

# RAINBOW LODGE™

## Sunday Brunch Menu

### Specialty Brunch Cocktails

#### Texas Bloody Mary

Dripping Springs Vodka, Jalapeno Olives,  
Salt and Pepper Rim 10

#### The Streamer

a low alcohol cocktail including  
Warre's White Port, Mint, Lemon 8

#### Champagne Cocktail

JP Chenet Brut, Bitters,  
La Perruche Sugar 7

#### Hibiscus Margarita

Casa Noble Reposado Tequila,  
Organic Hibiscus Liqueur, Cointreau,  
Lemon, Lime 10

#### Border Paloma

Cuervo Traditional, Texas Ruby Red  
Grapefruit Juice and Grapefruit Soda 10

#### Classic White Peach Bellini

White Peach Puree,  
Sparkling Wine 8

#### Pineapple-Thyme Caddis

Pineapple-Thyme Syrup, Ginger Ale, Lime 5 (Alcohol Free)

#### Hare's Ear Lemon Spritz

Lemon Cordial, Lemon Juice, Ginger Ale 5 (Alcohol Free)

**\$2 Traditional Mimosas until 3pm**

### Eggs / Toast / Tacos

**The Season's Frittata** with Garden Vegetables and Local Feta, Salsa Verde 15 ⑨

**Chicken Habanero Sausage & Egg Scramble** with White Cheddar, Lodge Rösti Potatoes and Avocado Pico de Gallo 16 ⑨

**Crabmeat Omelette** with Spinach, Mushrooms and Fontina. Mixed Lettuces and Peppered Bacon Side 22

**Steak and Eggs** - Grilled Chimichurri Rubbed Breakfast Ribeye, Lodge Rösti Potatoes, Two Eggs 25 ⑨

**Brioche French Toast**, Caramelized Bananas, Walnuts, Warm Maple Syrup, Peppered Bacon 14

**Braised Buffalo Short Rib Benedict**, