

SECOND

BAR + KITCHEN

TO START

BLUEBERRY VANILLA SCONES
honey butter (VG) 8

CARAMEL PECAN CINNAMON ROLL
cream cheese frosting, salted caramel (VG) 9

GRILLED PINEAPPLE + MIXED BERRY BOWL
coconut granola, lime yogurt, mint (VG) 14

EGGS + PLATES

AMERICANO
two eggs, smoked bacon, hashbrown potato cake 14

CHILAQUILES two eggs sunny side up, salsa verde,
chipotle corn chips, cotija, lime sour cream (VG) 14

BEEF SHORT RIB + EGG QUESADILLA jalapeno-pimento cheese,
braised beef short rib, cilantro, guacamole, sour cream 16

EGG + AVOCADO TOAST
over EZ eggs, smashed avocado, pickled onions, feta, radish (VG) 16

HUEVOS RANCHERO BENEDICT poached eggs, refried beans,
pulled pork tostada, salsa verde, cotija, cholula hollandaise 16

LONE STAR BREAKFAST TACOS
scrambled eggs, chorizo, cotija, salsa verde, lime sour cream 12

TEXAS WAFFLE salted caramel, bananas, candied pecans (VG) 14

MIXED BERRY CHEESECAKE FRENCH TOAST
maple, mixed berry jam, coconut granola crumble (VG) 14

SIDES

HASHBROWN POTATO CAKES (V/DF) 6

BOWL OF MIXED BERRIES (V/DF/GF) 10

SMOKED BACON 5

BREAKFAST SAUSAGE 5

TOAST - SOURDOUGH OR NINE GRAIN 3

served with butter & jam

ADD ONS

ONE EGG +3, AVOCADO +3,

JALAPENO +1, PULLED PORK +4,

CHORIZO +4, NY STRIP LOIN (7OZ) +24

ILLY COFFEE + HOT TEA

ESPRESSO 3.5

CAPPUCCINO 4.5

LATTE 4.5

DRIP COFFEE 3

DAMMANN HOT TEA 4.5

JUICE

ORANGE 4

CRANBERRY 3

APPLE 3

GRAPEFRUIT 3

PINEAPPLE 3

*Executive Chef: David Bull
Chef de Cuisine: Yvonne Rumsey*

V · VEGAN | VG · VEGETARIAN | DF · DAIRY FREE | GF · GLUTEN FREE

° consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more