



# Brunch


Saturday & Sunday  
9am to 2pm

## Branch Mains

### PANCAKES 12

2 Large Pancakes  
Served with   
Choice of 2 Sides  
(AVAILABLE VEGAN)

### SPECIALTY PANCAKES 13

2 Large Pancakes   
Choice of 2 Sides


### AVOCADO TOAST 11

Seasoned and Smashed Avocado  
Bacon, Sunny Side Up Egg, Cotija  
Chili Oil, Flakey Salt  
Served on Whole Grain Toast



### BISCUITS & GRAVY 14 WITH MAQUE CHOUX

One Large Biscuit,  
Sage Sausage Gravy,  
Grilled Corn Maque Choux


### START YOUR DAY 12

2 Eggs, Bacon or Sausage,  
Breakfast Potatoes  
White/Wheat or GF Toast 

### SMOKIN SKILLET 18

Smoked Brisket, Maque Choux,  
Breakfast Potatoes, Sunny Side  
Egg, Cotija, Mexican Crema Drizzle  

### STEAK & EGGS 23

Coffee Rubbed Petite Filet,  
2 Eggs and  
Breakfast Potatoes 

### BREAKFAST PUFF PASTRY 13

Wild Mushrooms, Grilled Asparagus,  
Red Onion, Bacon, Muenster Cheese,  
Sunny Side Up Egg, Chives  
Served on a Large Puff Pastry

## Fides

5	
Fruit Cup	Bacon
Breakfast Potatoes	Sausage
Single Pancake	2 Eggs

## Brunch Cocktails

### MIMOSAS 6/20

Single/Caraffe  
Choice of OJ, Cranberry,  
Pineapple Juice

### BLOODY MARY 8

House Infused Spicy Vodka or  
Buffalo Trace Bourbon  
w/ a Skewer of Veggies and  
Cheeses

### STRAWBERRY PEACH 7 BELLINI

Strawberry and Peach Puree,  
Peach Schnapps, Brut

### ESPRESSO MARTINI 12

Absolut Vanilla, Mr Black Coffee  
Liqueur, Espresso, Simple Syrup

## Coffee/Espresso

Coffee 4  
Cappuccino 6  
Latte 6  
Espresso 4

## Breakfast Burritos

WANT TO SAY THANKS TO OUR KITCHEN?  
BUY THEM A ROUND!  
15

## BYO

### REGULAR TOPPINGS 2.50

Breakfast Sausage, Bacon, Chorizo, Gouda, Cheddar,  
Blue Cheese, Mushrooms, Sundried Tomatoes, Red Onions, Green Peppers,  
Artichokes, Black Olives, Green Olives, Spinach, Basil, Pico De Gallo, Tomatoes

### TORTILLAS

Flour Tortilla, Spinach, Sundried Tomato and Herb

### SAUCES

Poblano Cream Sauce, Spicy Red Sauce, Green Chile, Pepperjack Cream Sauce

### PREMIUM TOPPINGS

Shrimp 5 Prosciutto 6 Smoked Brisket 10 Feta 5 Goat Chees 7 Rinotta (Vegan Cheese) 5

12

(Price Includes 3 Regular Toppings,  
Choice of Tortilla and Sauce)

### S&R BREAKFAST BURRITO 14

Bacon, Chorizo, Scrambled Eggs  
Breakfast Potatoes, Refried Beans,  
Cotijo Cheese, Chopped Cilantro  
and Spicy Red Salsa

V-Vegan Veg-Vegetarian GF-Gluten Free  
Parties of 8 or more wil have a 20% gratuity added.  
If you have any allergies, please notify your server.  
Kitchen handles shellfish, peanuts and tree nuts  
Our Kitchen is not GF Certified.  
Although precautions are taken,  
we cannot guarantee no cross contamination



# Lunch

Saturday & Sunday 9a to 2p  
Monday-Friday 11a to 2p

## Sugar Starters

### PICKLED CREVETTES 18

Sous Vide Char-Grilled Shrimp, Swimming in a Tangy Sauce. Served with Sopping Bread

### TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch

### FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy   
Buttered Cornbread with a Jalapeno Cilantro Ranch

### FIRECRACKER LOLLIPOPS 16

Chicken Lollipops, Drenched in Firecracker Sauce, Served Over White Sticky Rice. with Kimchi, Black & White Sesame Seeds and Fried Rice Paper Nori

## Soup & Salad

Ranch Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italizin

### HOUSE SALAD 6

Spring Mix, Cucumbers, Carrots, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons

### S&R COBB 13

Grilled Salmon or Chicken Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Spring Mix

### THE WEDGE 12

Goat Cheese, Bacon, Marinated Pears, Pickled Red Onions Chives, House Made Croutons, Served on a Wedge of Iceberg Lettuce

### CHICKPEA GREEN 5/8

CHILE   
Cup or Bowl

## Salad Add-Ons

4 Shrimp 12

Flank Steak 15

Grilled Chicken 7

## Sandwiches & Burgers

Served with Choice of: Fries, Side Salad, Blue Cheese Cole Slaw.

### FLANK STEAK TORTA 17

Grilled Bolillo Roll, Sous Vide Flank Steak, Guacamole, Salsa, Shredded Lettuce, Sour Cream Drizzle, Refried Beans, Sliced Tomatoes

### THE RY 12

Grilled Roast Beef Blue Cheese Crumbles, Bacon, Lettuce, Tomato, Red Onion Spicy Mayo on Marbled Rye Bread

### CRABCAKE SANDWICH 16

Jumbo Lump Crabcake, Firecracker Cole Slaw, Mayo On a Brioche Bun

### S&R BURGER 16

Brioche Bun, Juicy Lucy Style Burger with Pepper Jack Cheese, Tempura Fried Onion Ring, Steenz Bacon Onion Jam, Shredded Lettuce, Sliced Tomato, House Made Ketchup

### BRISKET BANH MI 17

Smoked Brisket, Pickled Carrots and Daikon, Lemongrass, Cilantro, Spicy Mayo on a Grilled Bolillo Roll

## Pizzas

Not Available During Brunch

## BYO

12

(Price Includes Choice of 2 Regular Toppings, Mozzarella Cheese and Choice of Sauce)  
GF Crust Additional 5

### REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, Gouda, Gorgonzola, White Mushrooms, Pineapple, Sundried Tomatoes, Red Onions, Green Peppers, Bacon & Onion Jam, Artichokes, Basil, Spicy Honey Drizzle, Balsamic Drizzle, Black Olives, Green Olives, Spinach, Basil, Sunny Side Egg, Tomatoes, Truffle Oil

### SAUCES

Red Sauce, White Sauce, BBQ, Pesto (2.50 Upcharge)

### PREMIUM TOPPINGS

Shrimp 5 Prosciutto 6 Smoked Brisket 10 Feta 5 Goat Cheese 7 Wild Mushrooms 6 Rinotta 5 (Vegan Cheese, Contains Cashews)

### MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil

### FIRST DATE 19

Mozzarella, Romano, Gorgonzola, Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle