



## BRUNCH

**Migas** *(gluten free & vegetarian)* **\$14.00**

eggs\* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

**Grove Hash** *(gluten free)* **\$15.00**

sunny-side up egg\*, pulled pork belly bacon, country potatoes, mixed peppers, onion, cheddar hollandaise

**Breakfast Bruschetta** *(gf optional)* **\$13.00**

smashed avocado, bacon, marinated tomato, everything seasoning, texas olive oil, garlic, shaved parmesan, aged balsamic, radish, dressed greens

• add egg\* **\$2.50**

**Chicken & Waffle** **\$18.00**

boneless fried chicken, country potatoes, spiced honey butter

**Belgian Malted Waffle** *(vegetarian)* **\$11.00**

mixed berries, whipped cream, powdered sugar

**Sunrise Flatbread** **\$13.00**

two sunny-side up eggs\*, bacon, mozzarella, fontina, garlic, hollandaise, dressed arugula

# BRUNCH COCKTAILS

## Bloody Mary Bar

**\$5.00**

your choice of bloody mary (vodka) or bloody maria (tequila) that you can customize to your liking from our "make your own" bloody mary bar

## Mimosas

**\$4.00/\$6.00**

your choice of glass (\$4) or flight (\$6 - choose three):

orange	lavender
grapefruit	blood orange
cranberry	apple cider

## Mimosas Bottle Service

**\$15.00**

fresh bottle of Cava and your choice of three mini carafes:

orange	lavender
grapefruit	blood orange
cranberry	apple cider

## Breakfast Margarita

**\$11.00**

z reposado tequila, blood orange, agave, fresh lime, jalapeno, tajin rim

## Caramel Apple Mule

**\$10.00**

tito's vodka, caramel, apple cider, fresh lime, ginger beer

## Campfire Rye

**\$11.00**

herman marshall rye, maple, chocolate bitters, flamed orange peel

## Chai White Russian

**\$9.00**

dripping springs vodka, bailey's vanilla cinnamon, chai, cinnamon sugar rim

## Paloma Thyme

**\$9.00**

dulce vida grapefruit tequila, thyme syrup, fresh lime, topo chico, jalapeno