WEEKEND BRUNCH

FROM THE GRIDDLE

Made from scratch. Whipped syrup available 1.5	
BUTTERMILK PANCAKES V Maple syrup, maple butter, powdered sugar	12
 + add: blueberries 2; chocolate chips 2 + sub whipped maple syrup 1 	
OATMEAL GRIDDLE CAKE V GF Fresh strawberries, maple syrup, powdered sugar + sub whipped maple syrup 1	11
FRIED CHICKEN & WAFFLE Two over easy eggs, maple syrup, powdered sugar, bacon jam + sub whipped maple syrup 1	16
CINNAMON ROLL PANCAKES Cinnamon roll filling, whipped cream cheese icing, whipped maple syrup, powdered sugar	14
GLUTEN FRIENDLY PANCAKES V Strawberries, sugar-free syrup	12

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 **STAPLES**

TEX MEX TOWER

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

PASTRAMI HASH	15.5
Two poached eggs, breakfast potatoes, red onions	,
red and green bell peppers, spinach, tomatoes,	
hollandaise, scallions, served with sourdough toast	
KITCHEN CLASSIC Two eggs your way, choice of bread, breakfast potatoes, choice of ham, bacon or sausage	14
AVOCADO TOAST 🔽	14

AVOCADO TOAST

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

COFFEE CLASSICS

	12oz.	16oz.	24oz.		ADD O	N
BREW OF THE DAY	2.90	3.25		Breve	or Syrup)
SIGNATURE COLD BREW		3.50	4.50	Almon	d or Oat	Milk
CAFE AU LAIT	3.25	4.00			Espresso	
AMERICANO	3.00	3.50		Whipp	ed Crear	n
LATTE	3.50	4.00				
CAPPUCCINO	3.50	4.00	FRESH	suu	IFFT	ED
HOT CHOCOLATE	3.50	4.00	ORANGE JUIC	E 4.00/	/ 12 oz. 5.	00 / 16 oz.
	single	double				
TRADITIONAL MACCHIATO	2.50	3.00	BREWE	DTE	EA	
ESPRESSO	2.00	2.50			12oz.	16oz.
	12oz.	16oz.	SPECIALTY ICED	D TEA		
MOCHA	4.25	5.00	WHOLE LEAF HO	OT TEA	2.50	3.00
MATCHA TEA LATTE	4.50	5.50	HOT TEA LATTE		3.50	4.00
CHAI TEA LATTE	4.50	5.50				
CAFECITO	4.00	4.75	TEA FLAVORS: E	arl Grey,	English Bı	reakfast,
CARAMEL MACCHIATO	4.25	5.00	Jasmine Green,	Wow Min	nt & More	

15

THE KITCHEN MENU

THE WOODLANDS, TEXAS



BANANAS FOSTER TEXAS-CUT FRENCH TOAST 14 Brûléed banana, fresh blueberries, whipped maple syrup, powdered sugar, mint

3-EGG OMELETS

TEXAS BREAKFAST	17.50
FLORENTINE OMELET Spinach, bacon, baby Swiss, served with toast	14
AVOCADO & GOAT CHEESE OMELET Oven roasted cherry tomatoes, wheat toast	14
RANCHERO STEAK OMELET Tenderloin tips, black beans, cilantro, jalapeño, grilled co cheddar, pico de gallo, served with toast	16 orn,
HAM & CHEESE OMELET Cheddar, scallions, tomatoes, candied jalapeños, served with toast	14
With house-made fire-roasted salsa. Egg whites available	le 2

TEXAS BREAKFAST Two eggs your way, three pancakes, two breakfast sausages, two slices of bacon, breakfast potatoes, fireroasted salsa, served with toast + sub cinnamon roll pancakes 1.5

