



WEEKEND BRUNCH

WE ARE A MICROWAVE-FREE KITCHEN. WE PRIDE OURSELVES IN MAKING THE MAJORITY OF OUR ITEMS IN-HOUSE. OUR MENU IS PROUDLY CURATED BY **EXECUTIVE CHEF, SERGIO VELAZQUEZ [AKA MAD CHEF 954]**.



SCAN ME FOR
SPECIALS & UPDATES

HOURS

SUNDAY - THURSDAY 11AM - 10PM
FRIDAY - SATURDAY 11AM - 11PM
HAPPY HOUR
MONDAY - SUNDAY 4PM - 7PM

LUNCH
MONDAY - FRIDAY 11AM - 4PM
DINNER
MONDAY - SUNDAY 4PM - 10PM
WEEKEND BRUNCH
SATURDAY & SUNDAY 11AM - 4PM

SHARING IS CARING



16 | BACON WRAPPED DATES **GF**
stuffed with bleu cheese, maple glaze

18 | WINGS YOUR WAY **GF**
baked, fried or grilled, mild/medium/hot/bbq, bleu cheese or ranch [+1 add grilled onions]

17 | SPINACH & ARTICHOKE DIP **VT GF**
roasted artichokes, creamy spinach, mozzarella and cream cheese, served with house-made blue corn tortilla chips [+5 CRAB MEAT]

30 | LAMB LOLLIPOPS **GF**
marinated and grilled to perfection, served with house-made spicy tzatziki

18 | ROASTED BONE MARROW **GF**
herbs, truffle oil, crostini [+ \$10 LUGE SHOT]

15 | BRUSCHETTA **VT**
parmesan, balsamic glaze drizzle, crostini

17 | ALL ABOUT THE MEATBALLS
all beef meatballs made in-house, marinara, ricotta cheese, mozzarella cheese, crostini [+ \$6 SPAGHETTI]

16 | SWEET CHILLI BRUSSELS
flash fried brussel sprouts, sweet chili sauce, bacon, sriracha aioli

GREENERY



+4 CHICKEN +10 SHRIMP +12 STEAK
+7 PROSCIUTTO +12 SALMON +12 TUNA

15 | CHARRED CAESAR SALAD **VT GF**
charred romaine stalks, bacon, shaved parmesan, crostini, caesar dressing

20 | BURRATA SALAD **VT GF**
berries, truffle honey, balsamic, arugula, crostini

17 | HARVEST SALAD **VT GF**
mixed greens, candied pecans, strawberries, red onions, bleu cheese crumbles, balsamic dressing

17 | GREEK SALAD **GF VT**
tomatoes, cucumber, red onion, feta, pepperoncini, green pepper, kalamata olives [+2 ADD LETTUCE]

21 | GOAT CHEESE SALAD **VT**
arugula, raisins, almond slices, goat cheese croquettes, radishes, guava vinaigrette

HANDHELDS



INCLUDES SEASONED FRIES
+1 SWEET POTATO WAFFLE FRIES
+4 TRUFFLE FRIES

20 | THE LAUDY BREAKFAST BURGER **GF VT**
[SUB VEGGIE OR TURKEY]
egg your way, angus prime beef, american cheese, lettuce, tomato, red onion, brioche bun [+2 BACON]

18 | BUFFALO CHICKEN WRAP
crispy chicken, spring mix, bacon, ranch dressing, bleu cheese crumbles, and mozzarella wrapped in a flour tortilla

18 | THE SUNSHINE WRAP **VT**
egg whites, arugula, tomato, grilled onions, avocado, flour wrap

17 | REUBEN SANDWICH
grilled corned beef, swiss cheese, sauerkraut, grilled rye bread, thousand island dressing, whole grain mustard

16 | GRILLED CHEESE
three-cheese mix [AMERICAN, CHEDDAR, MOZZARELLA], garlic challah bread

16 | EGG SANDWICH **VT**
two eggs your way, american cheese, bacon, brioche bun

18 | CHICKEN CAESAR WRAP
grilled chicken, bacon, caesar salad, wrapped in flour tortilla

18 | CAPRESE SANDWICH **VT**
mozzarella, tomato, greens, basil, truffle balsamic glaze, french baguette [+4 CHICKEN | +8 PROSCIUTTO]

18 | CHORIZO BBQ PULLED PORK SLIDERS
pulled pork, potato sticks, mozzarella, grilled onions, guava bbq sauce, hawaiian rolls

15 | BREAKFAST TACO TRIO **GF**
scrambled eggs, green onions, bacon, tomato, arugula, cotija cheese, corn tortillas

17 | HANGOVER HELPER WRAP
scrambled eggs, bacon, chorizo, sausage, cheese, seasoned fries

18 | FAT VILLAGE CHICKEN SANDWICH
blackened chicken, bacon, lettuce, tomato, onion, brioche bun [+1 CHEESE]

THE MAIN EVENT



17 | BREAKFAST BOWL **GF VT**
chorizo, potatoes, onions, peppers, two eggs your way, avocado, cotija cheese

