

BRUNCH

SHARED PLATES

BRIOCHE FRENCH TOAST	15.50
Caramelized Bananas, Black Berries, Chambord Cream	
STRAWBERRY TOPPED PANCAKES	14.50
Grand Marnier / Strawberry Compote	
BUTTERMILK PANCAKES	11.50
Vermont Maple Syrup	
SEASONAL FRUIT	14.75
Whipped Ricotta, Marcona Almond, Mint & Honey	
SHRIMP & MANGO CEVICHE	17.50
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
ESCARGOTS & TORTELLINI	22.75
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25.00
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
ATLANTIC CALAMARI	21.75
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
BEEF WELLINGTON BITES	17.50
Mini Beef Wellingtons, Black Peppercorn Sauce	
STEAK TARTARE	25.75
Quail Egg, House Made Chips	
TATER TOTS & GRAVY	12.75
Crispy Tater Tots & Jalapeño Gravy	

SOUP & SALADS

CRAB AND CORN CHOWDER	Small 11.50 / Large 23.00
SOUP OF THE DAY	Small 8.50 / Large 11.50

ADD TO ANY SALAD TO MAKE IT AN ENTREE

CHICKEN BREAST - 10.50	LOBSTER - 39.00
SALMON - 14.50	TUNA - 16.50
BEEF TENDERLOIN - 18.00	LUMP CRAB - 39.00
JUMBO PRAWNS - 21.00	TOFUKEY - 8.50

HOUSE SALAD	8.00
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing	
CLASSIC CAESAR	8.75
Romaine, Parmesan, Sesame Lavosh	
TOMATOES & MOZZARELLA	10.75
Avocado, Basil, Balsamic Demi	
THE WEDGE	8.50
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon	
SARAH'S CHOPPED SALAD	10.75
Iceberg, Tomato, Hard Cooked Egg, Avocado - Ranch Dressing	
GREEK	9.75
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	
COBB	9.75
Bacon, Avocado, Egg, Garlic Vinaigrette	
FAT AL'S SLIM DOWN	9.75
Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	
BRAD'S GRILLED PEAR	10.75
Marcona Almonds, Manchego, Garlic Vinaigrette	
AL'S SALAD	28.75
Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette	
THE STEAKHOUSE SALAD	27.75
Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	

EGG DISHES

SMOKED SALMON BREAKFAST NEST	23.50
Soft Boiled Egg, Sourdough Croutons, Cucumber, Dill, Capers, Mustard Aioli	
BISCUITS & ITALIAN SAUSAGE GRAVY	17.75
Poached Eggs, Biscuits & Gravy	
TEXAS BRUNCH SANDWICH	18.75
Brioche Texas Toast, Ham Steak, Fried Egg, Special Sauce, Pickled Peppers, Cheese, Arugula - served with Fries	
AVOCADO TOAST & POACHED EGGS	19.75
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread	
MEDITERRANEAN FRITTATA	19.75
Sundried Tomatoes, Roasted Peppers, Kalamata Olives, Goat Cheese	
ALAN'S TRADITIONAL EGGS BENEDICT	17.75
English Muffin, Hollandaise, Skillet Potatoes	
CRAWFISH ETOUFFEE BENEDICT	22.50
English Muffin, Hollandaise, Skillet Potatoes	
GRILLED BEEF BENEDICT	36.75
Sautéed Spinach, Skillet Potatoes	
PRIME RIB HASH	26.50
Caramelized Onion, Red Bell Pepper, Two Eggs Any Style	
CARNE ASADA	26.50
Beef Tenderloin, Two Eggs Any Style, Avocado, Pico de Gallo, Corn Tortillas	
AMERICAN BREAKFAST	15.75
Two Eggs Any Style, Tater Tots & Gravy on the side, Sour Dough Toast - Choice of Gruyere Sausage or Bacon	

SEAFOOD ENTREES

TUNA "POKE"	28.50
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Mango, Basmati Rice	
RAFA'S SHRIMP & GRITS	24.75
Smoked Bacon, Cheddar, Creole Sauce	
CHILEAN SEA BASS	35.75
Sautéed Spinach & Lobster Broth	

LAND FARE

BEEF TENDERLOIN	34.75
Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	
PRIME RIB 12oz	36.75
Skillet Potatoes, Green Beans	
RICHARD'S POT ROAST	24.75
Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce	
CALVES LIVER	24.75
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables	
CHICKEN FRIED CHICKEN	19.75
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit	
MAMA LAVERNE'S CHICKEN & WAFFLES	19.50
Grand Marnier Brown Sugar Butter, Maple Syrup	
TEXAS WAGYU CHEESEBURGER	16.75
Brioche Bun, Cheddar, Pickled Relish, LTO, French Fries and Secret Sauce	
ROASTED TURKEY SANDWICH	15.50
Ciabatta, Swiss, Lettuce, Tomato, Chipotle Mayo, Side of Fruit	
PRIME RIB FRENCH DIP	23.00
Pretzel Bread, Swiss, Steak Fries, Au Jus & Horseradish Cream	

VEGAN

GRILLED PORTABELLA ENCHILADAS	19.75
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce	
THAI STIR FRY	19.00
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots	
AL'S BOWL	18.00
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper	

