

GARDEN

Kitchen + Bar

Breakfast

HOURS 6:30AM - 9:30AM

BREAKFAST BUFFET

Fluffy scrambled eggs, premium breakfast meats, and seasoned diced potatoes, accompanied by a curated selection of yogurt, cereals, fresh cut fruit, whole fruit, including multigrain toast, bagels, English muffins, fruit muffins, and assorted pastries. Served with a choice of orange or apple juice, milk, and freshly brewed coffee.

\$10

TEXAS SUNRISE SANDWICH

Fluffy scrambled eggs, smoked bacon*, melted cheddar cheese, and chipotle aioli served on a toasted brioche bun, served with a side of diced potatoes.

\$8

AVOCADO GROVE TOAST

Multigrain toast topped with smashed avocado, tomato, extra-virgin olive oil, red chili flakes, and Maldon sea salt, served with two eggs and fresh-cut fruit.

\$11

BISCUITS & GRAVY

Two fluffy biscuits smothered in savory sausage gravy, served with three hearty sausage links and a side of crispy diced potatoes.

\$12

TINY SPROUT BREAKFAST

Any style egg, served with your choice of bacon, sausage, and multigrain toast.

\$6

FARMHOUSE OATMEAL

Hearty oats topped with fresh berries, sliced bananas, and brown sugar, served with chilled 2% milk and a warm muffin of the day.

\$8

MORNING STAR OMELET

Two eggs with spinach, tomato, roasted vegetables, cheddar cheese, avocado, and crema, plus your choice of protein, served with a side of diced potatoes.

\$14

Sides & Add-Ons

EGG ANY STYLE	\$1	WAFFLE	\$5
(2) BACON	\$3	DICED POTATOES	\$3
MUFFIN	\$4	GREEK YOGURT	\$3
TOAST	\$2	FRESH CUT FRUIT	\$3
WHOLE FRUIT	\$2	(1) BISCUIT	\$3
(2) SAUSAGE	\$3	EXTRA CHEESE	\$2
OATMEAL CUP	\$4	EXTRA VEGGIES	\$3
BAGEL	\$3	EXTRA GRAVY	\$3
CEREAL BOWL	\$3	EXTRA AVOCADO	\$3
PASTRIES	\$2		

*ADDITIONAL PROTEIN AND VEGETARIAN OPTIONS, INCLUDING GLUTEN FREE, ARE AVAILABLE — PLEASE ASK YOUR SERVER.

Dinner

HOURS 5PM - 10PM

Shareables

QUESO CHEESE WAFFLE FRIES

Crispy waffle fries topped with applewood bacon bits, Hatch Green Chile Queso, and chives.

\$8

BBQ PORK SLIDERS

Four tender BBQ pork sliders served on buttery brioche buns, topped with tangy mustard and diced red onions.

\$12

PRETZEL BOARD

Warm Bavarian-style pretzel accompanied by whole grain mustard and warm melted cheese.

\$12

CLASSIC WINGS

Oven roasted chicken wings tossed in your choice of flavor served with ranch or blue cheese dressing.

\$14

+Buffalo + Hot Honey + BBQ + Garlic Parmesan + Sweet Teriyaki + Lemon Pepper

Pizza

12" PIZZA

Build your own pizza starting with mozzarella cheese. Each additional topping is \$0.50.

\$20

Pepperoni + Bacon + Sausage + Chicken + Spinach + Tomato + Jalapeño + Red

Onion + Black Olives + Pineapple + Parmesan + Cheddar + Pepper Jack

Beverages

SODA

Pepsi, Diet Pepsi, Starry, Orange Crush, Dr Pepper, Mug Rootbeer

\$2

ICED TEA

Pureleaf Tea Sweet, Lemon and Unsweet Bottle

\$4

MILK

Whole Milk, 2%, Chocolate, Oat Milk

\$3

JUICE

Orange, Apple

\$4

COFFEE/HOT TEA

Enjoy complimentary service all day.

PLEASE NOTE WE ARE A CASHLESS PROPERTY AND CANNOT ACCEPT CASH.

Mains

CLASSIC CAESAR SALAD

Chopped romaine lettuce with parmesan cheese and garlic butter croutons, tossed in a creamy Caesar dressing.

