

WEEKEND BRUNCH

THE KITCHEN

SATURDAY & SUNDAY: 7 AM - 3 PM

BREAKFAST STAPLES

NEW LOBSTER TOAST

Scrambled eggs, spinach, lemon pepper, avocado, Parmesan, hollandaise, croissant, served with peach jam 22

TEX MEX TOWER

Over easy eggs, crispy corn tortilla, Southwest chicken, harissa aioli, black beans, mozzarella, Parmesan, avocado, pico de gallo, fire-roasted salsa, served with a side of fruit 15

CORNED BEEF HASH*

Two poached eggs, breakfast potatoes, red onions, red and green bell peppers, spinach, tomatoes, hollandaise, scallions, served with sourdough toast 15.5

GREEK BREAKFAST*

Two poached eggs, herbed chicken, kidney beans, garbanzo beans, artichokes, baby arugula, white wine Parmesan sauce, served with wheat toast 15

AVOCADO TOAST

Lemon pepper, two fried eggs, tomatoes 14
Ⓢ add chicken apple sausage 2

TEXAS BREAKFAST

Two eggs your way, three pancakes, two breakfast sausages, two slices of bacon, breakfast potatoes, fire-roasted salsa, served with toast 16.5 Ⓢ sub cinnamon roll pancakes 1.5

SOUTHWEST STEAK & EGGS*

Chipotle tenderloin tips, two eggs your way, pico de gallo, breakfast potatoes, white cheddar, lemon pepper avocado, served with choice of warm flour or corn tortillas 16
Ⓢ add ice-cold draft IPA \$1 off retail price

KITCHEN CLASSIC*

Two eggs your way, choice of bread, breakfast potatoes, choice of ham, bacon or sausage 14

YOGURT PARFAIT Ⓢ

Greek yogurt, fresh and dried berries, flax seed granola, peanuts, honey drizzle 11

SEASONAL FRUIT CUP Ⓢ Ⓢ

Fresh melons, pineapples and berries 6

BREAKFAST SANDWICHES

CROISSANT BACON & EGG

Bacon, scrambled eggs, Swiss 11.5

BREAKFAST TACO

Chorizo, scrambled eggs, cheddar, cilantro, choice of flour or corn tortilla 5

BREAKFAST BURRITO

Scrambled eggs, caramelized onions, cheddar, choice of ham, bacon or sausage 13

BREAKFAST SIDES

BREAKFAST SAUSAGE 4.25 Ⓢ

CHICKEN APPLE SAUSAGE 4.5 Ⓢ

HAM SLICE 4.25 Ⓢ

BUTTERMILK PANCAKE 4

CHOCOLATE CHIP PANCAKE 5

BLUEBERRY PANCAKE 5

APPLEWOOD SMOKED BACON 4.25 Ⓢ

BREAKFAST POTATOES 3.25

TOAST 3

FRENCH TOAST 6

ENGLISH MUFFIN 3

TWO EGGS 3.5 Ⓢ

SIDE OF FRUIT 3.25 Ⓢ

KIDS 12 & UNDER

With skinny fries, fountain soda.

MAC OR TOMATO OR ALFREDO

Choose from elbow noodles with cheese sauce, tomato sauce or fettuccine with house-made alfredo white sauce 9

GRILLED CHEESE SANDWICH

American cheese, brioche 9

CHEESE QUESADILLA

Cheddar and mozzarella 9

KID'S CHEESEBURGER

American cheese, brioche bun 9

TENDER TRIO

Three all-natural chicken tenders 9

BENEDICTS

LOBSTER TOSTADA BENEDICT*

Two poached eggs, house-made miso hollandaise, miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro, served with a side of fruit 22

CLASSIC HAM & CHEESE BENEDICT*

Two poached eggs, white cheddar, house-made hollandaise, English muffin, served with breakfast potatoes 14
Ⓢ sub house-made truffle hollandaise 1.5

AVOCADO BACON MELT BENEDICT*

Two poached eggs, avocado, maple black pepper bacon, smoked Gouda, English muffin, house-made hollandaise, served with breakfast potatoes 15

THREE-EGG OMELETS

With house-made fire-roasted salsa. Egg whites available 2

NEW HAM & CHEESE OMELET

Cheddar, scallions, tomatoes, candied jalapeños, served with toast 14

RANCHERO STEAK OMELET

Filet tips, black beans, cilantro, jalapeño, grilled corn, cheddar, pico de gallo, served with toast 16

