



BRUNCH

PB&J WINGS - 19

Spicy Peanut Sauce + Blackberry Coulis +
Chopped Peanuts

BEEF TENDERLOIN SKEWERS - 24

Tenderloin + Chimichurri

TRUFFLE FRITES - 14

Parmesan + Truffle Oil

CHICKEN & WAFFLES - 20

Buttermilk Marinade + House Breaded
Chicken + Rotating Seasonal Waffle +
House-made Whipped Cream

BROOK'S BURGER - 17

Custom Blend Beef Patty Seared in Duck Fat +
LPTO + Sharp White Cheddar + Brioche Bun
(Add Egg - 2)

SALMON BOARD - 21

Smoked Salmon + Pickled Red Onions + Capers +
Avocado Cream Cheese + Soft Eggs + Toasted
Bread

MARTIN HOUSE CHICKEN SANDWICH - 17

Grilled, Fried, or Blackened Chicken Breast +
Pickle Beer Brine + Harissa Aioli
Also Available As A Wrap

SHORT RIB HASH - 24

Beef Braised Short Ribs + Home Fries +
Roasted Red Pepper + Poblano +
Onion + Flour Tortilla + Salsa Verde + Eggs

DUTCH BABY - 17

Roasted Pancake + Fresh Blueberries + Lemon
Curd + Bacon + Farm Fresh Eggs

AVOCADO STACK - 14

Lavash + Avocado + Everything Bagel Seasoning +
Cucumber + Queso Fresco

THE WHIHOP - 14

Two Farm Fresh Eggs + Bacon + Home Fries +
Toast + Housemade Jam

STEAK & EGGS - 25

10 oz. Chimichurri Marinated TX Strip + Two Farm
Fresh Eggs + Potato Hash + Peppers + Onions +
Steak Butter

CHILAQUILES - 15

House Chips + Salsa Verde & Roja + Two Farm
Fresh Eggs + Cotija Cheese + Lime Crema +
Cilantro + Pico de Gallo + Choice of Bacon or
Chorizo

WILD RICE BLUEBERRY PANCAKES - 13

Local Oven Rice Flour + Blueberries + Wild Rice +
Local Honey

ROASTED CHILE RELLENO - 13

Farm Fresh Eggs + Chorizo + Roasted Vegetables
+Salsa Roja + Lime Crema + Cilantro

FRIED EGG SANDWICH - 16

Three Farm Fresh Eggs + Bacon + Truffle Aioli +
Lettuce + Tomato + Cheese + Toasted Sourdough



BRUNCH

PORK SCHNITZEL - 17

Breaded & Fried 8 oz. Pork Cutlet + Home Fries + Jalapeño Cream Gravy + Two Farm Fresh Fried Eggs

BREAKFAST ENCHILADA STACK - 15

Corn Tortillas + Refried Beans + Salsa Verde & Roja + Two Farm Fresh Eggs + Pico de Gallo + Cotija Cheese + Choice of Bacon or Chorizo

SEASONAL FRENCH TOAST - 17

Rotating Seasonal Special

AVOCADO TOAST - 15

Sourdough Bread + Avocado Smash + House Relish



ADDITIONS

SIDES

Chef's Stack Potatoes - 9

Seasonal Vegetables - 8

Butternut Squash Risotto - 10

TX Fungus Mushroom Risotto - 10

TX Fungus Mushrooms - 12

DESSERTS

Chocolate Lava Cake - 14

Crème Brulée - 14

Carrot Cake - 14

Ask your server about our seasonal featured desserts.

Split entrées will include a \$5 split plate charge.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



COCKTAILS

VODKA

Espresso Martini - Tito's, Borghetti Espresso Cafe, Coffee, Aztec Chocolate Bitters - 15

The Remedy - Townes, Chateau Aloe Liqueur, Prickly Pear, Lime, Almond Syrup, Club Soda - 15

Tam Bam - Deep Eddy Ruby Red, Lemon, Simple, Cranberry Juice - 14

GIN

Cool About It - Hendricks, Massenez Cucumber, Lime, Simple - 16

Absinthe Minded - Fords, Aperol, Cointreau, Lemon, Simple, Absinthe Rinse - 17

TEQUILA

Strait Spice - Codigo Blanco, Lime, Pineapple, Jalapeno, Honey - 16

Straight Shooter - Flecha Azul Anejo, Orange and Mole Bitters, Agave - 17

MEZCAL

Smokeshow - Banhez Espadin, Lime, Pineapple, Jalapeno, Blackberry, Firewater Bitters - 15