18 | BUILD YOUR OWN TRUFFLE MAC **VT**
truffle oil and a gooey six cheese blend
[+4 BACON | +4 CHICKEN | +8 PROSCIUTTO
+10 SHRIMP | +12 SALMON]

18 | HASH & EGGS [no substitutions]
homemade corned beef, onion, green peppers, potatoes, two eggs your way

28 | STEAK & EGGS
12oz grilled strip steak, two eggs your way, home fries

18 | EGGS BENEDICT **VT**
two poached eggs, canadian bacon, english muffin, hollandaise, home fries
[+8 SMOKED SALMON | +2 TOMATO]

18 | AVOCADO TOAST **VT V**
avocado spread, arugula, tomatoes, poached egg, whole grain toast, home fries [+8 SMOKED SALMON]

19 | SHRIMP & GRITS
black tiger shrimp, creamy grits

16 | BISCUITS & GRAVY
house-made sausage gravy, buttermilk biscuits, two eggs your way, home fries

LAUDY BY THE SEA

18 | ½ DOZEN RAW OYSTERS
[+ \$2 OYSTER SHOOTER | pick your liquor]

19 | AHI TUNA WONTONS
yellowfin tuna, avocado, sesame weeds, cucumber, seaweed salad, atop a crispy wonton

20 | BANG BANG SHRIMP
panko crusted shrimp tossed in bang bang sauce, chipotle slaw, bleu cheese, sriracha drizzle

22 | MUSSELS LAUDY STYLE
spicy fra divolo marinara sauce OR tuscan white wine sauce, grated cheese, crostini

24 | CHARRED OCTOPUS
charred octopus, crispy potatoes, cilantro aioli, arugula

20 | ZERO'S FRESH LOCAL FISH DIP **GF**
locally caught and processed, served with celery, carrots and house-made blue tortilla chips

OMELETTES



INCLUDES HOME FRIES
+2 EGG WHITES

15 | ITALIAN **GF VT**
basil, tomato, mozzarella

18 | MEAT LOVERS **GF**
bacon, sausage, italian herb ground beef

16 | VEGGIE **VT GF**
onion, bell pepper, tomato, broccoli

14 | BUILD YOUR OWN
egg omelette and home fries, + \$1 each additional add on: cheese, avocado, bell pepper, onion, spinach, steak, bacon, chorizo, beef, tomato, basil, broccoli

LOX FEATURES



18 | LOX AND EGGS
scrambled eggs with grilled onion, smoked salmon

21 | LOX OF LAUDY
smoked salmon, lettuce, tomato, red onion, cucumber, capers, plain bagel, cream cheese

ON THE SWEET SIDE



17 | STUFFED FRENCH TOAST **VT**
sweet cream cheese, fresh strawberries, cinnamon

12 | DOUBLE STACKED PANCAKES **VT**
[+2 CHOCOLATE CHIPS | BLUEBERRY | PECAN]

8 | CINNAMON STICKS (4) **VT**
coated in cinnamon sugar

ACCOMPANIMENTS

5 | HOME FRIES | 5 | WHOLE GRAIN TOAST
3 | ENGLISH MUFFIN | 4 | BISCUIT | 3 | BAGEL
5 | BACON | 5 | PORK SAUSAGE PATTY
5 | TURKEY SAUSAGE LINKS
3 | EGG | 7 | AVOCADO | 8 | SEASONAL FRUIT

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES/AVERSIONS PRIOR TO ORDERING. RED CIRCLE = CAN BE MODIFIED TO THE SPECIFIED ALLERGY/AVERSION.

20% Gratuity will be added to parties of 6 or more and for any tabs left open. 3% credit card processing fee added to all tabs paid via credit cards. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION - THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants www.MyFloridaLicense.com/DBPR/hotels-restaurants/

White & Rosé

GABBIANO PINOT GRIGIO I ITALY	10	34
SANTA MARGHERITA PINOT GRIGIO I ITALY	16	58
HESS CHARDONNAY I CALI	10	34
SONOMA CUTRER CHARDONNAY I CALI	13	48
WHITEHAVEN SAUV BLANC I NEW ZEALAND	13	48
BEZEL SAUV BLANC I CALI CAKEBREAD	15	54
TERRAS GUADAS ALBARIÑO I SPAIN	13	48
DECOY ROSÉ I CALI	11	38
WHISPERING ANGEL ROSÉ I FRANCE	16	58

Red Wine

HAHN PINOT NOIR I CALI	10	34
LA CREMA PINOT NOIR I MONTEREY	17	62
FRANCISCAN CAB SAUV I CALI	10	34
DECOY CAB SAUV I CALI	16	58
BONANZA CAB SAUV I CALI	16	58
BANFI CLASSICO CHIANTI I ITALY	12	40
CAYMUS WALKING FOOL RED BLEND I CALI	17	62
TAPESTRY RED BLEND I CALI	13	48
DUCKHORN MERLOT I CALI	-	80
ACHAVAL FERRER MALBEC I ARGENTINA	12	40
SELLA SUPER TUSCAN I ITALY	12	40
STAGS' LEAP PETITE SIRAH I CALI	-	85

