

CHAMPAGNE
BREAKFAST

CULLUM'S ATTABOY

WED - SUN
8 AM - 2 PM

San Antonio Tradition

STARTER

1915 Spudnut Donut -powdered sugar covered doughnuts	7
La Lou Tarama Peasant Pâté -carp roe, scallion & lemon	11
Escargot -herbed scotch compound butter, toast	18
Champagne Butter Poached Scallop & Hollandaise -u10, smoked trout roe, dill	16

CAVIAR & ROE

Swell Life smoked trout roe (20g), black river caviar (8g), -crema, chive & blini	60
Oscietra-royale Caviar	6(G) 78(20g)
Rainbow Trout Smoked Roe	1.50(G)
Caviar Set Up -crema, chive & blini	7
Blini	5
Caviar Bump & a Shot	11

SIDE

Hot Butter Asparagus -finished with flake salt	8
Leeks Vinaigrette -braised in court-bouillon	13
Fennel & Tomato -roasted and perfumed	12
Seasonal Fruit	Mkt

SALAD

Caesar Salad	14
Frisée w/ Poached Egg -champagne vinaigrette, hollandaise, caviar	14

BRUNCH

Omelette -classic french omelette, hollandaise, caviar, champagne vinaigrette frisee salad + truffle 10 caviar 10	15
Eggs Benedict -served with breakfast potatoes + truffle 10 caviar 10	16
Baked Tomato French Toast -gruyère & hollandaise	14
Pancakes -served with maple syrup	14
Truffle Eggs & Toast	25
Steak & Eggs + glace 5 truffle 10	30

SANDWICHES

-all served with breakfast potatoes	
Smoked Brisket Egg & Cheese	13
Bacon Egg & Cheese	13
Egg & Cheese	11
Ham & Cheese -bechamel, gruyère	16
Attaboy Brunch Burger + hollandaise 2 + glace 5	23
Attaboy Burger & Fries + glace 5 egg 2 bacon 5	16

Sweet!

Mom's Cheesecake + truffle 10	11
Floating Island -french meringue floating in ice cream sauce with shaved almond	10

Chef De Cuisine: Alysha Brooke

CREDIT CARDS ACCEPTED AS PAYMENT

Consuming raw or under cooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness

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Long live Attaboy



Long live the Legend

BUBBLES

Mimosa	9 30
Scribe Rosé Pét Nat 2021 Sonoma: <i>California</i> hibiscus rasp. pom.	56
Laurent Perrier La Cuvée Brut Nv Champagne: <i>France</i> almond cherry salt	60 20
Ar Lenoble "Intense" M17 Brut Nv Champagne: <i>France</i> berry apple pecan	72
Bérecche Brut Reserve Nv Champagne: <i>France</i> dried pear hazelnut spice	80
Sergent Extra Brut Blanc De Noir 1er Cru Chemin Des Chappes Nv Champagne: <i>France</i> apple peach lemon confit	83

STILLWINE

From The Tank: White	7
Chateau Maris Rouge 2020 Pays D'oc: <i>France</i> berry spice	45
Keplinger Vermillion Red 2018 Sonoma: <i>California</i> dark fruit dried herbs oak	47
La Pépie Cabernet Franc 2020 Loire Valley: <i>France</i> currant licorice earth	50
Vincent Paris Saint-Joseph 2019 Northern Rhone: <i>France</i> plum berry granite	53

COFFEE

Espresso	4
Americano/Sparkling	3.25 6
Drip Coffee	5
Latte	6
Carajillo	10

COCKTAILS

Blueberry Bellini	10
Champagne Cocktail	8
Gimlet gin lime elderflower	9
Lillet Spritz	7
Aperol Spritz	10
Espresso Martini	16
Ramos Gin Fizz gin lemon cream	13
Cullum's Martini	9
1980 Bloody Mary	11
Margarita	16
Old Fashioned	12
Pernod & Soda	11
1925 Style Hanky Panky gin fernet s.verm.	11
Boulevardier bourbon campari s.verm.	11

DRINK

Coke	5
Perrier	3
Tea À La Minute	6
Schilo's Root Beer	4.5
Vichy Catalan	7.5

BEER

Framboise	9
Pêche	9
Duvel Belgian Ale	11
Chimay Trappist White	14



More Food, Drinks
◀ & Special Offerings!

Items and prices change quite often
so please scan the QR code or
visit our site for the latest offerings.