# BREAKFAST MENU

KITCHEN | BAR

## FROM THE PANTRY

**parfait bowl** *v, gf* | 16
*plain greek yogurt, fresh berries, banana, texas pecan granola, honey drizzle*

**smoked salmon bagel** | 24
*toasted bagel, red onion, heirloom tomato, capers, chive cream cheese, fruit cup*

**avocado toast** *vg* | 19
*sourdough toast, baby heirloom tomato, arugula, everything seasoning*
*+one cage free egg 3 | two eggs 5 | bacon 4 | sausage 4 | smoked salmon 6*

**seasonal fruit plate** *v* | 16
*fruit, citrus, mixed berries, greek yogurt, house granola*

**steel cut oatmeal** *gf, vg* | 12
*bananas, berries, coconut flakes, superfood seed mix, local honey*
*+remove honey for vg*

## REGIONAL SPECIALTIES

**alamo huevos rancheros** | 24
*two eggs any style, ranchero salsa, refried beans, smoked brisket, corn tortillas, pico de gallo, guacamole, sour cream, queso fresco*

**tejas steak and eggs** | 30
*5 oz sirloin, two eggs any style, refried beans, avocado, serrano chili chimichurri, chili toreado, queso fresco, corn tortillas*

**san antonio breakfast skillet** | 24
*two eggs any style, chorizo hash, avocado, onion, cotija cheese, ranchero salsa, chili toreado, corn tortillas*

**barbacoa tacos** *gf, df, nf* | 24
*slow braised beef, diced onions, cilantro, fresh lime, corn tortillas with salsa verde or salsa roja*

## BREAK AN EGG

**all american** | 24
*two cage free eggs, choice of breakfast meat, breakfast potatoes, toast*

**egg white frittata skillet** | 24
*local mushrooms, asparagus, baby spinach, heirloom tomatoes, goat cheese, egg whites, avocado, fruit cup*

**texas benny** | 24
*two cage free poached eggs, smoked brisket, hollandaise, english muffin, smoked paprika, queso fresco, breakfast potatoes*

**omelet - create your own** *gf* | 24
*choice of ham, bacon, chorizo, peppers, tomatoes, onions, mushrooms, asparagus, spinach, jalapeños, cheddar, queso fresco, goat cheese | breakfast potatoes, toast*

## BATTERS

**lemon blueberry pancakes** *v* | 22
*lemon mascarpone, pistachio streusel, butter, powdered sugar, blueberry yuzu compote, warm maple syrup*

**french toast tower** *v* | 22
*brioche, strawberry compote, lemon mascarpone, warm maple syrup*

**texas waffle** *v* | 20
*mixed berries, toasted pecans, whipped cream, powdered sugar, warm maple syrup*

## SIDES

**two eggs any style** | 9
**three bacon strips** | 9
**two chicken sausage links** | 9
**two spicy blueberry-pork sausage links** | 9
**grilled ham** | 9
**mixed berries** cup | 8 bowl | 16
**mixed fruit** cup | 6
**breakfast potatoes** | 6
**wheat or sourdough toast** | 5
**gluten free toast** | 7
**english muffin** | 6
**buttermilk pancake** | 8
**corn or flour tortillas** | 4

## BEVERAGES

**rainforest blend coffee** | 6
*regular or decaf*

**metz gourmet tea** | 6
*english breakfast*
*earl grey*
*jasmine gold dragon*
*turmeric ginger peach*
*blue nile camomile*
*cascade peppermint*

**mimosa** | 12
**iced tea** | 6
**milk** | 6
**juice** | 6
*orange*
*apple*
*cranberry*
*tomato*
*grapefruit*

*22% service charge will be added to parties of 6 or more | split plate charge of $4*
***cashless | credit card and room charges only***
*gf - gluten free / v- vegetarian / vg -vegan; please advise your server if you have any food allergies or special dietary needs*
*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness*