



*ALL OUR:*

**FISH** - is wild caught.

**CHICKEN** - Is ORGANIC, free range, hormone & antibiotic free.

**DAIRY** - (Cheese, cream, butter, yogurt, and ice cream) is ORGANIC.

**BEEF** - Grass fed start to finish, ORGANIC, hormone & antibiotic free.

**SANDWICH BUNS & FLATBREADS** - Gluten free options available.

**FRUIT & VEGETABLES** - Are non-GMO (except our Sweet Potato Fries).

.....

Our focus is to provide organic and non-GMO food to all of our guests.

As a Farm to Table concept, we buy organic and local food from  
over 20 different purveyors.

We believe in super foods like kale, quinoa, swiss chard, and green drinks.

We encourage you to research what you are eating in our  
**"Open Policy Ingredient Book"**.

If there is something we can do better, please share with us.

We are here to learn from each other and to share clean,  
healthy food for many years to come.

*Sincerely,*

*Owners Mike Schoder & Julia Garton  
and Executive Chef Patrick Stark*





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## SPECIALTY COCKTAILS

### HOUSE INFUSIONS

Apple Cinnamon Bourbon \$8 | Seasonal Veggie Vodka \$8 | Jalapeno Vodka \$8 | Earl Grey Gin \$8 | Winter Tequila \$8

*Ask your server about rotating house infusions.*

#### ANOTHER DAY IN PARADISE

Deep Eddy Ruby Red Vodka | St. Germain  
Fresh Strawberries | Fresh Lemon

\$10

#### CUCUMBERTINI

Rain Organics Cucumber Lime Vodka  
Muddled Cucumber | Fresh Lime  
House Made Simple Syrup

\$10

#### SUNDOWN

Sailor Jerry Spiced Rum  
Muddled Jalapeno | Fresh Lime  
Maple Syrup | Ginger Beer

\$10

#### TEXAS WHIP

Red Handed Bourbon  
Black Walnut Bitters  
Pumpkin Syrup | Egg White

\$10

#### MAPLE LEAF

Maker's Mark | Lemon Juice  
Orange Juice | Averna  
Maple Syrup

\$10

#### CHILLED SUNDOWN CIDER

House Infused Apple Cinnamon Bourbon  
Fresh Lemon & Lime | Simple Syrup  
Apple Bitters

\$10

#### EARL GREY MARTINI

Tea Infused Broker's Gin  
Simple Syrup | Egg White  
Fresh Lemon

\$10

#### ASTER

Waterloo Gin | St. Germain  
Ginger Orange Simple Syrup  
Muddled Fresh Cranberries  
Rosemary Sprig Garnish

\$10

#### VELVET COLLINS

Ketel One Vodka | Lime Juice  
Muddled Fresh Cranberries  
Rosemary Sage Simple Syrup

\$10

#### SANGRIA MARTINI

Ciroc Vodka | Lemon  
Simple Syrup | Malbec

\$10

#### WHITE BLOSSOM

St. Germain | Pinot Grigio  
Grapefruit Juice | Plum Bitters

\$10

#### SEASONAL MARGARITA

House Infused Winter Tequila  
Grand Marnier Raspberry Peach  
Lime Juice

\$10

### OLD FASHIONEDS

#### DON DRAPER

Herman Marshall Bourbon  
Pumpkin Simple Syrup  
Old-Time Bitters

\$11

#### GATSBY

Bulleit Rye Whiskey | Apple Bitters  
Rosemary & Sage Simple Syrup  
Apple Peel

\$11

#### ROSIE THE RIVETER

Dickel Rye Whiskey | Amaretto  
Sugar | Plum Bitters | Orange Peel

\$10

**BUILD YOUR OWN OLD FASHIONED:** Choose Your Whiskey & Bitters  
*ask your server for details*





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## WINES

### BY THE GLASS

	<i>glass</i>	<i>bottle</i>
<b>Candoni Organic</b> Veneto   <i>Pinot Grigio</i>	\$8	\$29
<b>Wairau River</b> Marlborough   <i>Sauvignon Blanc</i>	\$10	\$38
<b>V.NO</b> North Coast   <i>Chardonnay</i>	\$8	\$29
<b>Black Stallion</b> Napa Valley   <i>Chardonnay</i>	\$10	\$38
<b>The Dreaming Tree "Everyday"</b> California   <i>White Blend</i>	\$10	\$38
<b>Ruffino</b> Italy   <i>Prosecco</i>	\$8	\$29
<b>Poema</b> Spain   <i>Cava</i>	\$9	\$33

