



READER'S CHOICE
GREAT AMERICAN
BEER BARS
STATE OF TEXAS
2017 & 2018

LUNCH/BRUNCH MENU

BRUNCH: ALL PLATES SERVED WITH FRIED POTATOES OR HASH-BROWN
CASSEROLE

STEAK & EGGS: CHICKEN FRIED STEAK, TWO EGGS, GRAVY, BISCUIT. **\$15**

MIGAS BOWL: CHORIZO, FLOUR TORTILLA, AVOCADO, RE-FRIED BEANS,
CILANTRO CREMA, SCRAMBLED EGGS, BELL PEPPERS.
(GF) \$10

BISCUITS & GRAVY: TWO HOUSE MADE BISCUITS, GRAVY, TWO EGGS,
CHOICE OF SAUSAGE OR BACON. **\$10**

CHICKEN BISCUIT: FRESH BISCUIT, FRIED CHICKEN, HONEY BUTTER,
STRAWBERRY JAM. **\$10**

STEAK BENEDICT: ENGLISH MUFFIN, 44 FARMS FLAT-IRON, SPINACH,
ROASTED TOMATO, POBLANO HOLLANDAISE. **\$12**

HUEVOS RANCHEROS TOSTADA: CRISPY CORN TORTILLA, CHORIZO,
AVOCADO, SERRANO SALSA, RE-FRIED BEANS, EGG, CILANTRO CREMA. **(GF)**
\$10

CHICKEN & WAFFLES: FRESH MADE WAFFLE, FRIED CHICKEN,
HONEY BUTTER, SYRUP. **\$10**

AVOCADO TOAST: HOUSE MADE BREAD, WHIPPED AVOCADO, FRESH BLACK
PEPPER, EGG YOUR WAY. **\$8**

SOUP & SALAD:

AVAILABLE WITH A CHOICE OF CHICKEN(**\$5**) STEAK(**\$6**) SALMON(**\$8**)

COBB SALAD: CHOPPED ROMAINE, TOMATO, AVOCADO, BACON, EGG,
CHEDDAR CHEESE, HOUSE VINAIGRETTE. **\$9**

PEA SALAD: RAINBOW QUINOA, SPRING PEAS, RED ONION, CHEDDAR CHEESE, CARROT,
ROASTED GARLIC AIOLI, HEIRLOOM TOMATOES, MIXED GREENS. **\$8**

SOUP OF THE DAY: ASK SERVER FOR DETAILS **\$5**

(V) Indicates Vegetarian Option; **(GF)** indicates gluten free option

Please Inform Your Server of Any Food Allergies or Restrictions

LUNCH: ALL PLATES SERVED WITH FRIED POTATOES OR HASH-BROWN
CASSEROLE

TEJANO CUBANO: HOAGIE, SLICED HAM, CANDIED JALAPENOS, SMOKED
PORK, MUSTARD, SWISS. **(GF) \$12**

IMPERIAL BURGER: BRIOCHE BUN, 1/2 LB BEEF PATTY,
AVOCADO RANCH, ROASTED POBLANO, CHEDDAR CHEESE, LETTUCE, TOMATO,
ONION. **(GF) (V) \$14 ADD EGG \$1 (AVAILABLE WITH IMPOSSIBLE PATTY) \$5**

CHICKEN SANDWICH: BLACKENED CHICKEN BREAST,
BRIOCHE BUN, AVOCADO, BACON, GARLIC AIOLI, LETTUCE, TOMATO, ONION.
(GF) \$12

FREMONT DOG: BACON WRAPPED 44 FARMS BEEF FRANK, BEER BRAISED
ONIONS, HOAGIE ROLL, BEER CHEESE, PICKLED JALAPEÑOS. **(GF) \$10**

CHOPPED STEAK: 1855 CHOPPED STEAK, COLLARD GREENS,
ONION & MUSHROOM GRAVY. **\$15**

KID'S PLATES: ALL PLATES SERVED WITH FRIED POTATOES OR HASH-BROWN
CASSEROLE

CHICKEN & WAFFLES: FRESH MADE WAFFLE, FRIED CHICKEN, HONEY BUTTER, SYRUP. **\$7**

STEAK: CHICKEN FRIED STEAK, EGG, GRAVY. **\$8**

WAFFLE: HOUSE MADE WAFFLE, HONEY BUTTER, SYRUP, CHOICE OF SAUSAGE OR BACON. **\$6**

BISCUIT & GRAVY: HOUSE MADE BISCUIT, GRAVY, EGG, CHOICE OF SAUSAGE OR BACON. **\$6**

BEVERAGES:

UNSWEETENED ICED TEA, COCA-COLA SODAS- ASK SERVER FOR OPTIONS **\$2**

SAINT ARNOLD ROOT BEER **\$3**

ROASTED COFFEE **\$2.00**

BUDDAH'S BREW KOMBUCHA - ASK SERVER FOR DETAILS **\$5**

BEER FOR THE KITCHEN \$1 THANKS!

Parties of 6 or More Will Have a 20% Gratuity Added

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or
Eggs May Increase Your Risk Of Food Borne Illness.**