



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