### BY THE GLASS

	<i>glass</i>	<i>bottle</i>
<b>Mark West</b> California   <i>Pinot Noir</i>	\$9	\$33
<b>Guenoc</b> California   <i>Merlot</i>	\$9	\$33
<b>Hayman &amp; Hill</b> Sonoma   <i>Cabernet Sauvignon</i>	\$9	\$33
<b>First Press</b> Napa Valley   <i>Cabernet Sauvignon</i>	\$12	\$43
<b>Cantele</b> Italy   <i>Primitivo</i>	\$9	\$33
<b>Diseno</b> Argentina   <i>Malbec</i>	\$8	\$29
<b>Rioja Vega</b> Rioja   <i>Tempranillo Blend</i>	\$8	\$29

### BY THE BOTTLE

<b>Mumm Brut Prestige</b> Napa   <i>Sparkling</i> \$36 White blossom aromas with creamy vanilla, citrus, stone fruit and melon.
<b>Frog's Leap</b> Rutherford   <i>Sauvignon Blanc</i> \$43 Organic wine with grapefruit nose and hints of citrus and fig.
<b>Cakebread</b> Napa Valley   <i>Chardonnay</i> \$86 Rich, buttery apples and pears accented with citrus.
<b>Sokol Blosser "Evolution"</b> Oregon   <i>Blend</i> \$39 Nine different grapes combine notes of tropical citrus, peach and spice.

### BY THE BOTTLE

<b>Etude "Lyric"</b> Willamette Valley   <i>Pinot Noir</i> \$48 Aromas of ripe cherry, raspberry, and cranberry w/ notes of baking spices and toasted almonds.
<b>Truchard</b> Carneros   <i>Pinot Noir</i> \$52 Aromas of black cherry, subtle notes of citrus blossom, tea with delicate earthy tannins of spice and red fruit.
<b>Seven Falls</b> Wahluke Slope   <i>Merlot</i> \$43 Silky texture with notes of cherry and dark chocolate.
<b>Decoy</b> Napa Valley   <i>Cabernet Sauvignon</i> \$58 Full body with hint of oak with red currant bouquet.
<b>Plungerhead</b> Lodi   <i>Zinfandel</i> \$39 Smokey, ripe cherry, with pomegranate, white pepper, sage & caramel.
<b>Bell</b> Sierra Foothills   <i>Syrah</i> \$48 Bright cherry, with notes of black plum, licorice, black pepper.
<b>Caymus Conundrum</b> California   <i>Blend</i> \$46 Floral nose with notes of lavender, dried cherries and chocolate.

### SANGRIA

	<i>glass</i>	<i>carafe</i>
<b>SEASONAL FRESH WHITE SANGRIA</b>	\$8	\$24
<b>SEASONAL FRESH RED SANGRIA</b>	\$8	\$24





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## BEERS

ASK YOUR SERVER ABOUT LOCAL CRAFT BEERS ON TAP AND ROTATING SEASONAL BOTTLES.

### ALES

### LAGERS

	<u>ABV</u>	<u>IBU</u>	<u>\$</u>
Breckenridge Vanilla Porter	4.7%	16	\$5
Deep Ellum Dallas Blonde	5.2%	23	\$5
Deep Ellum IPA	7.0%	70	\$5
Deschutes Black Butte Porter	5.2%	30	\$5
Dogfish Head 60 Minute IPA	6.0%	60	\$6
Fat Tire	5.2%	18	\$5
Guinness	4.2%	n/a	\$7
Harpoon IPA	5.9%	42	\$5
Krombacher Dark	4.3%	26	\$5
Left Hand 400# Monkey	6.7%	n/a	\$5
Left Hand Milk Stout	6.0%	25	\$5.5
Magic Hat #9 IPA	5.1%	20	\$5
Newcastle	5.2%	24	\$5
Oskar Blues Dale's Pale Ale	6.5%	65	\$5
Pyramid Apricot	5.1%	11	\$5
Rahr Storm Cloud	6.0%	64	\$5
Sierra Nevada Pale Ale	5.6%	37	\$5

