



## BREAKFAST

6:00AM-11:30AM

### TWO EGGS, ANY STYLE \*

Breakfast Potatoes | Choice of Bacon, Chicken or Pork Sausage | Choice of Toast | 18

### OMELET INNOVATION \*GF

Choice of Ham, Bacon, Chicken or Pork Sausage Peppers, Onion, Mushrooms, Tomato, Cheddar, Jack, Swiss, Provolone, Feta Cheese  
Breakfast Potatoes | 19

### GRAND BENEDICT

Cage Free Poached Egg | Toasted English Muffin | Ham | Hollandaise  
Breakfast Potatoes | 20

### SMASHED AVOCADO TOAST \*V

Empire Hippie Bread | Smashed Avocado | Pickled Onion | Micro Herbs | Breakfast Potato | 18  
- add 2 eggs any style | 6

### SMOKED SALMON

Toasted Bagel | Sweet Texas Red Onions | Capers | Cream Cheese | Tomatoes | Arugula | Lemon | 23

### PANCAKES \*VG

Berry Compote | 18

### CROQUE MADAME

Artisan Levain Bread | Béchamel | Ham | Gruyere Cheese | Cage Free Sunny Side Up Egg  
Breakfast Potatoes | 19

### EGG WHITE FRITTATA

Cage Free Egg Whites | Sautéed Mushrooms | Roasted Tomatoes | Baby Spinach | Arugula | Goat Cheese | 19

### SMOKED SALMON BENEDICT

Cage Free Poached Eggs | Smoked Salmon | Toasted English Muffin | Grilled Heirloom Tomato | Fried Capers | Hollandaise | Breakfast Potatoes | 21

### TRADITIONAL FRENCH TOAST \*VG

Thick Cut Artisan Brioche | Fresh Berries | Powdered Sugar | Maple Syrup | 19

### ORGANIC YOGURT PARFAIT \*GF VG

Greek Yogurt | House Granola | Organic Berries | Local Honey | 14

### McCANN'S STEEL-CUT OATMEAL \*V

Fresh Berries | House Granola | Brown Sugar | 12

### GRAND CONTINENTAL \*GF VG

Fresh Cut Fruit & Berries | Greek Yogurt | House Granola | Texas Honey |  
Breakfast Pastries | 20

## BREAKFAST SIDES

CHICKEN SAUSAGE | 7

PORK SAUSAGE | 7

BACON | 7

SMOKED SALMON | 12

BREAKFAST POTATOES | 5

FRESH FRUITS | 8

ASSORTED BERRIES | 9

BREAKFAST CEREAL | 8

### PASTRIES AND BAGELS

ARTISANAL TOAST | 5

BAGEL | CREAM CHEESE | 9

BREAKFAST PASTRIES | 12

## BEVERAGES

MIMOSA | 14

BLOODY MARY | 14

DAILY SMOOTHIE | 12

TEA ASSORTMENT | 6

FRESH-SQUEEZED ORANGE JUICE | 14

JUICES | 6

ORANGE

GRAPEFRUIT

CRANBERRY

APPLE

CAPPUCCINO | 6.5

LATTE | 6.5

DOUBLE ESPRESSO | 6.5

FRENCH PRESS | S 6.5 | L 9.5

COLD BREW | 7.5

<sup>GF</sup> GLUTEN FREE OPTIONS      <sup>^</sup> VEGAN OPTIONS      <sup>VG</sup> VEGETARIAN OPTIONS  
\*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Large Parties (6 or more people) are subject to a 20% automatic gratuity. Limit 4 credit cards per table.

**STARTERS**
**MARKET SALAD** <sup>GF VG</sup>

Stone Fruit & Caramelized Shallot Vinaigrette  
 Candied Slivered Almonds | Dried Blueberries  
 Purple Haze Goat Cheese & Shaved Garden Vegetable | 13  
 -add protein: chicken | 6, shrimp | 8, salmon\* | 9  
 scallops | 20, tofu | 6

**GRAND CAESAR** <sup>GF</sup>

Baby Gem | House Dressing | Crispy Parmesan  
 White Anchovy | Roasted Tomato | Grated Pecorino | 15  
 -add protein: chicken | 6, shrimp | 8, salmon\* | 9

**LUMP CRAB CAKES**

Arugula | Remoulade | 18

**MOJO PORK TACOS** <sup>GF</sup>

Compressed Tomatillo Relish  
 Avocado Crema | Lime | House Salsa | 15

**HOUSE FLATBREAD**

Choice of Three Cheese, Pepperoni, Vegetable | 15

**CRISPY WINGS**

Buffalo Sauce | House Ranch | 20  
 -half order | 12  
 -add fries | 5

**PANEER BUTTER MASALA** <sup>GF VG</sup>

Pan Seared Indian Cheese | Curry Masala  
 Yogurt Raita | Tamarind Chutney  
 Toasted Cashew | Micro Cilantro | 15

**SANDWICHES**
**HOUSE BURGER** \*

Tomato | Lettuce | Kosher Pickles | Onion  
 Cheddar | Dijonaise | Brioche | 18  
 -choice of side salad or fries  
 -add bacon, fried egg\* | 2  
 -add mushrooms, bleu cheese | 3  
 -Impossible Burger^ available upon request

**GRILLED CHICKEN SANDWICH**

Tomato | Lettuce | House Made Pickles | Onion  
 Pepperjack | Chipotle Aioli | Brioche | 16  
 -choice of side salad or fries  
 -add bacon | 2

**MOROCCAN WRAP** <sup>VG</sup>

Calabrian Chili Yogurt | Hummus  
 Marinated Cucumbers & Tomatoes | Spring Greens |  
 Feta Cheese | 15  
 -choice of side salad or fries (vegan option available)

