

MORNING MENU

BREAKFAST

BREAKFAST TACOS	13
Eggs, potatoes, cheese, and choice of bacon, sausage or chorizo served with a fruit cup and fresh salsa	
EARLY RISER	15
Two eggs any style, bacon or sausage, breakfast potatoes, toast	
SHORTSTACK	14
Three pancakes: buttermilk or blueberry with bacon and fresh fruit	
WAFFLE	14
Fresh waffle, butter served with bacon and fresh fruit	
WESTERN OMELET	15
Ham, bell peppers, onion, cheddar cheese, toast	
CROISSANT SANDWICH	11
Egg, cheese with your choice of ham, sausage or bacon	
CONTINENTAL	11
Two croissants, butter, jam, fresh fruit, coffee and choice of juice	
FRESH FRUIT PLATE	8
Seasonal berries and melon, pineapple, yogurt dip	
STEEL CUT OATMEAL	6
Brown sugar, raisins, seasonal berries	

SIDES

FRESH BERRY MEDLEY	7
BREAKFAST POTATOES	3
BACON OR SAUSAGE	4
BAGEL WITH CREAM CHEESE	5
YOGURT	3
TOAST	3

BEVERAGES

JUICE	3
Apple, orange or cranberry	
COFFEE (REGULAR OR DECAF)	3
HOT TEA (ASK SERVER FOR CURRENT SELECTION)	3
ICED TEA	3
MILK (2% OR WHOLE)	3
RED BULL	6
SODA (PEPSI PRODUCTS SERVED)	3

Please let your server know of any food allergies as not all ingredients are listed on the menu.
Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illness.

MENU

STARTERS

WINGS	13
Choice of buffalo, bbq or asian sweet chili served with ranch or bleu cheese dressing	
CHIPS & SALSA	6
House fried tortilla chips and fresh salsa	
FRIED PICKLES	9
Homemade southern classic, fried pickle chips served with ranch dressing	
CHEESE FRIES	9
Topped with melted Monterey Jack and cheddar cheese, chopped smoked bacon and chives served with ranch dressing	
CALAMARI	13
Breaded in a house blend pepper medley served with marinara sauce	

SOUPS & SALADS

SOUP DU JOUR	CUP 4 / BOWL 8
Field to table fresh ingredients prepared daily	
MAGNOLIA SALAD	10
Field greens, red onions, cucumber, tomato, quinoa, goat cheese and candied pecans, tossed in a maple vinaigrette	
CAESAR SALAD	9
Romaine lettuce, Caesar dressing, croutons and parmesan cheese	
SALAD ADDITIONS:	
+5 grilled chicken, +8 grilled shrimp	

HANDHELDS

MAGNOLIA BURGER	14
8oz grilled burger topped with lettuce, tomato, red onion and a roasted garlic aioli. Topped with your choice of cheddar or Swiss cheese served with french fries	
GRILLED CHICKEN SANDWICH	13
Marinated grilled chicken breast topped with lettuce, tomato, red onion, avocado and a cilantro lime aioli. Topped with your choice of cheddar or Swiss cheese served with french fries	
STREET TACOS	13
Marinated beef fajita meat, fresh corn tortillas, cilantro and onions served with house made salsa	
CUBAN SANDWICH	14
Slow braised pork shoulder, sliced ham, mustard, dill pickle chips, melted Swiss cheese served with french fries	