	<u>ABV</u>	<u>IBU</u>	<u>\$</u>
Brooklyn Lager	5.2%	33	\$5
Bud Light	4.2%	7	\$4
Budweiser	5.0%	15	\$4
Coors Light	4.2%	9	\$4
Corona	4.6%	0	\$5
Dos Equis	4.5%	23	\$5
Full Sail Session	5.1%	18	\$5
Heineken	5.0%	23	\$5
Lone Star	5.0%	10	\$4
Michelob Ultra	4.2%	5	\$4
Miller Lite	4.2%	8	\$4
Moosehead	5.0%	20	\$5
Oskar Blues Mama's Lil Yella Pils	5.3%	35	\$5
Pabst Blue Ribbon	4.7%	12	\$4
Rahr TX Red	4.5%	25	\$5
Rahr Ugly Pug	4.5%	26	\$5
Shiner Bock	4.4%	13	\$5
Spaten Lager	5.2%	21	\$5
St. Arnold's Fancy Lawnmower	4.9%	20	\$5
Stella	5.0%	26	\$5.5
Tecate	4.5%	15	\$5

### WHEATS

Blue Moon	5.4%	17	\$5
Harpoon UFO Hefeweizen	5.1%	28	\$5

### CIDERS

<i>NON-ALCOHOLIC</i>			
Buckler	0.0%	n/a	\$5
Crispin	5.5%		\$6
Strongbow	5.0%		\$7



# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## SPIRITS

### BOURBON & WHISKEY

Balcones	\$10
Basil Hayden's	\$8
Booker's	\$10
Buffalo Trace	\$7
Bulleit	\$7
Bulleit Rye	\$7
Bushmills	\$6
Crown Royal	\$7
Firestone & Robertson TX	\$8
Forty Creek	\$7
Garrison Brothers	\$15
Gentleman Jack	\$7
George Dickel Rye	\$6
Herman Marshall	\$7
Hudson Rye	\$10
Jack Daniels	\$6
Jameson	\$7
Jim Beam	\$6
Knob Creek	\$8
Maker's Mark	\$7
Maker's Mark 46	\$8
Sazerac Rye	\$7
Seagram's 7	\$6
Southern Comfort	\$6
Tullamore Dew	\$6
Wild Turkey 101	\$6
Woodford Reserve	\$9

### RUM

Bacardi Superior	\$6
Cana Brava	\$8
Captain Morgan	\$6
Flor de Cana	\$7
Malibu Coconut	\$6
Myers's	\$6
Sailor Jerry	\$6
Treaty Oak	\$6

*Ask your server about  
rotating house infusions.*

### VODKA

Absolut	\$6
Absolut Citron	\$6
Absolut Mandrin	\$6
Absolut Ruby Red	\$6
Absolut Vanilia	\$6
American Harvest	\$6
Aylesbury Duck	\$6
Belvedere	\$7
Chopin	\$8
Deep Eddy Ruby Red	\$6
Deep Eddy Sweet Tea	\$6
Dripping Springs	\$6
Grey Goose	\$7
Ketel One	\$7
Monopolowa	\$6
Rain Cucumber Lime	\$6
Sky	\$6
Starlite	\$6
Stoli Razberi	\$6
Stoli Peachik	\$6
Stoli Bluberi	\$6
Stoli Ohranj	\$6
Three Olives Cherry	\$6
Three Olives Grape	\$6
Three Olives Root Beer	\$6
Tito's	\$6
Zubison Grass	\$6

### GIN

Bombay Sapphire	\$6
Brokers	\$6
Fords	\$7
Hendrick's	\$8
Tanqueray	\$6
Tanqueray Rangpor	\$7
Waterloo	\$6

### SCOTCH

Balvenie 21	\$30
Dewar's	\$6
Glenfiddich 15	\$12
Glenfiddich 18	\$16
Glenlivet 12	\$10
Johnnie Walker Black	\$8
Johnnie Walker Red	\$6
Lagavulin 16	\$14
Macallan 12	\$10
Macallan 18	\$20
Oban 14	\$12

### TEQUILA

Cabeza	\$7
Don Julio Anejo	\$12
Herradura Silver	\$8
Milagro Reposado	\$8
Milagro Silver	\$7
Patron Reposado	\$9
Patron Silver	\$8
Republic Plata	\$8

