SATURDAY & SUNDAY BRUNCH
SERVED 11:00AM - 2:00PM

ASSORTED BRUNCH BREAD 7
First Basket Complimentary

SEASONAL FRUIT 15
Whipped Ricotta, Marcona Almonds, Mint, Honey

MAMA LAVERNE'S CHICKEN & WAFFLES 20
Grand Marnier Brown Sugar Butter, Maple Syrup
Add Jalapeño Gravy 3

AMERICAN BREAKFAST 16
Two Eggs Any Style, Skillet Potatoes, Gravy,
Sourdough Toast, Choice of Gruyère Sausage or Bacon

CARNE ASADA 49
Beef Tenderloin 8oz., Two Eggs Any Style,
Avocado, Pico de Gallo, Queso Fresco, Salsa Casera, Corn Tortillas

BRIOCHE FRENCH TOAST 16
Caramelized Bananas, Blackberries, Fresh Whipped Cream

BISCUITS & ITALIAN SAUSAGE GRAVY 18
Two Poached Eggs

BRUNCH COCKTAILS

ROSÉ SANGRIA 18
Tito's Vodka, Rose Gold Rosé, Cranberry Juice,
Fresh Lemon Juice, Raspberry

HUGO SPRITZ 17
St. Germain, Prosecco, Lemon, Mint

BLOODY MARY 17
Absolut Vodka, Bloody Mary Mix,
Firewater, Gherkin Pickle

WINE BY THE GLASS
7 oz. pour

SPARKLING

DOM PÉRIGNON Brut, Champagne, France, *Coravin Pour* 95

VEUVE CLICQUOT YELLOW LABEL Brut, Champagne, France 40

MOËT & CHANDON Brut, Champagne, France 31

NICOLAS FEUILLATTE Brut Rosé, Champagne, France 29

ROEDERER ESTATE Brut, Sparkling, California 22

BUDHAGIRL Demi-Sec, Sparkling, California 16

JEIO Brut, Valdobbiadene Prosecco Superiore, Italy 15

WHITE & ROSÉ

DOMAINE DELAPORTE Sancerre, France 30

CLOUDY BAY Sauvignon Blanc, New Zealand 24

ROMBAUER Sauvignon Blanc, California 21

DOMAINE LAROCHE Chablis, France 25

FAR NIENTE Chardonnay, Napa Valley 30

LINGUA FRANCA Chardonnay, Willamette, Oregon 18

SANTA MARGHERITA Pinot Grigio, Italy 19

ROSE GOLD Rosé, Provence 17

DR. LOOSEN BROS. Riesling, Germany 15

RED

SILVER OAK Cabernet Sauvignon, Alexander Valley, *Coravin Pour* 45

FRANK FAMILY Cabernet Sauvignon, Napa Valley 29

DETAILS BY SINEGAL Cabernet Sauvignon, Sonoma County 18

KUNDE Cabernet Sauvignon, Sonoma County 16

APERTURE Red Blend, Alexander Valley, Sonoma 25

FRANCOIS CARILLON Bourgogne, Burgundy France 33

FLOWERS Pinot Noir, Sonoma Coast 30

NATIVE FLORA Pinot Noir, Willamette, Oregon 19

LES CADRANS DE LASSÈGUE SAINT-ÉMILION Merlot, France 23

STAGS' LEAP WINERY Merlot, Napa Valley 23

CASTELLO BANFI POGGIO ALLE MURA Rosso Di Montalcino, Italy 23

PRUNOTTO OCCHETTI LANGHE Nebbiolo, Italy 21

Please advise your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

SIGNATURE COCKTAILS

AL'S BLUECHIP MARTINI 19
Grey Goose Vodka, Blue Cheese Salt, Blue Cheese Olives

PEACH TEA, PLEASE 18
High West Bourbon, Peach Schnapps,
Fresh Lemon Juice, Peach Purée, Tea

JESSE'S MARGARITA 20
Patron Reposado Tequila, Grand Marnier,
Fresh Lime Juice, Amber Agave

SPICED LYCHEE 19
Haku Vodka, Soho Lychee Liqueur,
St. George Spiced Pear, Lime, Popping Bubbles

BLACK CHERRY LEMON DROP 18
Effen Black Cherry Vodka, Fresh Lemon Juice, Simple Syrup

TEXAS GRAPEFRUITINI 19
Ketel One Grapefruit Rose Vodka, St. Germain, Fresh Grapefruit Juice

WATERMELON BASIL MARTINI 18
Western Son Watermelon Vodka, Fresh Lemon Juice, Basil

ESPRESSO MARTINI 19
Svedka Vanilla Vodka, Licor 43, Espresso, Coffee-Brown Sugar Rim

CLASSIC COCKTAILS

OLD FASHIONED 20
Elijah Craig "Private Barrel" Bourbon, Sugar, Angostura Bitters,
Orange Bitters, Aged Whiskey Bitters

MANHATTAN 21
Buffalo Trace Bourbon, Sweet Vermouth, Angostura Bitters

VESPER 18
Tito's Vodka, Hendricks Gin, Lillet Blanc

SAZERAC 20
Sazerac Rye, Herbsaint, Peychaud's Bitters, Sugar, Twist

SEASONAL COCKTAILS

AGAVE ORCHARD 20
Casa Noble Reposado Tequila, Orange Liqueur,
Apple Cider, Fresh Lemon Juice

SMOKE SHOW 19
La Pulga Mezcal, Aperol, Fresh Lemon Juice, Prosecco

SPECIAL AGENT 18
Maker's Mark, Montenegro Amaro, Angostura Bitters,
Orange Bitters, Luxardo Cherry

LITTLE STAR 20
Lalo Blanco, Giffard Apricot Liqueur, Fresh Grapefruit Juice,
Fresh Lime Juice, Amber Agave, Fee Foam

MAPLE SOUR 19
High West Bourdon, Maple Syrup, Brown Sugar,
Fresh Lemon Juice, Fee Foam

FALL 75 18
Hendrick's, St. George Spiced Pear, Fresh Leon Juice, Sugar, Prosecco

CURIOUS GEORGE 18
Monkey Shoulder Scotch, Giffard Banana Liqueur, Cointreau,
Fresh Lemon Juice, Walnut Bitters, Angostura Bitters

ZERO PROOF

TROPICAL FIZZ 12
Mango Purée, Pineapple Juice, Coconut Purée,
Fresh Lime Juice, Tajín

CRANBERRY SUNRISE 14
Feragaia Zero Proof, Cranberry Juice, Fresh Orange Juice,
Fresh Lemon Juice, Amber Agave, Tajin

BEER

KINGSVILLE COLLECTION PINT 9
LIGHT EH! LAGER, CZECH STYLE LAGER, HEFEWEIZEN, HAZY IPA

DEEP ELLUM IPA 7

MODELO ESPECIAL 7

NEGRA MODELO 7

EIGHT LIGHT LAGER 7

STELLA ARTOIS 7

DOS EQUIS LAGER 7

MILLER LITE 6

COORS LIGHT 6

BUDWEISER 6

SHINER BOCK 6

MICHELOB ULTRA 6

GUINNESS DRAUGHT 440ml 9