

# TF

# Life Happens in the Kitchen

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## HONEY SMOKED SALMON BENEDICT\*

cold smoked sockeye salmon, poached eggs, grilled sourdough baguette, spinach, meyer lemon cream cheese, sriracha hollandaise, avocado, sweet potato hash 14

## TF HOUSE OMELET\*

bacon, white cheddar, crispy fries, red sauce, sour cream, sweet potato hash 13

## HEIRLOOMS & EGGS\*

range-free egg white omelet w/ organic baby spinach, red onion, & white cheddar. thick slices of fresh heirloom tomatoes, cheesy bruschetta 13

## BREAKFAST TACOS\*

free range eggs, house spicy sausage, onions, red peppers, flour tortilla, white cheddar cheese, cilantro, salsa, sweet potato hash 13

## BOURBON FRENCH TOAST

sourdough bread, salted caramel cream cheese, fresh whipped cream, strawberries, grade A maple syrup 13

## BRUNCH FLATBREAD\*

yogurt dill sauce, tomatoes, sausage, scramble eggs, sauteed baby spinach, feta, red onions, pita bread 14

## BACON & EGGS PIZZA\*

mozzarella, provolone, parmesan, muenster, eggs, bacon, sauteed spinach, TF-pizza sauce 15

## STEAK & EGGS\*

10 oz pan grilled ribeye, topped w/ sriracha butter, sweet potato, bacon, & fresh corn hash, choice of two eggs any style 23

## EGGS IN SKILLETORY\*

sauteed baby spinach, tomato jam, mozzarella cheese, poached eggs, grilled bruschetta 16

## TRU-PANCAKE

buttermilk pancake, fresh blueberries, pecans, cream cheese butter, 100% grade A maple syrup 14  
-add Miller's blueberry maple sausage 3

## TF BLOODY MARY BAR

start w/ vodka or one of our in-house texas vodka infusions:

- LEMON PEEL PEPPERCORN
- CILANTRO GARLIC BASIL
- FRESH JALAPEÑO

create your own bloody mary masterpiece at our eclectic bloody mary bar 8

## \$2 MIMOSAS

choose from:  
TRADITIONAL ORANGE  
WHITE PEACH  
BLOOD ORANGE  
BLACKBERRY

## SIDES

THICK CUT APPLEWOOD SMOKED BACON 6

TF SWEET POTATO HASH 5

FRESH FRUIT 6

RANGE FREE FRESH EGG\* 3

## BEVERAGE

FRENCH PRESS COFFEE 6 refills 2.50  
(See back for more specialty coffee)

FRESH SQUEEZED OJ 3

BLACK ICE TEA 2.75

BLACKBERRY HIBISCUS ICE TEA 2.75

HOT TEA 2.75

ACQUA PANNA 4

S.PELLEGRINO 5

GLUTEN FREE/VEGETARIAN MENU AVAILABLE UPON REQUEST

# LOCAL FAVORITES

**BLACKBERRY SMASH**  
skyy vodka / lemon / mint / fresh blackberries 2

**TEXAS PEAR**  
TX whiskey / pear infusion / orange segments / ginger / lemon 12

**CILANTRO LIME DROP**  
prairie cucumber / cilantro / cucumbers / lime / up 11

**BLACK SPLASH**  
ketel one vodka / freshly sweetened strawberries / lemon / balsamic vinegar 12

**MANGO JAM**  
patron reposado / citronge / mango / roasted jalapeño / lime 12

**BACK IN TX**  
TX whiskey / strawberries / lemon / house balsamic 12

**MOVES LIKE JAGER**  
jagermeister, shiner bock, coke 9

# CLASSICS W/ A TWIST

**APRICOT WHISKEY SOUR**  
apricot-infused whiskey, lemon, simple 12

**MOSCOW MULE**  
tito's vodka / fresh blueberries / gosling's ginger beer / lime 11

**DÉJÀ VU**  
patron silver / citronge / lime 11

**SANGRIA**  
local vodka / house sangria prepared w/ fresh quality ingredients / not the leftovers 8

**BARREL-AGED OLD FASHIONED**  
knob creek bourbon / ango / regans' / sugar 14

**TRU-75**  
tanqueray gin / blueberries / lemon / sparkling wine 11

# COFFEE SERVICE

LAVAZZA  
COFFEE  
& ESPRESSO

**ESPRESSO**  
solo 3 / doppio 5

**LATTE** 6

**CAPPUCCINO** 6

# WINES

IN ORDER TO REACH ITS FULL FLAVOR POTENTIAL EACH VARIETAL REQUIRES SPECIFIC GLASSWARE & TEMPERATURE.

