



BRUNCH

SNACKS

DEVEILED EGGS 16

whipped pimento cheese / shallot chips / bbq-spiced oil

AVOCADO TOAST* 15

charred sourdough / avocado / heirloom tomato / egg
petite greens / finishing oil / bagel spice

COUNTRY BISCUITS & GRAVY 11

buttermilk biscuits / house sausage gravy
charred jalapeño butter / sorghum

CANDIED BACON 14

hot honey glaze / gorgonzola whip

EXTRAS

add chicken 9 / shrimp 11 / salmon* 15 / flat iron steak* 14 / two eggs* 8

MARKET SALAD *gf n* 14

heirloom tomato / goat cheese / english cucumber
candied pecans / watermelon radish / citrus vinaigrette

CAESAR *gf* 14

charred corn / avocado / cornbread croutons / pancetta
black pepper caesar dressing

HOMESTEAD GRANOLA PARFAIT *n* 14

orange pecan granola / vanilla yogurt
raspberry compote / candied pecans

CRISPY CHICKEN WEDGE 22

little gem lettuce / candied bacon / smoked cheddar
heirloom tomatoes / green goddess

BETWEEN THE BREADS

all sandwiches served with regular potato fries, sweet potato fries,
barbecue house chips or side salad

THE STOCKYARD BURGER* 21

44 farms beef / american cheese / secret sauce
applewood-smoked bacon / grilled onion / sesame brioche

EGG SANDWICH 19

scrambled egg / cheddar / applewood-smoked bacon
caramelized onions / sriracha mayo / chives / brioche

GULF SHRIMP TACOS *gf* 22

grilled shrimp / roasted pineapple salsa / avocado
jalapeño / queso fresco

THE CLASSIC BENEDICT* 22

canadian bacon / poached eggs / hollandaise
sub smoked brisket for the canadian bacon and
served with a green tabasco hollandaise

SWEET TOOTH

CI WHISKEY ROLL (FINISHED TABLESIDE) *n* 14

toffee sauce / spiced pecans / tx whiskey cream

SEASONAL FRUIT COBBLER *n* 14

brown sugar crumble / butter pecan ice cream



gluten-friendly toast available upon request

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts

visit www.gotexan.org for information on our local partners.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or
eggs may increase your risk of foodborne illness. Please notify us of any
food allergy. Applicable taxes and service charges will be added.

20% service charge will be added to parties of 8 or more.

MAINS

COWBOY BREAKFAST 20

scrambled eggs / cheddar / breakfast meats / biscuit
sausage gravy / fruit cup

OMELET 20

ham / cheddar / onions / peppers / skillet potatoes / toast

THE PANCAKE STACK 15

buttermilk pancakes / cultured butter / maple syrup

STEAK & EGGS* *gf* 27

flat iron steak / sunny-side up eggs / roasted tomatoes
potato hash / chimichurri

CHICKEN & WAFFLE 23

texas waffle / sunny-side up egg / fried chicken
maple syrup / country sausage gravy

BRICK-ROASTED CHICKEN 35

broccolini / candied carrots / roasted potatoes
charred lemon thyme jus

BLACKENED ORA KING SALMON* 38

smoked poblano grits / charred citrus beurre blanc
crispy tortilla

FISH & CHIPS 24

fried cod / seasoned fries / jalapeño tartar / malt vinegar

BEVERAGES

FRESHLY BREWED MEDIUM BLEND COFFEE 5

NUMI HOT TEA 6

chamomile lemon / moroccan mint / jasmine green
rooibos / chai / breakfast blend

ESPRESSO 5 | 7

single or double

CAPPUCCINO OR LATTE 6

ICED TEA 5

sweet or unsweetened

SOFT DRINKS 6

coke / diet coke / sprite / dr pepper / diet dr pepper

JUICE 6

apple / orange / cranberry / tomato

MILK 5

2% / skim / whole / oat / almond

ACQUA PANNA 4 | 8

small or large

S.PELLEGRINO SPARKLING WATER 5 | 10

small or large

SMOOTHIES 12

dark chocolate & peanut butter crunch,
cookies & cream or strawberry banana

FREE-SPIRITED

PALOMA FREE 12

spirit-free paloma / ritual non-alcoholic tequila
grapefruit soda / lime

RUBY SLIPPER 12

watermelon juice / lemon / mint / habanero crystals

TIPSY TOASTS

MIMOSA 13

prosecco / topped with choice of orange, pineapple,
grapefruit or cranberry

BLOODY MARY 16

tito's handmade vodka-based classic with a twist of
horseradish / pickle juice / dill / applewood-smoked bacon

