

Brunch Mains

PANCAKES 12

2 Large Pancakes Served with Choice of 1 Side

S&R FRENCH TOAST 14

Our Delicious Bread Pudding Served French Toast Style! Choice of 1 Side

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

CREVETTES 18

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

Jugar Starters

FRIED GREEN TOMATOES 12 & CORN BREAD

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

TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch Brunch Brunch Mains Cont.

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

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Fruit Cup

Bacon

Breakfast

Sausage

Potatoes

Single Pancake

2 Eggs

Sandniches & Burgers

Served with Choice of: Fries, Side Salad,

S&R BURGER 16

Beef/Brisket and Short Rib Burger with Pepper Jack Cheese, Tempura Fried Onion Ring, Steenz Bacon Onion Jam, Shredded Lettuce, Sliced Tomato, on a Brioche Bun

CRABCAKE SANDWICH 18

Crabcake, Firecracker Cole Slaw, Mayo On a Brioche Bun

Wood Fired Hatbread

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 Brunch Cocktails

Not available until 10am on Sundays

MIMOSAS 6

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 BELLINI 7

ESPRESSO MARTINI 12

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

Ranch Blue Cheese Ranch

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

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, Iceberg Lettuce

QUINOA SALAD 13

Grilled Salmon or Chicken, Red Quinoa, Cranberries, Candied Pecans, Feta Cheese, Fried Rice Paper, Spring Mix, Toasted Sunflower Seeds, White Balsamic

TEXAS BRISKET & ONION SOUP Cup or Bowl 5/10

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





FIRECRACKER CHICKEN 16

WINGS

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

THE WEDGE 12

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

Jalad Add Ons

4 Shrimp 12

Flank Steak 15

Grilled Chicken 7

Nood fired Hatbread

12

Build Your Own

Price Includes Choice of 2 Regular Toppings, Mozzarella Cheese

REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, White Mushrooms, Pineapple, Red Onions, Green Peppers, Bacon & Onion Jam, Spicy Honey Drizzle, Balsamic Drizzle, Black Olives, Green Olives, Spinach, Basil, Tomatoes, Truffle Oil

PREMIUM TOPPINGS
Prosciutto 6 Goat Cheese 7

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