**LOBSTER ROLL**

Arugula | Shaved Fennel | House Made Chili Powder  
 Caramelized Lemon | Fermented Tomato | 20  
 -choice of side salad or fries

**ENTREES**
**PRIME C.A.B FILET MIGNON** \*

Roasted Tomato & Goat Cheese Polenta  
 Black Garlic Labneh | Arugula Emulsion  
 Bordelaise | 52  
 -add shrimp | 8, scallops | 20

**VEGETABLE STIR FRY** ^

Mushrooms | Broccoli | Baby Bok Choi  
 Onion | Sweet Peppers | Garlic Ginger Soy  
 Jasmine Rice | 24  
 -add protein: chicken | 6, shrimp | 8, salmon\* | 9  
 scallops | 20, tofu | 6

**SPICY HUANCAINA PASTA**

Aji Amarillo Cream | Roasted Patty Pan  
 Pickled Red Onion | Roasted Cashew  
 Vine Ripened Cherry Tomato | 26  
 -add protein: chicken | 6

**STEAK FRITES** \*

8 oz. Market Choice | Chimichurri Artisan Greens  
 House Cut Fries | 36  
 -add shrimp | 8

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<sup>^</sup> VEGAN OPTIONS

<sup>VG</sup> VEGETARIAN OPTIONS

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## HAND CRAFTED COCKTAILS | 17

### **SURFLINER**

Sazerac Rye | Pistachio Orgeat | Pineapple | Fresh Lemon Juices

### **GIN 'N' PEPPER**

Beefeater Gin | Cointreau Orange Liqueur | Fresh Lime Juice | Cracked Black Pepper

### **PINK GRANITE MARGARITA**

Hornitos Tequila | Grand Marnier | Grenadine | Fresh Lime Juice

### **GRAND FASHIONED**

TX Bourbon | Angostura | Orange Bitters | Housemade Syrup

### **BUBBLY BERRI**

French Sparkling Wine | Grey Goose Vodka | Chambord Liqueur

### **MONTE CARLO**

Bulleit Rye | Benedictine Liqueur | Angostura Bitters

### **ENGLISH GARDEN**

Green House Gin | St-Germain Elderflower Liqueur | Apple | Fresh Lemon Juices

### **PINEAPPLE RUM OLD FASHIONED**

Infused Mount Gay Rum | Housemade Pineapple Gum Syrup | Angostura | Tiki Bitters

### **LA MARIA**

Hornitos Tequila | Strawberry Infused Aperol | Housemade Mint Syrup | Pineapple | Fresh Lime Juices

### **TX ROSE**

Hibiscus Infused Tito's Vodka | Housemade Strawberry Puree | Grapefruit | Fresh Lemon Juices  
Provence Rose

## **BOTTLE & DRAUGHT BEER**

### **BOTTLE | 8**

Bud Light  
Budweiser  
Miller Lite  
Michelob Ultra  
Coors Light  
Heineken  
Corona | Corona Light  
Sam Adams Boston Lager  
Shiner Bock  
Dos Equis  
Blue Moon  
Sapporo  
Stella Artois  
Angry Orchard Cider

### **CRAFT BOTTLE | 9**

Stone IPA  
Temptress Milk Stout

### **BELGUIM STYLE | 16**

Unibroue "La Fin Du Monde"

### **DRAUGHT | 9**

Rahr's Blonde Ale  
Weathered Souls German Pilsner  
Fire Ant Amber Ale  
Modelo Especial Lager  
Manhattan Project Hazy IPA  
El Chingon IPA

## WINE LIST

### SPARKLING

	6OZ.	BTL
Canvas, Michael Mondavi, Brut, Veneto, Italy	14	50
Bervini Prosecco, Italy	14	52
Besserat, Champagne, France	24	85
Veuve Clicquot, Champagne, France		156

### CHARDONNAY

Canvas, Michael Mondavi, California	14	50
Bravium Russian River, California	17	69
Penfolds Bin 311, South Australia		80

### PINOT GRIGIO

Canvas, Michael Mondavi, California	14	50
Santa Margherita, Valdodige, Italy	16	70

### OTHER WHITE

Yealands, Marlborough, Sauvignon Blanc, New Zealand	15	58
Honig, Napa Valley, Sauvignon Blanc, California		65
Selbach Incline, Riesling, Germany	15	54
DAOU Rosé Paso Robles	15	60

### CABERNET

Canvas, Michael Mondavi, California	14	50
Liberty School Reserve, Paso Robles, California	15	63
Honig, Napa Valley, California	24	94
BV Beaulieu Vineyard, Napa Valley, California		110
Caymus, Cabernet Sauvignon, Napa Valley, California		198

### PINOT NOIR

Canvas, Michael Mondavi, California	14	50
Rainstorm, Willamette Valley, Oregon	16	62
Au Bon Climat Santa Barbara Pinot Noir		74

### OTHER RED

Felino Vina Cobos, Malbec, Mendoza, Argentina		62
Caymus Conundrum, Napa Valley, California, Red Blend	17	69
Emmolo, Merlot, Napa Valley, California	19	85
Villa Antinori, Chianti, Tuscany, Italy	19	80
"Eight Years in the Desert" Zinfandel, California		125



## DESSERT

### **VANILLA CRÈME BRULEE**

Fresh berries | artisanal cookie | 10

### **“DIPPED” TURTLE CHEESECAKE**

House Made Cheesecake | Pecan & Chocolate Shell  
Caramel | Vanilla Ice Cream | 11

### **CHEF’S CHOICE ICE CREAM**

Seasonal selection

1 Scoop | 4

3 Scoop | 10