

# BRUNCH

## APPETIZERS

### EAST COAST OYSTERS BY THE DOZEN:

Raw Half Shell - Traditional Set Up.....	42
Rockefeller Style.....	50
Fried.....	42
<b>SHRIMP &amp; MANGO CEVICHE</b> .....	18
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
<b>ESCARGOTS &amp; TORTELLINI</b> .....	23
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
<b>LUMP CRAB CAKES</b> .....	25
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
<b>ATLANTIC CALAMARI</b> .....	22
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
<b>BEEF WELLINGTON BITES</b> .....	18
Tenderloin, Mushroom Duxelles, Puff Pastry, Peppercorn Sauce	
<b>STEAK TARTARE</b> .....	26
Quail Egg, House Made Chips	

## SOUP & SALADS

<b>CRAB AND CORN CHOWDER</b> .....	Small 12 / Large 24
<b>SOUP OF THE DAY</b> .....	Small 9 / Large 12

### ADD TO ANY SALAD TO MAKE IT AN ENTREE

CHICKEN BREAST - 11	LOBSTER - 39
SALMON - 15	TUNA - 17

<b>HOUSE SALAD</b> .....	8
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing	
<b>CLASSIC CAESAR</b> .....	9
Romaine, Parmesan, Sesame Lavosh	
<b>TOMATOES &amp; MOZZARELLA</b> .....	11
Avocado, Basil, Balsamic Demi	
<b>THE WEDGE</b> .....	9
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon	
<b>SARAH'S CHOPPED SALAD</b> .....	11
Iceberg, Tomato, Hard Cooked Egg, Avocado - Ranch Dressing	
<b>GREEK</b> .....	10
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	
<b>COBB</b> .....	10
Bacon, Avocado, Egg, Garlic Vinaigrette	
<b>FAT AL'S SLIM DOWN</b> .....	10
Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	
<b>BRAD'S GRILLED PEAR</b> .....	11
Marcona Almonds, Manchego, Garlic Vinaigrette	
<b>AL'S SALAD</b> .....	29
Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette	
<b>THE STEAKHOUSE SALAD</b> .....	28
Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	
<b>TACO SALAD</b> .....	28
Beef, Tortilla, Roasted Corn, Black Beans, Poblano, Pico de Gallo, Guacamole, Crème Fraiche, Queso Fresco, Garlic Vinaigrette	

## VEGAN

<b>GRILLED PORTABELLA ENCHILADAS</b> .....	20
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce	
<b>THAI STIR FRY</b> .....	19
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots	
<b>AL'S BOWL</b> .....	18
Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce	

## BREAKFAST ITEMS

<b>ALAN'S TRADITIONAL EGGS BENEDICT</b> .....	18
English Muffin, Hollandaise, Skillet Potatoes	
<b>BRIOCHE FRENCH TOAST</b> .....	16
Caramelized Bananas, Black Berries, Chambord Cream	
<b>BISCUITS &amp; ITALIAN SAUSAGE GRAVY</b> .....	18
Poached Eggs, Biscuits & Gravy	
<b>CRAWFISH ETOUFFEE BENEDICT</b> .....	23
English Muffin, Hollandaise, Skillet Potatoes	
<b>GRILLED BEEF BENEDICT</b> .....	37
Sautéed Spinach, Skillet Potatoes	
<b>PRIME RIB HASH</b> .....	27
Caramelized Onion, Red Bell Pepper, Two Eggs Any Style	
<b>CARNE ASADA</b> .....	28
Beef Tenderloin, Two Eggs Any Style, Avocado, Pico de Gallo, Corn Tortillas	
<b>SMOKED SALMON BREAKFAST NEST</b> .....	24
Soft Boiled Egg, Sourdough Croutons, Cucumber, Dill, Capers, Mustard Aioli	
<b>TEXAS BRUNCH SANDWICH</b> .....	19
Brioche Texas Toast, Ham Steak, Fried Egg, Special Sauce, Pickled Peppers, Cheese, Arugula - served with Fries	
<b>AVOCADO TOAST &amp; POACHED EGGS</b> .....	20
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread	
<b>MEDITERRANEAN FRITTATA</b> .....	20
Sundried Tomatoes, Roasted Peppers, Kalamata Olives, Goat Cheese	
<b>AMERICAN BREAKFAST</b> .....	16
Two Eggs Any Style, Tater Tots & Gravy on the side, Sour Dough Toast - Choice of Gruyere Sausage or Bacon	
<b>STRAWBERRY TOPPED PANCAKES</b> .....	15
Grand Marnier / Strawberry Compote	
<b>BUTTERMILK PANCAKES</b> .....	12
Vermont Maple Syrup	
<b>TATER TOTS &amp; GRAVY</b> .....	13
Crispy Tater Tots & Jalapeño Gravy	
<b>SEASONAL FRUIT</b> .....	15
Whipped Ricotta, Marcona Almond, Mint & Honey	

## SEAFOOD ENTREES

<b>TUNA "POKE"</b> .....	29
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Mango, Basmati Rice	
<b>RAFA'S SHRIMP &amp; GRITS</b> .....	25
Smoked Bacon, Cheddar, Creole Sauce	
<b>CHILEAN SEA BASS</b> .....	36
Sautéed Spinach & Lobster Broth	