SOUTHWEST STEAK & EGGS

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

15

.50 1.00 1.00 .29

> 24oz. 3.25

GREEK BREAKFAST

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

SATURDAY & SUNDAY: 7 AM - 3 PM

FROZEN DRINKS

FROZEN MARGARITA FLIGHT Original, Prickly Pear, Mango Lime, Strawberry	18
FROZEN MIMOSA FLIGHT Traditional, Tropical, Prickly Pear, Strawberry	18
FROZEN MIMOSA Frozen island sunset, sparkling wine, fresh-squeezed orange juice, strawberry & orange garnish	10
BRUNCH DRINKS	
TROPICAL MIMOSA 7 Blood orange, passion fruit, and pomegranate, sparkling win orange wheel garnish	.50 _{e,}
PRICKLY PEAR BASIL MIMOSA 7 House-made basil syrup, pear purée, sparkling wine, fresh	.50

strawberry garnish 7.50 MANGO LIME MIMOSA Mango purée, fresh-squeezed lime juice, sparkling wine, lime slice garnish 18 TRY ALL THREE WITH OUR MIMOSA FLIGHT TRADITIONAL MIMOSA Fresh-squeezed orange juice, sparkling wine 7 SIGNATURE BLOODY MARY House-made bloody mary mix, celery salt rim, garnished with cucumber, queen stuffed olive, grape tomatoes 8

BENEDICTS

LOBSTER TOSTADA BENEDICT Two poached eggs, house-made miso hollandaise, mi slaw, lemon pepper avocado, mangoes, tomatoes, cilantro, served with a side of fruit	25 so
CLASSIC HAM & CHEESE BENEDICT Two poached eggs, white cheddar, house-made hollandaise, English muffin, served with breakfast pot + sub house-made truffle hollandaise 1.5	14 atoes
AVOCADO BACON MELT BENEDICT Two poached eggs, avocado, bacon, smoked Gouda, English muffin, house-made hollandaise, served with breakfast potatoes	15
LOBSTER TOAST Scrambled eggs, spinach, lemon pepper, avocado, Parmesan, hollandaise, croissant, served with peach jam	25
YOGURT PARFAIT V Greek yogurt, fresh and dried berries, flax seed granola, peanuts, honey drizzle	11
SEASONAL FRUIT CUP V GF Fresh melons, pineapples and berries	6
SMOOTHIES	
STRAWBERRY BANANA V 8 Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup	

+ add protein powder 1	
KING'S SMOOTHIE 💟	8
Almond milk, banana, chocolate syrup, peanut but	tter,
local honey	
+ add protein powder 1	
	0

MANGOBERRY **V** Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup + add protein powder 1

SIDE SHOWS

BREAKFAST SAUSAGE 4.25
CHICKEN APPLE SAUSAGE 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

*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.

WEEKEND BRUNCH

BEGINNINGS

TRUFFLE MAC & CHEESE GRATIN V Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs	9
VIETNAMESE CHICKEN WINGS Soy caramel, crispy garlic, mint, scallions, sesame, lime peanuts	13 ,
DEVILED EGGS Bacon jam, candied jalapeños, chives	8
CRISPY CAULIFLOWER 💟 Harissa aioli, tomatoes, peanuts, scallions, mint	8
CRISPY BRUSSELS SPROUTS Soy caramel, Parmesan, scallions	7
LOBSTER TOSTADA Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro	23
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KITCHEN PLATES

GREEK CHICKEN	19
Garbanzo beans, kidney beans, steamed broccoli,	
artichokes, tomatoes, scallions, capers, mashed potato	es,
lemon Parmesan sauce, fresh basil, artisan baguette GF sub gluten-free bread 1	
BLACKENED CHICKEN ALFREDO	15.5
Fettuccine, house-made alfredo sauce, red onions,	
tomatoes, fresh basil, artisan baguette	
BEEF & LAMB BOLOGNESE	18
Fettuccine, tomato sauce, fine herbs, butter, Parmesan	,
artisan baguette	

BURGERS + HANDHELDS Gluten-free bread available upon request.

THE AMERICAN BURGER 2.0 Beef patty, American cheese, bacon, lettuce, pickles, red or A.C. sauce, brioche bun, skinny fries	16.5 iions,	SIC Hor frie
MAINE LOBSTER SMASH BURGER Beef patty, butter poached lobster, American cheese, miso tomato aioli, lettuce, scallions, brioche bun, skinny fries	28	TH Be
HANGOVER BURGER Beef patty, American cheese, over-easy egg, bacon jam, pic red onions, arugula, crispy garlic, brioche bun, skinny fries	17 kled	ba C(Be
SOUTHWEST CHICKEN CLUB Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries	14	mi bri
REUBEN Pastrami, baby Swiss, house-made sauerkraut, house-made A.C. sauce, sourdough, skinny fries	15	CF As tor

HEALTHY INSPIRATIONS 14

Lemon pepper, two fried eggs, tomatoes	
+ add chicken apple sausage 2	
+ sub gluten-free bread 1	

CHICKEN & RICE BOWL **GE**

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes + sub Scottish salmon fillet 5

SESAME CRUSTED AHI TUNA BOWL

Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli

KIDS 12 & UNDER

With skinny fries, fountain soda.