### CORDIALS

Baileys	\$6
Chambord	\$8
DISARONNO	\$6
Fireball Cinnamon	\$6
Frangelico	\$6
Goldschlager	\$6
Grand Marnier	\$7
Jagermeister	\$6
Kahlua	\$6
Patron XO Cafe	\$6
Pisco Capel	\$6
Rumpel Minze	\$6
St. Germain	\$6
Tuaca	\$6





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## OPENING ACTS



### SHINER BOCK BRISKET BITES

Grass-fed Beef Brisket | Jalapeno Slaw  
Root Beer BBQ on Whole Wheat  
Molasses Buns

\$14

### LONE STAR CHEESE PLATE

Panko Fried, Brie Stuffed Poached Pear  
Vanshorman Smoked Gouda | Longhorn Sausage  
Pumpkin Seeds | Cranberry Port Reduction | Crisps

\$13

### MEDITERRANEAN PLATE

Tabbouleh | Hummus | Feta  
Olives | Pita Bread

\$12

NEW!

### SUNDOWN ROLL

Rainbow Quinoa | Cucumbers | Carrots  
Red Peppers | Avocado | Seaweed  
Ponzu Sauce | Pickled Ginger

\$13

NEW!

### SMOKEY KOBE CUPCAKES

Gouda Whipped Celery Root Puree  
Smoked Tomato Sauce

\$14

NEW!

### DUCK CROQUETTES

Panko Crusted Risotto  
Fried Carrots | Fig Reduction

\$14



### STUFFED AVOCADOS WITH ENDIVE \$14

Choose Any Combo of the Three (*Vegan Upon Request*)

#### 1. SOUTHWEST

Tomato | Feta | Black Bean  
Sweet Corn | Hemp-seed | Agave

#### 2. ITALIAN

Sun-Dried Tomato | Toasted Almond  
Basil | Shaved Parmesan

#### 3. WALDORF

Chilled Grilled Chicken  
Candied Pecans | Dried Cranberry

### KOBE BEEF CHILI SWEET POTATO FRIES \$12

Jalapenos | Cheddar | *Vegetarian Chili On Request*  
Add Chipotle Sour Cream for **\$.50**

### BOWL OF SOUTHWESTERN CHILI \$8

Black Beans | Northern Beans | Corn | Jalapeno | Portobello | Tomato | Cheddar  
Yellow Squash | Add Kobe Beef **\$1** | Add Chipotle Sour Cream for **\$.50**

## BEYOND FLATBREAD

Add Free Range Chicken \$2 | Brisket \$3 | Bacon \$1 | Unrefined Bakery Gluten Free Dough \$2

### HAMMERED GOAT \$15

Drunken Mushrooms | Goat Cheese  
Zip Code Honey | White Truffle Oil  
Micro Greens



### KALE CAESAR! \$14

Baby Kale | Shaved Parmesan  
Sun-dried Tomatoes | Lemon Zest

*Make any flatbread  
vegan, substitute  
avocado for cheese.*

NEW!

### BIG TEX \$16

Shiner Brisket | Smoked Gouda | Sage  
Shoe String Potatoes | Fried Shallots  
Rootbeer BBQ Sauce

NEW!

### FASTBREAK \$15

Over Easy Vital Farms Egg  
Smoked Tomatoes | Gouda  
Organic Bacon | Wasabi Micro Greens

NEW!

### SITTING DUCK \$16

Duck Confit | Goat Cheese | Apple  
Fig Reduction | Micro Greens  
Roasted Garlic

KITCHEN 5PM to 1AM



BRUNCH SAT/SUN 11AM-4PM



FREE LIVE MUSIC SEVEN DAYS A WEEK 11PM



# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## THAT'S A WRAP

Served With Sweet Potato Fries Or Non GMO Falafel | Substitute House Greens For \$2

**NEW!**

### THE HOOK

TX Striped Bass | Radish Kimchi | Cilantro Lime Rice  
Avocado | TX Sweet Peas | Hoisin Sauce  
Served in a Wonton Taco Shell

\$16

### VEGETATIVE STATE

Quinoa | Drunken Mushrooms | Roasted Beets  
Rainbow Swiss Chard | Candied Pumpkin Seeds  
Goat Cheese | Pear Essence | Sweet Potatoes

