

BRUNCH IS SERVED

\$22 BRUNCH SPECIAL

1 brunch entrees and bottomless mimosas (choice of sparkling wine or apple cider)

FRENCH TOAST 11

pan de mie, berries, granola, maple syrup, powdered sugar

THE FED CLASSIC 14

short rib, spinach, poached free range eggs

WET BURRITO 8

potato, scrambled free range eggs, cheddar cheese,
topped with tomatillo salsa and sour cream

ADD: chorizo, soyrizo... 2 or short rib... 4

BREAKFAST CLASSIC 10

two free range eggs any style, two bacon or two sausage & hash browns

MEAT LOAF BENEDICT 12

hash browns, spinach, meat loaf,
poached free range eggs, chipotle hollandaise

3 CHEESE OMELET 9

3 free range eggs, sharp cheddar, mozzarella,
pepper jack, served with fries

BUTTERMILK PANCAKES 8

two large buttermilk pancakes, fresh berries, maple syrup

BLOODY MARY BURGER 15

grilled beef patty, American cheese, tomato chutney, bacon,
over easy free range egg, served with fries

SMOKED SALMON TOAST 16

smoked salmon, poached free range eggs, spinach, pickled onions,
guacamole, capers, sour cream, toasted French baguette

UNFORGETTABLE HASH 12

house cut garlic fries, chipotle pulled pork, pepper jack cheese,
tomatillo salsa

ADD: free range egg for 2

PROTEIN SCRAMBLE 12

grilled chicken, ham, turkey & sausage with 3 free range eggs scramble
served with mixed greens salad

BACON & AVOCADO OMELET 12

3 free range eggs & pepper bacon topped with avocado served with fries

FRIED BRUSSELS 12

spinach, blackened shallots, roasted spiced pears,
goat cheese, toasted almonds, balsamic reduction

THE FEDERAL BURGER 14

garlic chips, smoked cheddar, bibb lettuce,
black peppercorn aioli, balsamic onion, milk bun.
choice of fries or side salad

FETA CHICKEN SALAD 14

romaine, chickpeas, dried cranberries, olives,
heirloom tomato, cucumbers, red onions,
feta cheese, oregano, grilled chicken,
lemon vinaigrette, naan bread

SHORT RIB POUTINE 16

house fries, short rib, gravy, mozzarella, scallions
ADD: one sunny side up egg 2

TURKEY CLUB 12

smoked turkey, spinach, tomato, pepper bacon,
mayo, mustard, French baguette
served with side salad

SIDES

two free range eggs 4 | two bacon 4 | hash browns 4 | toast with jelly 2

fruit bowl: a mix of fresh berries and melons 8 | biscuits & jam 6

The Federal Bar Long Beach is proud to say we use fresh produce from local farmers markets and free range brown eggs.

DAILY DEALS

LUNCH SPECIAL MONDAY THROUGH FRIDAY - 11:30AM TO 3PM **BURGER & BOOMTOWN SPECIAL** MONDAY THROUGH FRIDAY - 11:30AM TO 3PM

BRUNCH SPECIAL SATURDAY & SUNDAY - 10:30AM TO 3PM **BLUE PLATE SPECIAL** SUNDAY THROUGH WEDNESDAY - 5PM-CLOSE

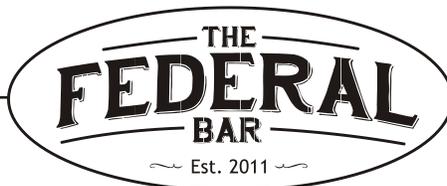
HAPPY HOUR MONDAY: HAPPY HOUR EVERY HOUR & TUESDAY TO SUNDAY - 4PM-7PM **LATE NIGHT HAPPY HOUR** SUNDAY-THURSDAY - 9PM-CLOSE

WWW.THEFEDERALBAR.COM | WWW.FACEBOOK.COM/THEFEDERALBARLONGBEACH | GIFT CERTIFICATES AVAILABLE | FEDERAL NOW OFFERS FULL SERVICE CATERING

Notice: Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies. Credit card payment(s) limited to four (4) per check or table. Federal adds 20% gratuity to parties of 8 or more.





BRUNCH BEVERAGES

SPARKLING COCKTAILS

BOTTOMLESS MIMOSAS 15

choice of sparkling wine or apple cider mimosa

BERRY COBBLER 10

prosecco, seasonal berries, cane sugar, crushed ice

PUCKER UP 15

cutwater old grove gin, giffard's elderflower liqueur, grapefruit juice, cane syrup, sparkling wine, peychaud's bitters

SANGRE POR SANGRE 12

lillet rose, solerno blood orange liqueur, peychaud's bitters, sparkling wine

WORTH THE WAIT BLOODY MARY'S

BOURBON BLOODY 15

bloody mary made with larceny bourbon, topped with a meat & cheese skewer

BLOODY HABAÑERO 15

bloody mary made with cutwater fuğu habaño vodka, picked habaño juice, topped with a short ribs habaño slider

SMOKEY MARIA 15

bloody mary made with montelobos mesal, topped with a carnitas street taco

CLASSIC COCKTAILS

MOSCOW MULE 12

hangar one vodka, house made ginger syrup, lime juice

BEE'S KNEE'S 15

nolet's gin, lemon juice, honey

DAIQUIRI 12

flor de cana 4 year rum, lime juice, cane syrup

OLD FASHIONED 12

larceny bourbon, turbinado, regan's orange bitters, angostura bitters

PALOMA 14

herradura silver, lime juice, grapefruit juice, agave syrup, salt

specialty cocktails

KENTUCKY BRAMBLE 12

buffalo trace bourbon, lemon juice, cane syrup, raspberries, sage leaves

FIRE & SMOKE 14

montelobos mesal, lime juice, house made jalapeno syrup

COCONUT TELEGRAPH 12

flor de cana 4 year rum, lime juice, clement coconut liqueur, almond orgeat

BITTER ROSE 12

cutwater old grove gin, lime juice, house made rosemary syrup, peychaud's bitters, house infused rosemary oil

JALAPEÑO COLLINS 12

hangar one kaffir lime vodka, lime juice, house made jalapeño syrup

RASPBERRY BERET 15

St George raspberry brandy, lemon juice, house made raspberry syrup, house made ginger syrup



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