN VARIATION peach gin, tonic, elderflower	13 9
GARDEN MARGARITA Tequila, cucumber, jalapeño, cilantro, lime	12
PINK LEMON DROP MARTINI pink lemonade vodka, fresh lemon	9

beer

DRAFT ask your bartender or server for the most up-to-date draft selections	ALL 8
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bottles & cans

DOS PILOTOS CERVEZA	6
ACE GUAVA CIDER	6

WINE

HOUSE WINES BY THE GLASS pinot grigio, chardonnay, pinot noir, cabernet sauvignon	8
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WHITE	<i>by the glass</i>
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CASTELLO DI POGGIO MOSCATO DOGC piedmont, italy	9
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KING ESTATE PINOT GRIS willamette valley, OR, 2o22	13
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MARTIN CODAX ALBARINO rias baixas, spain 2021	11
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TAONGA SAUVIGNON BLANC marlborough, new zealand, 2o22	11
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CATENA CHARDONNAY mendoza, argentina 2o22	14
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NISIA VERDEJO rueda, spain 2o22	12
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ORIN SWIFT FRAGILE ROSE maury, France, 2021	15
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SPARKLING	<i>by the glass</i>
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JEIO PROSECCO Italy 187 mL	12
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LAMARCA PROSECCO italy	8
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VEUVE CLICQUOT BRUT Reims, France	20
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Red	<i>by the glass</i>
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LOCATIONS ES BY DAVE PHINNEY spain	13
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GUN BUN PINOT NOIR sonoma county, ca, 2021	14
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LUKE MERLOT columbia valley, wa 2020	12
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FAZZIO "LA POSTA" MALBEC mendoza, argentina 2021	10
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SMITH & HOOK CABERNET SAUVIGNON paso robles, ca 2021	14
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MURIEL RESERVA rioja, spain 2016	13
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BROTHER FOX

415
N ALCANIZ ST

B R U N C H

Brunch is good ...

PAN CON TOMATE 10

CATALAN-STYLE TOASTED BREAD, FRESH TOMATO
(ADD SPANISH ANCHOVIES +3)

AVOCADO TOAST 16

HEIRLOOM CHERRY TOMATOES, PICKLED VEG,
FIG BALSAMIC, SUMAC

SALMON LOX BAGEL 16

IN-HOUSE CURED SALMON, WHIPPED
CREAM CHEESE SPREAD

WAFFLES 18

WHIPPED CINNAMON BUTTER, MAPLE SYRUP, BACON

BIKINI SANDWICH 21

BLACK FORREST HAM, WHITE CHEDDAR, TRUFFLE AIOLI,
HOME FRIES

SHRIMP & GRITS

FL GULF SHRIMP, SPANISH CHORIZO, LOCAL C & D STONE GROUND CHEESE GRITS (ADD POACHED EGG \$2) 29

BRO. FOX SKILLET

FRIED POTATOES, BRAVAS SAUCE, GARLIC AIOLI, POACHED EGG, CHORIZO 19

Breakfast TACOS

served w HOMEstyle potatoes

SHRIMP

ANCHO CHILI DUST, PINEAPPLE,
MANGO-JALEPEÑO SALSA

2 tacos

19

3 tacos

23

CHORIZO + EGG

GROUND CHORIZO, SCRAMBLED EGG

18

22

CARNE ASADA

MARINATED + GRILLED SKIRT STEAK,
SCRAMBLED EGGS, CHIMMICHURRI

18

22

CURED Meat + CHEESE

CHORIZO IBÉRICO

SPANISH DRY-CURED SAUSAGE . . . MKT
PROSCIUTTO

DRY-CURED HAM . . . MKT

MANCHEGO

SWEET, TANGY SHEEP'S
CHEESE . . 13

VALDEON

EARTHY, SALTY, TANGY,
BLEU CHEESE . . 15

DRUNKEN GOAT

SPANISH CHEESE AGED IN RED WINE . . 14



A LA Carte

Pan Chocolate 7
artisanal baked chocolate croissant

Seasonal fruit 8

add granola \$2
add yoghurt \$2

Applewood smoked
bacon 6

Maple sausage 6

Home fries 5
caramelized onion & pepper

Toast 4

Coffeeetc

coffee 3.50

Coca-cola soft
drinks 3.50

orange juice,
cranberry
juice,
grapefruit
juice 4

milk 4

iced tea 3.50

Garden SALADS

ELOTE

BABY HEIRLOOM TOMATOES, CHARRED CORN, COTIJA, CILANTRO VIN 12

GRILLED CAESAR

SOURDOUGH CROUTON, ADD SPANISH ANCHOVY +3 ... 13

BOTTOMLESS Mimosas

\$15 with entree

\$20 without entree

Aperol Spritz \$10

ZERO PROOF Aperol Spritz \$9
ZERO PROOF Mimosa \$7

BLOODY Marys

\$9 RED Fox - vodka, celery, olives

\$13 SILVER Fox - titos, blistered cherry tomatoes,
blue cheese olives, bacon

\$20 FENNEC Fox - grey goose, Gulf shrimp, bacon,
blue cheese olives, pickled greens