ENTREES

ITALIAN MEAT FLATBREAD	13
Pepperoni slices, Italian sausage, sliced tomatoes, house made marinara sauce topped with mozzarella cheese	
MARGHERITA FLATBREAD	12
Vine ripe tomatoes, fresh mozzarella, Pomodoro sauce, fresh basil and drizzled balsamic reduction	
CHICKEN ALFREDO FLATBREAD	14
Fresh spinach, red onions, green bell peppers, grilled chicken, creamy alfredo sauce	
CAJUN PENNE PASTA	17
Andouille sausage, blackened chicken tossed with bell peppers, tomato, roasted asparagus, squash medley in a Cajun cream sauce	
HOUSEMADE ENCHILADAS	14
Choice of beef or chicken, rolled in corn tortillas, topped with enchilada sauce and shredded cheese served with Spanish rice and charro beans	
SHRIMP & GRITS	20
Jumbo Gulf shrimp charred and cooked in Cajun spices served on top of creamy herb and white cheddar grits	
LINGUINE PASTA ALFREDO	12
Linguine pasta tossed in creamy alfredo sauce, fresh parmesan cheese served with garlic bread. <i>Add +5 grilled chicken, +8 grilled shrimp</i>	
GRILLED ATLANTIC SALMON	25
Garlic and herb basted grilled salmon, roasted fingerling potatoes, grilled asparagus drizzled with a chardonnay beurre blanc	
FISH TACOS	15
Choice of grilled or fried Gulf red fish filet, shredded cabbage, fresh pico de gallo, cotija cheese, drizzled with avocado ranch, in warm corn tortillas served with Spanish rice and charro beans	
8 OZ FILET MIGNON	29
Tender and succulent, perfectly seasoned and grilled corn-fed beef, grilled asparagus, roasted fingerling potatoes	
DESSERTS	
CHOCOLATE LAVA CAKE	6
Chocolate cake with a molten chocolate center	
NEW YORK STYLE CHEESECAKE	6
Classic cheesecake served with fresh seasonal berries	

WINE & BEERS

WINES

SPARKLING WINES/CHAMPAGNE **G / B**

La Marca, Prosecco, Veneto Italy.....	9 35
Chandon Brut, California.....	65
Moet Imperial Brut, Champagne France.....	140

ROSE/WHITE ZINFANDEL

Minuty, Cotes De Provence France.....	8 32
Whispering Angel, Cotes De Provence France.....	13 65
Beringer White Zinfandel, California.....	7 27

PINO GRIGO

Barone, Valadige Italy.....	9 34
J Vineyards, California.....	12 48

SAUVIGNON BLANC

Matua, Sauvignon Blanc, New Zealand.....	10 39
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CHARDONNAY

Sterling, California.....	8 31
Josh Cellars, California.....	10 39
The Calling, Sonoma Coast, California.....	13 48
14 Hands, Washignton.....	10 39
Farrari Carano Tre Terre, Russian River Valley.....	12 48
Stag's Leap, Napa Valley, California.....	55

OTHER WHITES

Willamette Vineyards Riesling, Oregon.....	10 40
Murrieta's Well The Whip White Blend, California.....	12 48
Cline Farmhouse White Blend, California.....	8 31

PINOT NOIR

Sterling, California.....	8 31
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MALBEC

Alamos Seleccion, Argentina.....	10 39
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CABERNET SAUVIGNON **G / B**

Sterling, California.....	8 31
Carnivore, California.....	9 35
Louis Martini, Sonoma County, California.....	10 39
Josh Cellars, California.....	12 47
Joseph Carr, Paso Robles, California.....	14 55
Bellacosa, North Coast California.....	13 52
BV Napa, Napa Valley, California.....	45
The Calling, Alexander Valley, California.....	65

MERLOT

Sterling, Merlot, California.....	10 39
Joseph Carr, California.....	12 47

RED BLENDS

19 Crimes Red Blend, Australia.....	9 35
J Lohr Pure Paso, Paso Robles, California.....	16 62

ZINFANDEL

Freakshow, Lodi California.....	10 40
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DRAUGHT BEER

DOMESTIC	6
CRAFT BEER	8+
IMPORT	7.50

BOTTLED BEER

DOMESTIC	6.50
Bud Light, Budweiser, Michelob Ultra, Coors Light, Shiner, Blue Moon	

IMPORT	7.50
Corona, Dos Equis Lager, Heineken, Stella Artois, Guinness	

HOUSTON BREWS	7
St. Arnold Brewery: 5' Clock Pilsner, Art Car IPA	
Karbach Brewery: Love Street Kolsch, Crawford Bock, Hopadillo IPA	