AVOCADO & GOAT CHEESE OMELET

Oven roasted cherry tomatoes, wheat toast 14

FLORENTINE OMELET

Spinach, bacon, baby Swiss, served with toast 14

FROM THE GRIDDLE

Made from scratch. Whipped syrup available 1.5

CINNAMON ROLL PANCAKES Ⓢ

Whipped cream cheese icing, whipped maple syrup 14

BUTTERMILK PANCAKES Ⓢ

Maple syrup, maple butter, powdered sugar 12
add: blueberries 2; chocolate chips 2
Ⓢ sub whipped maple syrup 1

GLUTEN FRIENDLY PANCAKES Ⓢ

Strawberries, sugar-free syrup 12

OATMEAL GRIDDLE CAKE Ⓢ Ⓢ

Fresh strawberries, maple syrup, powdered sugar 11
Ⓢ sub whipped maple syrup 1

FRIED CHICKEN & WAFFLE*

Two over easy eggs, maple syrup, powdered sugar 14.5
Ⓢ add bacon jam 1.5
Ⓢ sub whipped maple syrup 1

BANANAS FOSTER TEXAS-CUT FRENCH TOAST Ⓢ

Brûléed banana, fresh blueberries, whipped maple syrup, powdered sugar, mint 14

SMOOTHIES

STRAWBERRY BANANA

Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup 8 / 9 with protein powder

KING'S SMOOTHIE

Almond milk, banana, chocolate syrup, peanut butter, local honey 8 / 9 with protein powder

MANGO BERRY

Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 8 / 9 with protein powder



*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FROZEN FLIGHTS

FROZEN MARGARITA FLIGHT

Original, Prickly Pear, Mango Lime, Strawberry 18

FROZEN MIMOSA FLIGHT

Traditional, Tropical, Prickly Pear, Strawberry 18

BRUNCH DRINKS

HOUSE-MADE MIMOSA

FROZEN MIMOSA

Frozen island sunset, Cava sparkling wine, fresh-squeezed orange juice, strawberry & orange garnish 10

TROPICAL MIMOSA

Blood orange, passion fruit, and pomegranate, cava sparkling wine, orange wheel garnish 7.50

PRICKLY PEAR BASIL MIMOSA

House-made basil syrup, pear purée, Cava sparkling wine, fresh strawberry garnish 7.50

MANGO LIME MIMOSA

Mango purée, fresh-squeezed lime juice, Cava sparkling wine, lime slice garnish 7.50

TRY ALL THREE WITH OUR MIMOSA FLIGHT 18.00

TRADITIONAL MIMOSA

Fresh-squeezed orange juice, Cava sparkling wine 7

SIGNATURE BLOODY MARY

House-made bloody Mary mix, dry sake, celery salt rim, garnished with cucumber, queen olives, grape tomatoes 8.00

COFFEE CLASSICS

	12 oz.	16 oz.	24 oz.
BREW OF THE DAY	2.90	3.25	
SIGNATURE COLD BREW		3.00	3.50
CAFE AU LAIT	3.25	4.00	
AMERICANO	3.00	3.50	
LATTE	3.50	4.00	
CAPPUCCINO	3.50	4.00	
HOT CHOCOLATE	3.50	4.00	
TRADITIONAL MACCHIATO		single 2.50	double 3.00
ESPRESSO		2.00	2.50
MOCHA		12 oz. 4.00	16 oz. 4.75
MATCHA TEA LATTE		3.50	4.00
CHAI TEA LATTE		3.50	4.00
CAFECITO		4.00	4.75
CARAMEL MACCHIATO		4.00	4.75

ADD ON

BREVE OR SYRUP	.49	EXTRA ESPRESSO SHOT	.99
ALMOND OR OAT MILK	1.00	WHIPPED CREAM	.29

BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			3.00
WHOLE LEAF HOT TEA	2.50	2.99	
HOT TEA LATTE	3.50	4.00	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

FRESH-SQUEEZED

ORANGE JUICE 4.00 / 12 oz. | 5.00 / 16 oz.

WEEKEND BRUNCH

THE KITCHEN

SATURDAY & SUNDAY: 7 AM - 3 PM

BEGINNINGS

TRUFFLE MAC & CHEESE GRATIN

Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs 9

VIETNAMESE CHICKEN WINGS

Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts 13

LOBSTER TOSTADA

Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro 20

DEVEILED EGGS

Bacon jam, candied jalapeños, chives 8

CRISPY CAULIFLOWER

Harissa aioli, tomatoes, peanuts, scallions, mint 8

CRISPY BRUSSELS SPROUTS

Soy caramel, Parmesan, scallions 7

KITCHEN PLATES

Gluten-free bread available.

GREEK CHICKEN

Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes, lemon Parmesan sauce, fresh basil, artisan baguette 19

 sub gluten-free bread

BEEF & LAMB BOLOGNESE

Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette 18

LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baguette 27

BLACKENED REDFISH

7 oz. fillet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette 26

OAK-GRILLED SCOTTISH SALMON*

Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette 20

 sub gluten-free bread


BLACKENED CHICKEN ALFREDO


Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baguette 15.5

HEALTHY INSPIRATIONS

AVOCADO TOAST

Lemon pepper, two fried eggs, tomatoes 14

 add chicken apple sausage 2

 sub gluten-free bread


THAI PEANUT CHICKEN WRAP

Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, side of Thai peanut sauce, sweet potato fries 15

 sub grilled tenderloin tips* 2

CHICKEN & RICE BOWL

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes 17

 sub Scottish salmon fillet* 5

STEAK BOWL

Tenderloin tips, balsamic mushroom farro, lemon pepper avocado, artichokes, roasted red bell pepper, caramelized onions, salsa verde, scallions, sunflower seeds 18

SALMON BOWL

Oak-grilled salmon, ancient grain tabbouleh, grilled hearts of palm, roasted cherry tomatoes, almonds, kidney beans, romesco sauce 18

BURGERS & HANDHELDS

Gluten-free bread available upon request.

MAINE LOBSTER SMASH BURGER


Beef patty, butter poached lobster, American cheese, miso tomato aioli, lettuce, scallions, brioche bun, skinny fries 25

HANGOVER BURGER*

Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries 17

SIGNATURE FRIED CHICKEN

Honey mustard barbecue sauce, dill pickles, brioche bun, skinny fries 14

 add bacon jam and fried egg 2.5

REUBEN

Corned beef, baby Swiss, house-made sauerkraut, house-made A.C. sauce, sourdough, skinny fries 15

SOUTHWEST CHICKEN CLUB

Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries 14

VENISON BURGER 2.0*

South Texas antelope & Texas wagyu grind, Swiss, harissa aioli, arugula, pickled red onions, sunflower seeds, crispy garlic, scallions, brioche bun, skinny fries 17

COWBOY BURGER*

Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries 16.5

THE AMERICAN BURGER 2.0*

Beef patty, American cheese, bacon, lettuce, pickles, red onions, A.C. sauce, brioche bun, skinny fries 16.5

THE BEYOND BURGER

Beyond Meat® patty, white cheddar, house-made A.C. sauce, baby spinach, brioche bun, skinny fries 15

CRISPY MAHI MAHI TACOS

Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas, side salad 14

SALADS

CAESAR SALAD

Cajun chicken breast, romaine, Parmesan cheese, croutons, Caesar dressing 15

BLACKENED SALMON SALAD

6 oz. Scottish salmon fillet, baby spinach, arugula, walnuts, granny smith apple, roasted cherry tomatoes, pickled onions, strawberries, strawberry balsamic vinaigrette 20

MIXED GREENS SALAD

Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette 15

THAI CHICKEN SALAD

Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing 16.5

SIDES

ON THE HEALTHY SIDE


STEAMED BROCCOLI 4 

GRILLED ASPARAGUS 5 

ITALIAN BLACK RICE 4 

MIXED GREENS SIDE SALAD 5

MORE SIDES

CREAMED CORN 4.5 

MAC & CHEESE 4

SMASHED SWEET POTATOES 3  

MASHED POTATOES 3

HERBED SWEET POTATO FRIES 3.5

PARMESAN TRUFFLE FRIES 3.5

SKINNY FRIES 3

FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce and two sides.

CHOOSE A PROTEIN

CERTIFIED ANGUS RIBEYE 12 OZ. 37

ANGUS BEEF TENDERLOIN 6 OZ. 32

REDFISH* 7 OZ. 26

SCOTTISH SALMON* 6 OZ. 20

CHICKEN BREAST 8 OZ. 19

RUB

H1 STEAK RUB

SOUTHWEST

CREOLE

HERBS DE PROVENCE

LEMON PEPPER

BLACK PEPPER

SAUCE

ROMESCO SAUCE

H1 STEAK SAUCE

APRICOT BARBECUE

BEURRE BLANC

CHIPOTLE BUTTER

HOLLANDAISE

& CHOOSE TWO SIDES FROM ABOVE

*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

2023.1222.V104.2