## LAND FARE

<b>BEEF TENDERLOIN</b> .....	35
Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	
<b>PRIME RIB 12oz</b> .....	37
Skillet Potatoes, Green Beans	
<b>RICHARD'S POT ROAST</b> .....	25
Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce	
<b>CALVES LIVER</b> .....	25
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetable	
<b>CHICKEN FRIED CHICKEN</b> .....	20
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit	
<b>MAMA LAVERNE'S CHICKEN &amp; WAFFLES</b> .....	20
Grand Marnier Brown Sugar Butter, Maple Syrup ..... <i>add Jalapeno Gravy</i>	3
<b>TEXAS WAGYU CHEESEBURGER</b> .....	17
Brioche Bun, Cheddar, LTO, Secret Sauce, Pickle Spear, Fries	
<b>ROASTED TURKEY SANDWICH</b> .....	16
Ciabatta, Swiss, Lettuce, Tomato, Chipotle Mayo, Fries	
<b>PRIME RIB FRENCH DIP</b> .....	23
Pretzel Bread, Swiss, Fries, Au Jus & Horseradish Cream	

## BRUNCH COCKTAILS

MIMOSA.....	12 /CARAFE 37
BLOODY MARY.....	13
ESPRESSO MARTINI.....	17
Smirnoff Vanilla, Licor 43, Espresso	
ROSE GOLD MARTINI.....	15
Rose Gold Rose, Haku Vodka, Lillet Blanc, Raspberry Puree, Lemon Juice	
ISLAND MULE.....	15
Milagro Silver, Giffard Coconut Syrup, Illegal Joven, Pineapple Juice, Lime Juice, Ginger Beer	
GARDEN G & T.....	15
Zephyr Gin, Blanc Vermouth, Regan's Orange Bitters, Tonic	

## MOCKTAILS

ROSEMARY BLUEBERRY SMASH.....	10
Topo Chico, Blueberry Puree, Lemon, Rosemary	
CUCUMBER BASIL MOCKTINI.....	10
Topo Chico, Basil, Cucumber, Lime	

## WINE BY THE GLASS — 7OZ. POUR

### SPARKLING

VEUVE CLIQUOT YELLOW LABEL BRUT Champagne.....	40
MOET & CHANDON BRUT Champagne.....	29
ROEDERER ESTATE BRUT SPARKLING California.....	19
NICOLAS FEUILLATTE SPARKLING ROSE France.....	20
ZERBINA PROSECCO Italy.....	13

### WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....	23
JORDAN Chardonnay Russian River.....	24
MER SOLIEL Chardonnay Santa Lucia Highlands.....	16
LA CHABLISIENNE Chablis, France.....	22
DR. LOOSEN BROS. Riesling Germany.....	13
SANTA MARGHERITA Pinot Grigio Italy.....	17
ROSE GOLD Rose Provence.....	15

### RED

FLOWERS Pinot Noir Sonoma Coast.....	25
NATIVE FLORA Pinot Noir Willamette Oregon.....	18
STAGS' LEAP WINERY Merlot Napa Valley.....	20
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	27
ROTH Cabernet Sauvignon Alexander Valley.....	18
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15
ALTOCEDRO Malbec Uco Valley, Argentina.....	14
LEVIATHAN Red Blend California.....	21
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....	25
LES CADRANS DE LASSEGUE St. Emilion, France.....	21
LUCENTE TOSCANA, Italy.....	18
NUMANTHIA 'TERMES' Toro, Spain.....	18

## WINE DIRECTOR BRUNCH BOTTLES

### SPARKLING

VEUVE CLIQUOT YELLOW LABEL BRUT Champagne.....	95
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### WHITE

NICKEL & NICKEL TRUCHARD Chardonnay Napa Valley.....	75
CAPTURE Sauvignon Blanc Sonoma Coast.....	50

### RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....	50
PRISONER Red Blend Napa Valley.....	70
CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....	150

## SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI.....	17
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI.....	15
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED.....	17
Michters Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
DANAE'S DELIGHT.....	16
Villa Massa Limoncello, Pama Pomegranate, Cava Brut	
SPICY MANGO JALAPENO MARGARITA.....	16
Casa Noble Tequila, Cointreau, Fresh Lime Juice, Mango Puree, Jalapeno, Tajin	
VIEUX CARRE.....	20
Hennessy VS, Michters Rye, Dolin Sweet Vermouth, B&B, Angostura Bitters and Peychaud Bitters	
BLACK CHERRY LEMON-DROP.....	16
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	

## SEASONAL COCKTAILS

JALISCO OLD FASHIONED.....	16
Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
PLANTER'S PUNCH.....	16
Don Papa Rum, Fresh Orange Juice, Monin Pomegranate, Angostura Bitters	
SOL 75.....	16
Casa Del Sol Blanco Tequila, Fresh Lemon Juice, Monin Organic Agave, Cava Brut	
PERFECT MANHATTAN.....	16
High West Double Rye, Dolin Sweet & Dolin Dry Vermouth, Angostura Bitters, Lemon Twist	
MIJENTA PALOMA.....	15
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
JOHN COLLINS.....	15
Yellow Rose Whiskey, Apple Juice, Fresh Lemon Juice, Licor 43, Honey Syrup, Club Soda	
CUCUMBER BREEZE.....	16
Zephyr Gin, Cucumber, Fresh Lime Juice, Monin Organic Agave	
BOULEVARDIER.....	16
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
THE LAST DANCE.....	25
Cincoro Anejo Tequila, Espresso, Monin Organic Agave, Gold Rim	

## BEER

DEEP ELLUM DALLAS BLONDE.....	7
DEEP ELLUM IPA.....	7
SHINER BOCK.....	6
MILLER LITE.....	6
BUD LIGHT.....	6
COORS LIGHT.....	6
MICHELOB ULTRA.....	6
EIGHT.....	7
STELLA ARTOIS.....	7
KINGSVILLE LIGHT EH! LAGER.....	9
KINGSVILLE CZECH STYLE LAGER.....	9
KINGSVILLE HEFEWEIZEN.....	9
YUENGLING.....	7