\$14

### TEXAN

Shiner BBQ Brisket | Brown Rice | Plum Relish  
Micro Greens | Feta | BBQ Sauce | Serracha

\$15

*Whole Wheat or Gluten Free  
Corn Tortillas*

## BETWEEN BREAD

Served With Sweet Potato Fries Or Non GMO Falafel | Substitute House Greens For \$2

*All burgers served on gluten free buns.*

### SUNDOWN BURGER

Goat Cheese | Pecan Smoked Bacon  
Caramelized Root Beer Onions

\$15



### MANITOBA BURGER

Topped With BBQ Brisket | Sharp Cheddar  
Pecan Smoked Bacon

\$16

### CHISHOLM TRAIL BURGER

Tomato | Lettuce | Onion | Pickles

\$13

### BUDDHA BURGER

\$13

Housemade Quinoa Veggie Patty | Avocado  
Chile-lime Slaw | Chipotle Cream

All burgers are lean 8oz grass fed and finished  
Longhorn Beef from The Chisholm Trail.

Sundown suggests they be served medium.

### FREE BIRD

Free Range Chicken Breast | Brie  
Local Honey-Mustard | Organic Bacon

\$15

**NEW!**

### HEY JOE

Kobe Sloppy Joe | Smoked Gouda  
House Made Pickle Relish

\$13

### GREENVILLE AVE. GRILLED CHEESE

Aged Cheddar | Goat Cheese | Smoked Gouda | Avocado  
Tomato Chutney | Sprouts | Toasted Paisano Bread

\$13



Add Cheddar, Smoked Gouda, Feta Or Goat Cheese For \$2

Add Pecan Smoked Bacon, Rootbeer Onions For \$3





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## THE GARDEN

*Make salads Paleo by adding the following protein:*

Add Scallops \$8 | Steak \$7 | Wild Salmon Or Texas Bass \$7 | Chicken \$6 | Rainbow Quinoa \$5 | Buddha Burger Patty \$5

### SPICY SOUTHWESTERN QUINOA SALAD

Quinoa | Baby Greens | Tomatoes | Corn  
Cilantro | Red Onions | Jalapeno  
Avocado | Squash | Feta

\$12



NEW!

### PANZANELLA

Roasted Beets | Apple | Pretzel Croutons  
Full Quiver Farms Fresh Milk Mozzarella  
Apple Ginger Vinaigrette | Greens

\$12

NEW!

### THE RAINBOW

Rainbow Swiss Chard | Carrots | Goat Cheese  
TX Watermelon Radish | Candied Pumpkin Seeds  
Micro Greens | Pear Vinaigrette

\$10

### A.N.D.I. SALAD\*

Baby Kale | Pear-Avocado Dressing  
Candied Pumpkin Seeds | Dried Cranberries & Apricots

\$10

*\*The ANDI score, based on Dr. Fuhrman's Aggregate Nutrient Density Scoring System, analyzes the nutritional value in food. Kale has the highest rating on the ANDI list.*

### SOUP D'JOUR \$6

Ask your server about our rotating soups.

## FLIP SIDES

### SIDE SALAD\* \$6

\*Your Choice of A.N.D.I., Panzanella or Southwestern Quinoa Salad

Tabbouleh	\$6	Sweet Potato Fries	\$6
Black Beans	\$6	Seasonal Vegetables	\$6
Falafel	\$6	Whipped Sweet Potatoes	\$6
Herbed Quinoa	\$6	Caramelized Root Beer Onions	\$6

*Sundown At Granada strives to serve the freshest fruits and vegetables possible. We support local farmers, ranchers, artisans and bee keepers. We believe food is our fuel and that diet education is extremely important. Enjoy your meal at our table.*





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## VEGETARIAN HEADLINERS

Add Scallops \$8 | Steak \$7 | Wild Salmon Or Texas Bass \$7 | Chicken \$6 | Rainbow Quinoa \$5

### \*PEACEFUL INDIAN CHOLE

Curried Coconut Chickpeas  
Brown Rice | Dried Fruits | Cilantro  
Toasted Almonds | Crispy Pappadams  
House Greens | Warm Pita