Willie Nelson - Illegal Joven, Grapefruit & Angostura Bitters, Agave - 16

RUM

Blue Crush - Rumhaven Coconut Water Rum, Pineapple, Lime, Orgeat, Blue Curacao - 15

WHISKEY

Aztec Old Fashioned - Redemption Rye, Aztec Chocolate Bitters, Cherry Syrup - 15

Poire Façonné - Basil Hayden, St. George Spiced Pear Liqueur, Orange Bitters, Cherry Syrup - 15

To Peach Their Own - Bendt 5, Lemon, Mint, Peach Bitters, Almond Syrup, Gingerbeer - 15

BRUNCH BEVERAGES

MIMOSA - 6.5/24

Choice of Orange, Cranberry, Pineapple, Grapefruit, or Prickly Pear

BLOODY MARY - 12

Vodka or Tequila + House-made Mix + Tomato Juice



ADDITIONS

SIDES

Chef's Stack Potatoes - 9

Seasonal Vegetables - 8

Butternut Squash Risotto - 10

TX Fungus Mushroom Risotto - 10

TX Fungus Mushrooms - 12

DESSERTS

Chocolate Lava Cake - 14

Crème Brulée - 14

Carrot Cake - 14

Ask your server about our seasonal featured desserts.



SALADS

FRIED HERB & GOAT CHEESE - 19

Spring Mix + Panko Herb Breading + Walnut-Balsamic Vinaigrette + Green Apple + Sun-Dried Tomatoes + Balsamic Glaze

BALSAMIC CHICKEN SALAD - 17

Spring Mix + Balsamic Vinaigrette + Grapes + Strawberries + Goat Cheese + Bacon + Tortilla Strips

WEDGE SALAD - 15

Iceberg Lettuce + Green Onion + Tomato + Crispy Pancetta + Blue Cheese Crumble + Blue Cheese Dressing

SHAVED BRUSSELS SPROUT SALAD - 15

Shaved Brussels Sprouts + Crispy Pancetta + Dried Cranberries + Pepitas + Blue Cheese Crumble + Apple Cider Vinaigrette

TRADITIONAL CAESAR SALAD - 15

Charred Romaine Heart + Polenta Croutons + Caesar Vinaigrette + Parmesan

Add Chicken - 7 Add Shrimp - 8 Add Steak - 8



CABERNET

St. Francis, Sonoma, CA 15/50
Iron and Sand, Paso Robles, CA 16/55
Trefethen, Napa Valley, CA 25/75
Stag's Leap, Napa Valley, CA 98
Cade, Howell Mountain, Napa Valley, CA 220

PINOT NOIR

Inscription, Willamette Valley, OR 15/46
Bravium, Anderson Valley, CA 15/50
Copain, Anderson Valley, CA 65
Louis Jadot Chorey Les Beaune, FR 80

UNIQUE REDS

Maal Biutiful Malbec, Mendoza, ARG 13/40
Alexander Valley Vineyards Merlot, Sonoma, CA 15/50
Walking Fool by Caymus, Suisun Valley, CA 18/54
LangeTwins Midnight, Lodi, CA 16/49
Niner Bootjack, Paso Robles, CA 45
Caparzo Rosso di Montalcino, Sangiovese, IT 50
Adaptation Petite Sirah, Napa Valley, CA 85
Pinea 17, Ribera del Duero, SP 110
Pinea, Ribera del Duero, SP 250

CHARDONNAY

Albert Bichot, Macon Valley, FR 10/30
Benzinger, Running Wild, Paicines, CA 15/50
Hartford Court, Russian River, CA 60
Far Niente, Napa Valley, CA 110

UNIQUE WHITES

Mohua Sauvignon Blanc, Marlborough, NZ 12/36
LangeTwins Chenin Blanc, Lodi, CA 12/36
Long Shadows Riesling, Columbia Valley, WA 14/45
Vicius Albarino, Rias Baixas, SP 15/50
Banfi San Angelo Pinot Grigio, IT 10/30

ROSÉ

Miraval, FR 20/60
Rose Gold, Provence, FR 14/41

BUBBLES

Benvolio Prosecco, IT 10/35
Veuve Ambal Brut, Cremant de Bourgogne, FR 17/51
Jansz Sparkling Rose, Tasmania, AU 17/51