

A NEW SPIN ON  
**JAZZ BRUNCH**

AT VINO & VINYL

Saturday's and Sunday's from 10am - 3pm // V = vegetarian GF = gluten free

Mimosa Flight – \$14 featuring all 4 of the mimosa's below.

Prosecco & Pineapple Juice Mimosa – \$6

Cava & orange juice Mimosa – \$6

Champagne & Grapefruit Juice Mimosa – \$5

Sparkling Rosé & Pomegranate Mimosa – \$14

Tin City Cider – \$6 bone dry and hopped apple cider. yes!

Michelada – \$5 guns & oil craft beer, bloody mary, and lime.

French Press – \$4/\$7 (for 1 or 2) fort bend coffee roasters.

Hot Tea – \$4 ask server to present the tea box for selection.

Virgin OJ – \$3 it's just orange juice. (refills not included.)

Mexican Coke & Sprite – \$3 sorry, no refills!

San Pellegrino – \$3 sparkling mineral water.

Aqua Panna – \$3 still mineral water.

Fruit Bowl \$6 seasonal fruit. (V/GF)

Brunch Salad – \$11 field greens, tomato, bacon, poached egg, red onion, pecans, and citrus balsamic vinaigrette. (GF)

Vino & Vinyl Bowl – \$12 roasted potatoes, over easy egg, pancetta, and truffle cream sauce.

Vino & Vinyl Platter – \$9 (GF \$10) 2 slices of bacon or sausage, 2 eggs any style, toast, and grits or roasted potatoes.

Chilaquiles – \$13/\$15 tortillas chips, scrambled eggs, ranchero sauce, avocado, sour cream, and queso fresco. choose chick/beef. (GF)

Lobster Omelette – \$18 lobster, goat cheese, roasted red bell peppers, tomatoes, and arugula. (GF)

Salmon Omelette – \$15 hot smoked salmon, mushrooms, spinach, and mozzarella. (GF)

Eggs Benedict – \$10/\$12 (GF +\$1) choose canadian bacon or hot smoked salmon, on sourdough, hollandaise, & roasted potatoes.

Make Your Own Omelette (Choose any 4 items) – \$10 (GF)

bacon / sausage / canadian bacon / chicken (add \$1) / pancetta (add \$2) / artichoke / avocado / mushroom / spinach / red onion / arugula / mozzarella / roasted red bell pepper / tomatoes / jalapeno / cheddar / goat cheese (\$1)

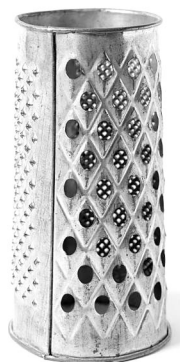
han·gry  
(han-gree) adj.



DON'T TRY TO TELL ME  
THAT HUNGRY IS NOT  
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I FEEL THAT SHIT  
IN MY SOUL



Know what's on the  
menu?  
Me-n-u.



# BRUNCH CONTINUED...

Hot Smoked Salmon Plate – \$15 with avocado toast, arugula salad tossed in balsamic vinaigrette, and 2 eggs any style.

Steak & Eggs – \$19 steak to order, 2 eggs any style, served with grits or roasted potatoes, and Texas toast. (GF \$20)

Shrimp & Grits – \$15 creamy grits, gulf shrimp in butter sauce, fried egg, with bacon crumbles served with sourdough toast. (GF \$16)

Huevos rancheros – \$10 2 eggs, bacon, cheese, ranchero sauce, and corn tortillas. (GF)

Fried Pork Chop – \$16 topped with mushroom gravy served with 2 eggs, and grits or roasted potatoes.

Crème Brûlée French Toast – \$10 OR (GF \$11) 4 pieces with moscato wild berry compote & syrup. (V)

Pancakes – \$7 (GF \$8) 3 pancakes with syrup, choose from banana, chocolate chip, or plain. (V)

Monte Cristo – \$10 classic fried sandwich served with chipotle raspberry sauce & fries.

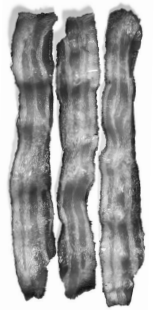
Egg Sandwich – \$14 (GF \$15) 2 eggs, 2 slices of bacon, truffle mayo, and gruyere on sourdough served with fries.

Chipotle Chicken Sandwich – \$11 grilled chicken, chipotle mayo, bacon, american cheese, LTO on a brioche bun served with fries.

Hangover Burger – \$13 (GF \$14) beef patty, bacon, egg, avocado, chipotle mayo, and LTO served with fries.

Bacon (3) \$3 / Grits cup...\$3, bowl...\$6 / Egg (2) \$2 / Toast \$1 / Grilled chicken (4 oz) \$3 / Grilled shrimp (3) \$5 / Roasted potatoes \$3 / Pancake (1) \$2.5 (GF \$3)

Ice cream sundae – \$7 topped with candied pecans, raspberries, chocolate & strawberry sauce, with a choc/hazelnut pirouline wafer.



BRUNCH



FRIENDS buy you brunch  
BEST FRIENDS eat your brunch

