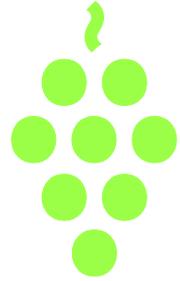


the grove

wine bar | kitchen



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

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

BRUNCH COCKTAILS

Bloody Mary **\$6.00**

goodnight loving vodka, clamato, celery salt, hot sauce, maggi seasoning

Mimosas **\$4.00/\$6.00**

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

orange	hibiscus	apple cider
grapefruit	prickly pear	blood orange
cranberry		

Michelada **\$6.00**

modelo especial with lime juice, salt, worcestershire, tobasco and spicy tomato juice

Fallen Leaf **\$10.00**

seersucker gin, earl grey tea, agave nectar, blood orange

Sol Punch **\$10.00**

ketel 1 orange, cinnamon, lime, red wine

Lakeway Crush **\$9.00**

enchanted rock peach vodka, hibiscus, mint, lime

Morning Roast **\$9.00**

spiced rum, cinnamon, hazelnut, cold brew coffee, cream

Shhh... **\$11.00**

ketel 1 peach orange blossom, st. germaine, aperol, sparkling wine