REDS SERVED 55°-65°

WHITES SERVED 45°-55°

GLASSES 9 / BOTTLES 30

NV LAMARCA PROSECCO  
NV CHANDON BRUT SPLIT 187 ML  
2017 ESSENCE RIESLING  
2017 NIMBUS SAUVIGNON BLANC  
2016 THE CRUSHER UNOAKED CHARDONNAY  
2017 FLAT ROCK CHARDONNAY  
2015 HOB NOB PINOT NOIR  
2017 CHARLES KRUG SAUVIGNON BLANC  
2017 CA' MONTINI PINOT GRIGIO  
2016 19 CRIMES RED BLEND  
2016 PETITE PETIT SIRAH  
2016 CLINE ZINFANDEL  
2016 SAND POINT MERLOT  
2017 LINE 39 CABERNET  
2016 CARNIVOR CABERNET

GLASSES 12 / BOTTLES 45

2018 WHISPERING ANGEL ROSE  
2016 JERMANN PINOT GRIGIO  
2018 FOREFATHERS SAUVIGNON BLANC  
2017 ELENA WALCH UNOAKED CHARDONNAY  
2016 LAGUNA CHARDONNAY  
2016 ETUDE LYRIC PINOT NOIR  
2015 ROBERT HALL CABERNET  
2016 BERINGER BROS BOURBON BARREL AGED RED  
2016 BEAR FLAG ZINFANDEL  
2016 GIRARD PETITE SYRAH  
2015 BRANCAIA TRE RED BLEND  
2015 BROWNE RED BLEND  
2016 MOUTON CADET RED BLEND  
2017 GOLDSCHMIDT KATE'S CABERNET  
2017 IMAGERY CABERNET  
2017 IMAGERY CHARDONNAY  
2016 AUSTERITY CHARDONNAY

BOTTLES 65

NV PERRIER JOUET GRAND BRUT  
2015 ORIN SWIFT MANNEQUIN  
2016 ORIN SWIFT PALERMO  
2017 ORIN SWIFT ABSTRACT RED BLEND  
2017 NICKEL & NICKEL CHARDONNAY  
2017 CAKEBREAD CHARDONNAY  
2017 ORIN SWIFT 8 YEARS IN THE DESERT  
NV13 CAIN CUVÉE

BOTTLES 85

NV VEUVE CLICQUOT YELLOW LABEL  
NV MOET CHANDON ICE  
2016 KISTLER CHARDONNAY LES NOISSETIERS  
2016 Z-D PINOT NOIR  
2016 DUCKHORN PARADUXX  
2015 ORIN SWIFT MACHETE RED  
2016 CAYMUS CABERNET  
2014 SILVER OAK CABERNET ALEXANDER  
2016 BELLA UNION CABERNET SAUVIGNON BY FAR NIENTE

# LIFESTYLE

INGREDIENTS THAT FEED THE MIND, BODY, & SOUL  
Made w/ 100% agave

**APRICOT SKYY**  
skyy vodka / fresh apricot / whispering angel rose / lemon 11  
*(apricots aide in digestion & help maintain healthy skin)*

**ANGRY TURKEY**  
wild turkey 81 bourbon / cinzano / pomegranate / lemon 10  
*(pomegranate is an antioxidant)*

**COMFORTABLY NUMB**  
dulce vida silver / pineapple / cilantro / lime 12  
*(pineapple is a great source of vitamin C, cilantro contains vitamin k which helps build strong bones)*

**LAVENDER LEMONADE**  
lavender-infused organic vodka & fresh lemon juice 12  
*(lavender is known for its' relaxation & anti-inflammatory properties)*

**BLOOD ORANGE MARGARITA**  
casamigos tequila / blood orange / grand marnier / lime 12  
*(blood oranges contain anthocyanins which help fight free radicals & inflammation)*

**THE ZEPHYR**  
zephyr gin / raspberries / cucumbers / lemon 11  
*(cucumbers contain potassium & aide in detoxification)*

# DESSERTS

**SWEET OF THE WEEK**  
chef's choice - ask your server AQ

**BLUE LEMON**  
house-baked olive oil cake, lemon jam, cream, blueberry caramel 9

**CHOCOLATE CAKE**  
moist flour-less chocolate cake, caramel, triple fudge brownie ice cream 8

there is a risk associated w/ the consumption of raw shellfish, undercooked proteins (steak, ground beef, eggs, select fish) all items noted w/ an asterisks (\*)... our kitchen & bar uses nuts, dairy, eggs, gluten & the like please make your server & the manager on duty aware of any& all food allergies at the table. we are pleased to prepare it the way you require if at all within our means, &/or craft something off the menu that is desirable to you.

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