**\$16**

### \*MACHU PICCHU

Quinoa | Black Beans | Sweet-Potato Mash  
Peanuts | Agave-Avocado Sauce  
Cilantro | Crispy Pappadams  
House Greens | Warm Pita

**\$16**

**NEW!**

### \*QUINOA STIR FRY

Rainbow Quinoa | Fried Wontons  
Seasonal Raw Vegetables  
House Greens

**\$16**

### ROASTED BUTTERNUT SQUASH RISOTTO

Sauteed Rainbow Swiss Chard  
Drunken Mushrooms | Pumpkin Seeds  
Sprouts | Sherry | House Greens

**\$16**

 \*Vegan Entree 

*Owners* MIKE SCHODER | JULIA GARTON

*Executive Chef* PATRICK STARK

*Executive Sous Chef* BILLY COOPER | *Sous Chef* CRISTINA ZAMBRANO





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## HEADLINERS

NEW!

### TEXAS STRIPED BASS

Panko Crusted Wild Bass | Pea Puree  
Sunchoke Home Fries | Bok Choy

**\$28**

NEW!

### PAN SEARED SCALLOPS

Gouda Whipped Celery Root Puree  
Rainbow Baby Carrots  
Marc Cassel's Bacon Marmalade

**\$30**

NEW!

### COCONUT POACHED SALMON

Cilantro Lime Rice  
Sautéed Swiss Chard  
Seasonal Pico

**\$26**

### SEARED CHICKEN BREAST

Tabbouleh | Basil | Sun Dried Tomatoes  
Olives | Sautéed Spinach | Sprouts  
Roasted Garlic | Balsamic Gastrique

**\$23**

NEW!

### SUNDOWN SURF AND TURF

Hangar Steak | Seared Scallops  
Bok Choy | Roasted Fingerling Potatoes  
Brandy-Peppercorn Demi | Fried Shallots

**\$32**

NEW!

### CHICKEN MOLE TOWER

Vital Farms Chicken | Black Beans  
Cilantro Lime Rice | Seasonal Pico  
Wasabi Micro Greens | Fried Tortilla Strips

**\$23**

*All our fish is wild caught.  
All of our chicken is organic, free range, antibiotic free.  
All of our beef is grass fed, start to finish.*





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## THE ENCORE

### HAIL MERRY'S COCONUT TARTLET

Spiced Apple Cider Reduction | Organic Cream

\$8

### GREEN GROCER'S BLOND BROWNIE

Carnival Barker's Ice Cream  
White Chocolate Ganache

\$8

### HAIL MERRY'S SALTED CARAMEL MACAROONS

Cranberry Port Reduction | Fresh Mint

\$8

### HANK'S DESSERT BITE FLIGHT

Carnival Barker's Cinnamon Ice Cream | Organic Cream

\$8

## DESSERT COCKTAILS

### NEW IRISH

Jameson Irish Whisky  
Maple Syrup | Amaretto  
Topped with Coffee

\$10

### CHAI MARTINI

Tito's Vodka | Coffee Liqueur  
Espresso | Splash of Cream  
Chai Seasoning

\$10

## DRINKS

Sodas \$3

Oogave Natural Sodas \$4

Ice Tea \$3

Coffee \$3

Ice Coffee \$3

*Includes refills*





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## BRUNCH MENU

### SUNDOWN SWEETS

#### FRENCH TOAST

Creme Fraiche | Strawberry Sauce  
Side of Pecan Smoked Bacon

\$12

#### VEGAN GREEN DRINK

Almost A Complete Meal  
Kale | Bananas | Berries | Cucumbers | Mint | Agave  
Pureed Into A Delicious 16oz Drink!

\$6

#### HAIL MERRY SPROUTED RAW GRANOLA WITH YOGURT

Seasonal Fruit | Local Zip Code Honey  
Almond Milk Available for Vegans

\$8

### BRUNCH COCKTAILS

#### MIMOSA

Fresh Squeezed Orange Juice Mimosa

glass carafe  
\$2 \$9

#### SUN-UP MIMOSA

Fresh Squeezed Orange Juice  
Solerno Blood Orange Liquer

\$5 \$15

#### TEXAS BLOODY MARY

House Infused TX Vodka  
Savory Scratch Mix

\$4 n/a

#### VELVET ROSE

Gin | St. Germain  
Aperol | Grapefruit

\$4 \$15

#### SEASONAL FRESH WHITE SANGRIA

\$8 \$24

#### SEASONAL FRESH RED SANGRIA

\$8 \$24

### BETWEEN BREAD

Served With Sweet Potato Fries Or Non GMO Falafel | Substitute House Greens For \$2 | Gluten Free Buns \$2

