

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 5 Complimentary Refills
(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

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 NOISETIERS
2016 Z-D PINOT NOIR
2016 DUCKHORN PARADUXX
2015 ORIN SWIFT MACHETE RED
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.