

BRUNCH

**\$25⁰⁰ BOTTOMLESS
MIMOSAS OR ROSE**

w/ ANY BRUNCH
ENTREE OR SANDWICH
90 minute limit

COCKTAILS

\$12⁰⁰

BLOODY MARY

Absolut Vodka / house bloody mary mix

MICHELADA

red house michelada mix
fresh lime juice / Stone Buenaveza Lager

CHELADA

Stone Buenaveza Lager over ice
fresh lime juice / salted rim8.00
add a tequila shot3.00

ALL IN GOOD THYME

Leatherbee Gin / Carpano Bianco

berries / hibiscus / thyme / soda

DESPIÉRTATE

Jameson Cold Brew / vanilla / cardamom / oat milk

SLOWLY NOT SURLY

Surly Grapefruit Supreme Ale / Aperol

Apologue Persimmon / lemon

STRAWBERRY SOUTHSIDE

Deep Eddy Vodka / Liquid Alchemist Strawberry

fresh mint / simple / Topo Chico

COAL MINER'S DAUGHTER

Elijah Craig Small Batch Bourbon

maple honey / fresh citrus / ginger

LUCY AND LESLEY

Lucy Pistolas Mezcal / Hendricks's Gin

apple spice / tiki bitters / fresh lemon

SWEET PLATES

THE OP'S PANCAKES 13.00

3 house-made pancakes / banana

strawberry / powdered sugar

CHICKEN & WAFFLES 13.00

crispy fried chicken / pasilla syrup

house-made Belgian waffles

FRENCH TOAST 13.00

Texas toast / powdered sugar

fresh berries / whipped cream

SAVORY PLATES

SERVED WITH HOUSE POTATOES

BRISKET BENEDICT 13.00

smoked brisket / 2 poached eggs / avocado barbeque

hollandaise / English muffin

CHILAQUILES 13.00

chicken..... +3.00

green chorizo +4.00

asada +5.00

AVOCADO TOAST 13.00

avocado mash / over-easy egg / cotija

pico de gallo / cilantro / Texas toast

STEAK & EGGS 17.00

6 oz house-seasoned skirt steak

2 eggs any style / Texas toast

2 EGGS YOUR WAY 12.00

2 eggs any style / Texas toast

**CHOICE OF
Bacon | Pork Sausage**

TEXAS SKILLET 13.00

2 eggs any style / Texas toast / bacon / onion

cheddar & jack cheeses / red & yellow peppers

green chorizo +4.00

brisket..... +5.00

BREAKFAST BURRITO 13.00

soft scrambled eggs / cheddar & chihuahua cheeses

red & yellow peppers / red onion / flour tortilla

**CHOICE OF
Brisket | Green Chorizo | Avocado**

BREAKFAST TACO PLATE 13.00

3 tacos / soft scrambled eggs

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SANDWICHES

THE COWBOY 13.00

brioche bun / thick-cut peppered bacon

spicy aioli / avocado / over-medium egg

American & cheddar / house potatoes

AMARILLO SLIM 13.00

biscuit / fried chicken / over-medium egg

house hollandaise / pickled jalapeños

house potatoes

DURANGO 12.00

telera roll / smoked brisket / soft scrambled egg

pickled onion / jalapeños / chihuahua cheese

BBQ aioli / house potatoes

PATTY MELT 13.00

Texas toast / American & cheddar cheeses

caramelized onions / homemade mayo / fries

BRISKET 14.00

Texas toast / house BBQ / cabbage slaw / fries

SALADS

COBB SALAD 12.00

iceberg / hard-boiled egg / black beans

pico de gallo / roasted corn / avocado

tortilla strips / bacon / ranch dressing

CAESAR SALAD 12.00

romaine / shaved grilled chicken / anchovy / croûtons

radishes / cotija / hard boiled eggs / caesar dressing

SIDES

HOUSE POTATOES 6.00

THICK-CUT BACON 6.00

PORK SAUSAGE 6.00

FRESH FRUIT 6.00