GRILLED CHEESE SANDWICH 9 American cheese, brioche

THE KITCHEN MENU

THE WOODLANDS, TEXAS



LOBSTER TRUFFLE PASTA Fettuccine, Parmesan gratin, scallions, bread crumbs, artis baguette	30 san
OAK-GRILLED SCOTTISH SALMON Sriracha barbecue sauce, smashed sweet potatoes, grilled cilantro, artisan baguette Gr sub gluten-free bread 1	22 asparagus,
BLACKENED REDFISH 6 oz. fillet, Italian black rice, tomatoes, crispy arugula, cris white wine Parmesan cream sauce, artisan baguette GF sub gluten-free bread 1	26 py garlic,

14 GNATURE FRIED CHICKEN oney mustard barbecue sauce, dill pickles, brioche bun, skinnv add bacon jam and fried egg 2.5

HE BEYOND BURGER 💟 15 eyond Meat® patty, white cheddar, house-made A.C. sauce, aby spinach, brioche bun, skinny fries

16.5 **OWBOY BURGER** eef patty, white cheddar, yellow cheddar, avocado, bacon, ixed greens, grilled onions & jalapeños, tomatoes, dill pickles, rioche bun, skinny fries

14

15

18

RISPY MAHI MAHI TACOS sian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn ortillas, side salad

THAI PEANUT CHICKEN WRAP Sliced chicken, cabbage slaw, roasted red bell peppers, red

onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, Thai peanut dressing + sub grilled tenderloin tips 2

SALMON BOWL

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

STEAK BOWL

17

18

CHEESE QUESADILLA 9

KID'S CHEESEBURGER 9

American cheese, brioche bun

hree all-natural chicken tenders

Cheddar and mozzarella

TENDER TRIO 9

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

MAC OR TOMATO OR ALFREDO 9 Choose from elbow noodles with cheese

sauce, tomato sauce or fettuccine with house-made alfredo white sauce

SATURDAY & SUNDAY: 7 AM - 3 PM

SALADS

MIXED GREENS SALAD

15 Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette 22

BLACKENED SALMON SALAD GF

6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette 15

CAESAR SALAD

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

16.5

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

FIRE IT UP

THAI CHICKEN SALAD GF

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

CHOOSE A PROTEIN

Certified Angus Beef Ribeye 12oz.		37
Angus Beef Tenderloin 6oz.		32
Redfish 6oz.		26
Scottish Salmon 6oz.		22
Chicken Breast 8oz.		19
RUB	SAUCE	
H1 Steak Rub	Asian Vinaigrette	
Southwest	Romesco Sauce	
Creole	H1 Steak Sauce	
Herbs De Provence	Apricot Barbecue	

Lemon Pepper Beurre Blanc Chipotle Butter Black Pepper Hollandaise

& CHOOSE TWO SIDES

SIDE	SHO	WS
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Steamed Broccoli	4
Grilled Asparagus	5
Italian Black Rice	4
Mixed Green Side Salad	5
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

OLD FASHIONED MILKSHAKES

DIRTY CHAI Vanilla ice cream, espresso, cocoa powder, cinnam	8 on stick
MINT MADNESS Cool mint ice cream, chocolate syrup, Chantilly cre chocolate chips, cocoa powder	8 am,
COOKIES & CREAM Oreo® cookie ice cream, chocolate syrup, Oreo® co crumbles, cocoa powder, Chantilly cream, toasted marshmallow	8 ookie
CAMPFIRE Vanilla ice cream, smores sauce, Chantilly cream, t marshmallows, graham cracker crumble	8 oasted
STRAWBERRY Vanilla ice cream, strawberry puree, Sugar in the R Chantilly cream, fresh strawberry	8 aw,
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