WEEKENDER MENU

- BRUNCH PLATES (AVAILABLE UNTIL 4PM)

SMOKED SALMON "BENEDICT" HOUSE-CURED LOX, PAPRIKA HOLLANDAISE, SUNNY SIDE UP FARM EGGS, HERB SALAD, TOASTED BAGUETTE 16

EAST COAST SHRIMP & GRITS BEAUMONT RICE GRITS, BRAISED GREENS, CORN CREAM, BACON, FARM EGG 16

GARDEN BREAKFAST WARM SALAD WITH KALE, QUINOA, EGG WHITES, CAULIFLOWER, KOREAN CHILI, BROCCOLI, VEGAN "SAUSAGE" 12

BRIOCHE FRENCH TOAST (3PCS) ALMONDS, CANE SYRUP, APPLE BUTTER 10

CHICKEN CHILAQUILES JULIO'S SALSA, ROASTED CORN, PICKLED ONION, CREMA, SUNNY SIDE UP EGG, CILANTRO 14

BREAKFAST PLATE BACON, SCRAMBLED MARKET EGGS, SEASONAL FRUIT, TEXAS TOAST, APPLE BUTTER 12

BISTRO BURGER 44 FARMS BEEF, TOMATO, RED ONION, ROMAINE, CHEDDAR, HOUSE PICKLES, & SECRET SAUCE 13 WITH FRIED EGG +2



SMALL PLATES & SHAREABLES

SAN LEON OYSTER SHOOTERS OUR "O.M.G." SPICED VEGETABLE JUICE, CHIVE, LEMON OLIVE OIL, AND HINT OF TX VODKA 3

SNAPPER CAMPECHANA TEXAS STYLE SEAFOOD COCKTAIL, AVOCADO, PEPPERS, SERVED WITH TORTILLA CHIPS 12

GULF SHRIMP CEVICHE SWEET & SOUR, ROASTED CORN, TOMATO, PICKLED ONION, SESAME 10

JALAPENO HUMMUS HERB GARLIC OIL, VEGETABLE CRUDITÉ AND WARM CIABATTA 6

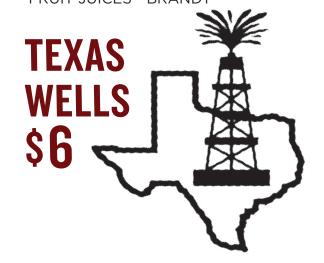
WARM EDAMAME & SPINACH DIP CREAM CHEESE, NORI & SESAME WITH FLAT BREAD 8

HAPPY DAYS ARE HERE

MINTADE MIMOSA \$4 / \$16

SELECT WINES BY THE GLASS \$5 RED, ROSE, SPARKLING, OR WHITE

SANGRIA LOCALE \$5 UNION OF RED & WHITE WINE - FRUIT JUICES - BRANDY



SPECIALTY COCKTAILS \$6

420 MAIN MULE HIBISCUS INFUSED TX RUM - FRESH LIME - GINGER BEER

BENJY'S BLOOD ORANGE MARGARITA BLOOD ORANGE - LIME- SWEET CHILI SALT RIM

O.M.G. (OLD MARY GIBSON) TX 1876 VODKA - VEGETABLE JUICE - BAY SPICES - WILD ONION

LEMON BASIL GIMLET FRESH BASIL AND HERBS - LEMON JUICE - TX VODKA

GIN A LONG THYME FRESH LIME - CHAMPAGNE - CUCUMBER & THYME INFUSED TX GIN

1876 VODKA, SPIRIT OF TEXAS RUM, TEXAS "T" GIN, 512 BLANCO TEQUILA, YELLOW ROSE WHISKEY

CHOOSE & CREATE YOUR DRINK