\$10

+ Grilled Chicken \$4.25 + (3) Crispy Chicken Tenders \$5

CHICKEN BLT

Grilled chicken layered with bacon, crisp romaine, tomato, and avocado ranch on a toasted brioche bun, accompanied by your choice of side.

\$13

THE GARDEN CHEESEBURGER

Two beef patties*, lettuce, tomato, grilled onion, cheddar cheese, garlic aioli on a brioche bun, a side of your choice.

\$17

CHICKEN & VEGGIE QUESADILLA

A warm, golden flour tortilla stuffed with grilled chicken, melted pepper jack cheese, and sautéed peppers and onions, grilled until perfectly crisp and finished with picante sauce and a sour cream drizzle.

\$10

LOADED NACHOS

Tortilla chips topped with chopped chicken*, bacon, tomato, lettuce, avocado, jalapeño, onion, pico de gallo, crema, and Hatch Green Chile Queso.

\$14

CHICKEN TENDER BASKET

Four crispy chicken tenders, any sauce of your choosing or plain, mac n cheese and a fresh biscuit.

\$12

Sides & Add-Ons

SIDE SALAD Romaine lettuce with parmesan cheese, tomato, croutons.

\$4

WAFFLE FRIES	\$5	MAC N CHEESE	\$5
FRESH FRUIT	\$3	JALAPENOS	\$1
AVOCADO	\$3	EXTRA CHEESE	\$3
EGG	\$1	(2) BACON	\$3

Dessert

LAVA CAKE

A warm, tender cake with a rich molten chocolate ganache center. Add vanilla ice cream for an additional \$3

\$10

NEW YORK CHEESE CAKE

Rich, creamy New York-style cheesecake topped with fresh berries and whipped cream. Add caramel, strawberry, or chocolate drizzle upon request.

\$8

COOKIE SMASH

A warm chocolate chip or peanut butter cookie topped with a scoop of vanilla bean ice cream, finished with a rich chocolate drizzle.

\$6

Beer, Wine & Spirits

HOURS 4PM - 11PM

DOMESTIC BEER, CIDERS, CRAFT, IMPORTS & SELTZERS

Budlight	Angry Orchard	Shiner	High Noon
Budweiser	Austin EastCider	Dos Equis	Nutrl
Coors Light	Bishop Cider	Corona	
Michelob		Modelo	
Miller Lite		Guinness	
Yuengling		Rahr Texas Red	
Blue Moon		MH Salty Lady	
Sam Adams		Dallas Blonde	
		Deep Ellum IPA	

NON ALCOHOLIC

Michelob Ultra Zero, Texas Select Non-Alcoholic, Goslings Ginger Beer

RED WINE

14 Hands Merlot
Kendall Jackson Reserve Pinot Noir
Woodbridge by RM Cabernet Sauvignon

WHITE WINE

14 Hands Chardonnay
Cavit Pinot Grigio
Nobilo Sauvignon Blanc

ROSÉ & SPARKLING

14 Hands Rosé
Wycliff Brut
La Marca Prosecco Bottle
La Marca Single

HOUSE SPIRIT

Concierge American Distilling Co.

SPIRITS

VODKA	TEQUILA	WHISKEY/BOURBON
Absolut	1800 Blanco	Angel's Envy
Belvedere	Casamigos Blanco	Angel's Envy Rye
Burnetts	Casamigos Reposado	Basil Hayden
Deep Eddy	Clase Azul	Buffalo Trace
Grey Goose	Don Julio 1942	Bulliet Bourbon
Ketel One	Don Julio Anejo	Bulliet Rye
McCormick	Don Julio Reposado	Crown Royal
Pinnacle	Hornitos Plata	Fireball
Svedka	Milago	Jack Daniels
Tito's	Patron	Jameson
Western Son		Jim Beam
	RUM	Knob Creek
	Bacardi	Makers Mark
	Captain Morgan	Screwball
	Malibu	TX Whiskey
		Wild Turkey
	SCOTCH	Woodford Reserve
	Glenlivet 12	
	Johnnie Walker Black	
	McCallen 12	