#### SUNDOWN BURGER

Goat Cheese | Pecan Smoked Bacon  
Caramelized Root Beer Onions

\$15

#### MANITOBA BURGER

Topped With BBQ Brisket | Sharp Cheddar  
| Pecan Smoked Bacon

\$16

All burgers are 8oz of grass fed Longhorn Beef from The Chisholm Trail. Sundown suggests they be served medium.

#### “EGG-CELLENT” SANDWICH

3 Eggs Any Style | Bacon | Tomato  
Chipotle Cream | on Toasted Paisano Bread

\$10

#### BUDDHA BURGER

Housemade Quinoa Veggie Patty | Avocado  
Chile-lime Slaw | Chipotle Cream

\$13

#### FREE BIRD

Free Range Chicken Breast | Brie  
Local Honey-Mustard | Organic Bacon

\$15

### GREENVILLE AVENUE GRILLED CHEESE

Aged Cheddar | Goat Cheese | Smoked Gouda | Avocado Tomato Chutney | Sprouts | Toasted Paisano Bread

\$13





# BEER GARDEN AND NEIGHBORHOOD RESTAURANT

## BRUNCH MENU

### SUNDOWN FRITTATAS

Open Faced Omelettes  
Add Chicken, Bacon or Brisket \$3

### THE GARDEN

Add Scallops \$8 | Steak \$7 | Wild Salmon Or Texas Bass \$7  
Chicken \$6 | Rainbow Quinoa \$5 | Buddha Burger Patty \$5

### THE HANGOVER \$14

Bacon | Mozzarella | Cheddar | Green Bell Pepper  
Chives | Topped with Sweet Potato Hash

NEW!

### PANZANELLA \$12

Roasted Beets | Full Quiver Farm Fresh Milk Mozzarella Gouda  
Apple | Pretzel Croutons | Apple Ginger Vinaigrette | Greens

### HAMMERED GOAT \$14

Drunken Mushrooms | Goat Cheese | Mozzarella  
Zip Code Honey | White Truffle Oil | Rosemary

### A.N.D.I. SALAD\* \$10

Baby Kale | Pear-Avocado Dressing | Candied Pumpkin Seeds  
Dried Cranberries & Apricots

### KALE CAESAR! \$13

Baby Kale | Sun-Dried Tomato  
Mozzarella | Shaved Parmesan

*\*The ANDI score, based on Dr. Fuhrman's Nutrient  
Density Scoring System, analyzes the nutritional value in  
food. Kale has the highest rating on the ANDI list.*

## BREAKFAST PLATES

All Served With Sweet Potato Hash

### SUN-RISE

2 Eggs Any Style  
2 pc Pecan Smoked Bacon  
Add Grilled Steak \$6  
\$10

### WAKE-UP WRAPS

Bacon or BBQ Brisket | Scrambles  
Black Beans | Cheddar | Fire Roasted  
Salsa | Whole Wheat Tortillas  
\$13

We support and use  
Vital Farms Eggs!  
Egg Whites Available.

### GREENVILLE AVE. BENEDICT

Swiss Chard | Drunken Mushrooms  
Poached Eggs | BBQ Hollandaise  
Whole Wheat Molasses Toast  
\$11

### SUNDOWN BENEDICT

Shiner Brisket | Poached Eggs  
BBQ Hollandaise  
Whole Wheat Molasses Toast  
\$13

### BIG BEND

Dallas' 1st Version of a Vegan Benedict  
Housemade Quinoa Veggie Patty  
Swiss Chard | Sweet Potato Hash  
Chipotle-Avocado Sauce  
Fire Roasted Salsa  
\$12

### \*BUDDHA WRAPS \$12

Quinoa | Avocado | Spinach | Eggs | Feta | Drunken Mushrooms | Chipotle Cream | Basil | Whole Wheat Tortillas

*\*Vegan Version - No Eggs, Sub Avocado for Cream | Gluten Free Tortillas Available*

