



BRUNCH SERVED SAT & SUN | 10 AM – 4 PM

OPENING ACTS

- White Queso & Tortilla Chips (GF, V)** 8
Add Brisket +3
- Ahi Tuna Poke Tacos (GFA)** 16
Crispy Wonton Taco | Avocado | Cucumber
Citrus Ponzu Sauce | Mango Sriracha Puree
- Loaded Waffle Fries (GF)** 14
White Queso | Brisket | Fresh Jalapeño
Add Egg +3
- Mediterranean Plate (GFA, V)** 15
Hummus, Falafel, Tzatzike, Pita, Cucumber
- Herb Roasted Carnival Cauliflower (GF, V)** 14
Tahini-Whipped Feta | Pine Nuts | Golden Raisins
Chimichurri | Toasted Chili Oil

BRUNCH

- Fried Chicken & Biscuits** 16
Buttermilk Fried Chicken Breast | Sunny Side Up Egg
Peppered Gravy | Biscuit | Served with Hash
- Sunrise at Sundown (GFA)** 14
2 Eggs Any Style | Applewood Smoked Bacon | Toast
Served with Hash
- Biscuits & Gravy** 15
Cream Gravy | Sausage
- Bananas Foster French Toast** 15
Vanilla-Almond Dipped Texas Toast | Bananas | Berries | Nuts
Banana Rum Syrup | Applewood Bacon
- Crab Cake Benedict** 21
Poached Egg | Sauteed Spinach | Hollandaise | Brioche Slider |
Served with Hash
- Sundown Benedict (GFA)** 16
BBQ Brisket | Poached Eggs | Hollandaise | Brioche Slider |
Served with Hash
- Big Bend 2.0 (GF, V+)** 15
Beet & Black Bean Patty | House Salsa | Avocado | Kale | Tomatoes |
Gluten-Free Muffin
- Skillet Brisket Hash & Scrambled Eggs** 16
2 Scrambled Eggs | Peppers | Onions | House-made BBQ Sauce

GREENS

Add: Grilled Chicken +7 | Wild Caught Salmon +10
Burger Patty / Brisket / Vegan Buddha Patty +8

- Kale Harvest (GF, V)** 14
Arugula | Kale | Chili Pecans | Apple | Goat Cheese | Pickled Red Onion |
Craisins | Pomegranate Balsamic Vin
- Spicy Southwestern Quinoa (GF, V)** 14
Corn | Tomato | Squash | Queso Fresco | Avocado
Spiced Pepitas | Cilantro Lime Vin
- Crispy Brussels Salad (GF)** 14
Roasted Butternut Squash | Candied Walnuts
Warm Applewood Bacon Dressing | Blue Cheese

TACOS & SANDWICHES

- Wake-Up Tacos** 15
Bacon or BBQ Brisket | Scrambles | White Cheddar | Black Beans
Flour Tortillas | Fire Roasted Salsa
- Sundown Burger (GFA)** 15
Angus Beef | Bacon Whiskey Jam | Garlic Aioli
Smoked Gouda | Arugula | Pickles
- Manitoba Burger** 16
Three TX Meat! Angus Beef, BBQ Brisket | White Cheddar
White Applewood Bacon | Pickles
- Buddha Burger (V, GFA)** 14
House-Made Veggie Patty | Goat Cheese | Caramelized Onions |
Arugula
- Greenville Ave Grilled Cheese (V, GFA)** 14
White Cheddar | Smoked Gouda | Mozzarella | Tomato Jam
Arugula | Brioche

DRINKS

- Banana Colada** 11
Banana Cream Rum | Malibu | Orange Juice
- Tequila Sunrise** 12
Hornitos Plata | Orange Juice | Pomegranate Glass
- Sundown Paloma** 13
Nosotros Blanco | Fresh Grapefruit | Monju Laraha Curacao |
Topped with Sparkling Rose
- Lavender Lemonade** 12
Deep Eddie Lemon Vodka | Creme de Violette | Lemon
- Mimosa** Glass 4 / Carafe 18
Orange Juice | Bubbles
- Sun Up Mimosa** Glass 7 / Carafe 24
Orange Juice | Bubbles | Blood Orange Liqueur
- White Wine Peach Sangria** 9
- Velvet Rose** 9
Gin | Aperol | Grapefruit | Elderflower
- Bloody Mary** 8
- Cold Brew Old Fashion** 12
Knob Creek Rye | Caffe Del Fuego | Black Walnut Bitters
- Booch Craft Hard Kombucha 7%** 7

SIDES

- Sweet Potato Fries or Waffle Fries** 4
- Hash** 6
- House-Made Falafel** 7
- House or Caesar Salad** 7
- Wild Caught Salmon** 10

COFFEE & SMOOTHIES

- Coffee** 3
- Kale & Fruit Smoothie (16 oz)** 10
Kale | Strawberry | Banana | Pineapple | Agave