

SUNDAY BRUNCH 10AM-4PM

GRILLED PEACH SALAD

butter lettuce, bacon, tomatoes, cucumbers, onions,
feta, white balsamic

14

add grilled shrimp \$8

AVOCADO TOAST

poached eggs, heirloom tomatoes, avocado spread,
pomegranate molasses, macrina toast

17

EGG WHITE OMELET

spinach, mushrooms, ricotta salata, breakfast potatoes,
with a mixed green salad

17

MASHED POTATO OMELET

bacon, green onions, smoked cheddar,
with a mixed green salad

17

BISCUITS & GRAVY

country biscuits, home style gravy,
sunny side up eggs, bacon

16

STEAK & EGGS

7oz hangar steak with chimichurri, sunny side up eggs,
macrina toast, breakfast potatoes

24

COUNTRY FRIED STEAK

breakfast potatoes, crispy onions,
sunny side up eggs, home style gravy

19

PRIME RIB HASH

breakfast potatoes, peppers, onions,
sunny side up eggs, hollandaise

19

BUTTERMILK FRIED CHICKEN

bread pudding french toast, bourbon maple syrup

17

CHICK-FIL-A IS CLOSED ON SUNDAYS

fried chicken & biscuit sliders, jalapeño marmalade, fruit

15

PROSCIUTTO AND SMOKED HAM BENEDICT

poached eggs, hollandaise, breakfast potatoes

19

WHISKEY CHILI

house made steak chili, corn bread, jalapeño marmalade,
topped with sour cream and white cheddar

14

cup of chili 8

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter,
olive oil & sea salt

11

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber,
crispy garlic & shallots

16

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado,
lime sour cream, cilantro pesto & aleppo pepper

24

substitute BBQ BRISKET

roasted corn and black bean salsa, lime sour cream

20

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole,
roasted chipotle aioli, hand cut fries

19

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions,
sweet potato fries

17

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries

17

substitute BBQ, bacon, smoked cheddar, crispy onions

17

THE IMPOSSIBLE BURGER

vegan plant based patty, burrata cheese, basil aioli, arugula,
pickled onions, hand cut fries

17

STRAWBERRY SHORTCAKE FOR 2

strawberries, whip cream, and vanilla ice cream
served with a sugar dipped biscuit

12

consuming raw or undercooked meat, seafood, or eggs may increase the risk of food borne illness

SOME RANDOM COCKTAILS...

\$3 off ALL DAY Sunday Happy Hour

JEAN'S MIMOSA???

\$12
la marca prosecco, st. germain, grapefruit juice

APEROL SPRITZ

\$12
it's a classic for a reason

WHILE I WAS AWAY

\$12
hendrick's gin, mediterranean tonic, cucumber, dried roses

GIN & JAM

\$12
uncle val's botanical gin, blueberry jam, dolin blanc

TEXAS MULE

\$11
made with tito's vodka and served on draft

COFFEE OLD FASHIONED

\$12
buffalo trace bourbon, cold pressed espresso, chocolate bitters

HOT APPLE CIDER

\$12
michter's straight bourbon, lemon, cinnamon

IT'S FUCKING SUMMER

\$12
a white peach sangria served made with sauvignon blanc, ketel one peach and orange blossom, and other shit

THE DEVIL'S MARGARITA

\$11
our scratch margarita made with pueblo viejo, topped with carmenere red wine

#CANCUNCRUZ

\$11
a spicy mango margarita made with pueblo viejo, it will make your cheeks red, pairs well with hatred for ted cruz

YOU DOWN WITH O.P.P.?

\$11
our perfect paloma made with pueblo viejo, grapefruit juice, lime juice, and agave

THE GEORGE CLOONEY

\$12
a nespresso martini with ketel one vodka and kahlua

SOME RANDOM WINE...

\$3 off ALL DAY Sunday Happy Hour

pampelonne , rosé lime sparkling wine cocktail 10
(passionfruit, grapefruit, and lime folded into french wine)

champagne, gh mumm, grand brut, fr 65/btl only
champagne, gh mumm, rosé brut, fr 85/btl only
champagne, veuve clicquot yellow label, fr 75/btl only
champagne, veuve clicquot rosé, fr 95/btl only

prosecco, la marca, veneto, italy 10
rosé, the vincent by mark ryan, wa 10
pinot gris, joel gott, oregon 11
sauvignon blanc, villa maria, marlborough, nz 11

pinot noir, meiom, monterey, ca 12
carmenere, casillero del diablo, chile 10
red blend, north x northwest, or and wa 10
cabernet, the chief by mark ryan, wa 14
cabernet, silver oak, napa 170/btl only
cabernet, caymus special selection, napa 240/btl only

NO CRAP ON TAP...

\$2 off ALL DAY Sunday Happy Hour

GEORGETOWN bodhizafa ipa 6.50
GEORGETOWN manny's pale ale 6.50
GEORGETOWN 9lb. porter 6.50
URBAN FAMILY guava dawn SOUR 7.00
HELLBENT oktoberfest lager 7.00
HOLY MOUNTAIN harmony of the sun saison 7.00
STOUP over"hop"ensation ipa 7.00
SEAPINE mosaic pale ale 7.00
REUBEN'S BREWS watermelon gose 7.00
CLOUDBURST heavily redacted ipa 7.00

AVAILABLE IN BOTTLES AND CANS...

miller high life (7oz.) 3.00
rainier tall boys 5.00
coors light 5.00
corona 5.00
miller light 5.00
schilling cider pineapple passionfruit 7.00
truly hard seltzer strawberry lemonade 8.00

THERE IS A 2.75% FEE FOR ALL CREDIT CARD TRANSACTIONS.