BUFFALO TRACE OLD FASHIONED 16

bourbon / coffee liqueur / maple syrup / orange bitters



WINE BY DESIGN

Our menu highlights the elements of fruit, tannin, and acidity, and their synergy in well-designed wine. **Fruit** is driven by the natural sugar content, age, and organic compounds of the wine. **Tannin** is derived from the skin of the grapes which leaves your tongue feeling dry. **Acidity** is the bright, tangy spark resulting from the terroir where the grapes were grown.

WHITES & ROSÉS	6oz	9oz	BTL
Fruit Tannin Acidity			
●●● LUNETTA • PROSECCO BRUT • VENETO, ITA (187ML)	-	-	15
●●● CHANDON • SPARKLING ROSÉ • CA (187ML)	-	-	20
○●● MOËT & CHANDON IMPÉRIAL • BRUT ROSÉ • CHAMPAGNE, FRA (187ML)	-	-	30
●○○ CHATEAU STE. MICHELLE • RIESLING • COLUMBIA VALLEY, WA	12	17	46
●○○ CONUNDRUM • WHITE BLEND • CA	12	17	46
○○● ZENATO • PINOT GRIGIO • DELLE VENEZIE, ITA	12	17	46
○○● SANTA MARGHERITA • PINOT GRIGIO • VALDADIGE, VENETO, ITA	16	24	62
●●● ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA	14	20	60
●○○ DECOY BY DUCKHORN • SAUVIGNON BLANC • CA	14	20	60
●○○ MOHUA • SAUVIGNON BLANC • MARLBOROUGH, NZL	13	19	58
●●○ WENTE VINEYARDS ESTATE GROWN • CHARDONNAY • CENTRAL COAST, CA	14	20	60
●●○ KENDALL-JACKSON VINTNER'S RESERVE • CHARDONNAY • CA	15	22	65

REDS			
●○○ MEIOMI • PINOT NOIR • CA	14	20	60
●○○ ELOUAN • PINOT NOIR • OR	15	21	61
●●○ BELLE GLOS BALADE • PINOT NOIR • SANTA BARBARA COUNTY, CA	25	34	95
○○● BANFI • CHIANTI CLASSICO • TUSCANY, ITA	15	20	58
●●○ BENZIGER • MERLOT • SONOMA COUNTY, CA	16	24	62
●●● DUCKHORN • MERLOT • NAPA VALLEY, CA	33	46	125
●●● JOEL GOTT • RED BLEND • COLUMBIA VALLEY, WA	13	18	55
●●● LIBERTY SCHOOL • CABERNET SAUVIGNON • PASO ROBLES, CA	16	22	60
●●● DAOU • CABERNET SAUVIGNON • PASO ROBLES, CA	18	26	75

○ MIN ● MID ● MAX

BEER

DOMESTIC 8 michelob ultra, coors light, miller lite, bud light, budweiser	NON-ALCOHOLIC 8 heineken 0.0 na lager athletic brewing co run wild na ipa	CRAFT 9 samuel adams boston lager samuel adams seasonal new belgium fat tire ale new belgium voodoo ranger juicy haze ipa blue moon belgian white wild acre t-hawk ipa rahr & sons dadgum ipa yuengling american lager
IMPORTED 9 corona extra, dos equis lager, heineken, peroni, stella artois, guinness, modelo especial	HARD SELTZERS & CIDERS 8 angry orchard hard cider locust brewing co. hard cider white claw mango or cherry hard seltzer truly wild berry hard seltzer high noon watermelon vodka hard seltzer	

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED MEDIUM BLEND COFFEE 5	NUMI HOT TEA 6 chamomile lemon / moroccan mint jasmine green / rooibos / chai breakfast blend	ACQUA PANNA 4 8 small or large
CAPPUCCINO OR LATTE 6		S.PELLEGRINO SPARKING WATER 5 10 small or large
ESPRESSO 5 7 single or double	SODA 6 coke / diet coke / sprite / dr pepper diet dr pepper	
ICED TEA 6 sweet or unsweetened		

Applicable taxes and service charge will be added.