BRUNCH COCKTAILS

MIMOSA.....	11.50/CARAFE 36.75
BLOODY MARY.....	12.75
ESPRESSO MARTINI.....	17.00
SMIRNOFF VANILLA, LICOR 43, ESPRESSO	
ROSE GOLD MARTINI.....	15.00
ROSE GOLD ROSE, HAKU VODKA, LILLET BLANC, RASPBERRY PUREE, LEMON JUICE	
ISLAND MULE.....	15.00
MILAGRO SILVER, GIFFARD COCONUT SYRUP, ILEGAL JOVEN, PINEAPPLE JUICE, LIME JUICE, GINGER BEER	
GARDEN G & T.....	15.00
ZEPHYR GIN, BLANC VERMOUTH, REGAN'S ORANGE BITTERS, TONIC	

MOCKTAILS

ROSEMARY BLUEBERRY SMASH.....	10.00
Topo Chico, Real Blueberry Puree, Lemon, Rosemary	
CUCUMBER BASIL MOCKTINI.....	10.00
Topo Chico, Basil, Cucumber, Lime	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

MOET & CHANDON BRUT Champagne.....	29.00
ROEDERER ESTATE BRUT SPARKLING California.....	19.00
NICOLAS FEUILLATTE SPARKLING ROSE France.....	21.00
ZERBINA PROSECCO Italy.....	13.00

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....	23.00
JORDAN Chardonnay Russian River.....	24.00
MER SOLIEL Chardonnay Santa Lucia Highlands.....	16.00
OLIVIER LEFLAIVE LES SETILLES Burgundy, France.....	22.00
DR. LOOSEN BROS. Riesling Germany.....	13.00
SANTA MARGHERITA Pinot Grigio Italy.....	17.00
ROSE GOLD Rose Provence.....	15.00

RED

FLOWERS Pinot Noir Sonoma Coast.....	25.00
NATIVE FLORA Pinot Noir Willamette Oregon.....	18.00
STAGS' LEAP WINERY Merlot Napa Valley.....	20.00
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	27.00
ROTH Cabernet Sauvignon Alexander Valley.....	18.00
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15.00
ALTOCEDRO Malbec Uco Valley, Argentina.....	14.00
LEVIATHAN Red Blend California.....	21.00
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....	25.00
LES CADRANS DE LASSEGUE St. Emilion, France.....	19.00
LUCENTE TOSCANA, Italy.....	16.00

WINE DIRECTOR BRUNCH BOTTLES

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	95.00
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WHITE

CAKEBREAD Chardonnay Napa Valley.....	65.00
CAPTURE Sauvignon Blanc Sonoma Coast.....	45.00

RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....	50.00
PRISONER Red Blend Napa Valley.....	70.00
CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....	150.00

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI.....	15.25
Ketel One Vodka, Bleu Cheese Salt, Bleu Cheese Olives	
JESSE'S MARGARITA 5.0.....	18.00
Patron Reposado Tequila, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY.....	15.75
Maker's Mark Bourbon, Bauchant Liqueur, Martini Rossi Sweet Vermouth, Lemon	
AGED CUBAN.....	15.75
Ron Zacapa 23 Rum, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI.....	13.75
Western Son Watermelon Vodka, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI.....	14.75
Ketel One Grapefruit Rose Vodka, St-Germain, Fresh Squeezed Grapefruit Juice	

SEASONAL COCKTAILS

PALOMA, HONEY!.....	17.00
Lalo Blanco, Honey Syrup, Grapefruit Juice, Lime Juice	
ELITE VESPER.....	18.50
Stoli Elit, Farmers Botanical Gin, Lillet Blanc	
TEQUIL-A MOCKINGBIRD.....	18.00
Casa Noble Reposado, Licor 43, Watermelon Puree, Lime Juice, Mint	
RED BERRY LEMON DROP.....	14.25
New Amsterdam Red Berry, Lemon Juice, Simple	
PAPER PLANE PRIVATE JET.....	15.00
Sagamore Rye, Aperol, Melletti Amaro, Lemon Juice	
ITALIAN MARGARITA.....	17.25
Avion Reposado, Villa Masa Amaretto, Galliano, Lime Juice	
THE OUTLAW.....	17.00
Yellow Rose Outlaw, Cynar Liqueur, Walnut Bitters	
SMOKY BLUEBERRY LEMONADE.....	16.00
Casamigo Blanco, El Silencio Mezcal, Mint, Real Blueberry, Lemon Juice, Lavender Bitters	

BEER

KINGSVILLE LIGHT EH! LAGER.....	8.50
KINGSVILLE CZECH STYLE LAGER.....	8.50
KINGSVILLE HEFEWEIZEN.....	9.50
DEEP ELLUM DALLAS BLONDE.....	6.25
DEEP ELLUM IPA.....	6.25
SHINER BOCK.....	5.25
MODELO ESPECIAL.....	6.25
NEGRO MODELO.....	6.25
MILLER LITE.....	5.25
BUDWEISER.....	5.25
BUD LIGHT.....	5.25
COORS LIGHT.....	5.25
MICHELOB ULTRA.....	5.25
EIGHT.....	6.25
STELLA ARTOIS.....	6.25
HEINEKEN.....	6.25
DOS EQUIS LAGER.....	6.25
GUINNESS DRAUGHT.....	7.50
YUENGLING.....	6.25