Bubbles

LAMARCA PROSECCO I ITALY	12	45
CHANDON SPARKLING WINE I CALI	13	52
MOET CHANDON CHAMPAGNE I FRANCE	24	100

Libations

FRESH HOUSE-PRESSED JUICES & SYRUPS

*ON HAPPY HOUR | MOCKTAIL I 8 M | RITUAL ZERO PROOF SPIRITS I 10 R

- 15 | *LAS OLAS MULE M new amsterdam vodka, muddled blackberries, orgeat syrup, fresh lemon juice, ginger beer
- 16 | SMOKEY STRANAHAN R bulleit bourbon, angostura and orange bitters, house-made simple, orange peel, filthy cherry, large rock
- 15 | *THE JUNGLE QUEEN R rumhaven coconut water, aperol, pineapple juice, fresh lime juice, house-made simple
- 16 | FAT VILLAGE REFRESHER M tito's vodka, fresh pressed watermelon juice, lemon juice, house-made mint lemongrass syrup
- 15 | *VICTORIA PARK M New Amsterdam vodka, peach schnapps, fresh lemon juice, house-made simple, topped with sparkling grapefruit soda
- 16 | *HEAT WAVE M R corazon tequila, fresh pressed cucumber juice, muddled jalapeños, fresh lime juice, house-made simple, pineapple juice, tajin half rim
- 16 | *HIDDEN GEM M R milagro silver tequila, house-made hibiscus serrano syrup, fresh lime juice, passionfruit puree, rosewater spritz, tajin half rim {award winner at Margarita Festival 2025 }
- 16 | PICK ME UP ESPRESSO MARTINI stoli vanilla vodka, kahlua, shot of espresso [ADD BAILEYS]
- 16 | FEELIN' FANCY MARTINI R fords gin, st. germain, pressed cucumber juice, fresh basil, house-made sour
- 16 | FRISKY WHISKEY MARTINI R jack daniels whiskey, amaretto, fresh lemon juice, house-made simple, egg white
- 18 | THE SISTRUNK R fort mose bourbon, mr. black coffee liqueur, cinnamon syrup, orange bitters, large rock
- 18 | THE AIA OLD FASHIONED R balcones blue corn whisky, simple syrup, orange bitters, large rock

Beer & Canned Cocktails



*ON HAPPY HOUR / L LOCALLY BREWED

DRAFTS

- 8 | ELYSIAN SPACEDUST IPA
- 7 | *STELLA LAGER
- 7 | *YUENGLING LAGER
- 6 | *MILLER LITE PILSNER

- GULFSTREAM L
- 7 | *GRAPHIC HYBRID IPA
- 7 | *HOLD MY BEER LAGER

- TARPON RIVER L
- 9 | HONEY LOVE [9.5% SNIFTER]

BOTTLES

- 6 | *MICHELOB ULTRA LAGER
- 7 | *MODELO PILSNER-LAGER
- 7 | *BLUE MOON BELGIAN WHITE
- 7 | *HEINEKEN LAGER
- 7 | *CORONA LAGER
- 7 | *CORONA LIGHT LAGER
- 7 | *KONA BIG WAVE GOLDEN ALE
- 6 | *N/A STELLA LAGER
- 7 | *ANGRY ORCHARD CIDER

CANS

- 7 | *GUINNESS DRAUGHT
- GULFSTREAM L
- 8 | HOLD MY BEER LIGHT LAGER
- TARPON RIVER L
- 7 | GOOD AS GOLD GOLDEN ALE
- FUNKY BUDDHA L
- 7 | *FLORIDIAN HEFEWEIZEN
- CIGAR CITY - TAMPA L
- 8 | JAI ALAI IPA
- WYNWOOD - MIAMI L
- 8 | LA RUBIA BLONDE ALE

CANNED COCKTAILS

- 8 | *HIGH NOON [VODKA] GRAPEFRUIT | PINEAPPLE | WATERMELON
- 8 | *SURFSIDE [VODKA] GREEN TEA | PEACH TEA ICED TEA & LEMONADE | STRAWBERRY LEMONADE
- 8 | *LONG DRINK [GIN] TRADITIONAL CITRUS

Refreshments

3.50 [FREE REFILLS]

- | | |
|-----------|-----------|
| COKE | GINGERALE |
| DIET COKE | SPRITE |
| COKE ZERO | CLUB SODA |
| ICED TEA | COFFEE |

- 5 | FRESH LEMONADE [+1 STRAWBERRY]
- 5 | ARNOLD PALMER
- STILL & SPARKLING WATER
- 5 | SMALL BOTTLE
- 10 | LARGE BOTTLE

THE LAUDY VIBE: OUR PROMISE

Local family owned, Laudy Bar Craft Kitchen is an urban village playground born from the heart of Fort Lauderdale's F.A.T. Village [Food. Art. Technology.] "Laudy" celebrates our city with praise and pride, and our greatest wish is to make you feel right at home. We deliver an unforgettable "Laudy Vibe" guest experience through fresh craft food and cocktails, ensuring a welcoming space for all. We are proud to support our community by showcasing local artists and musicians. We are Laudy!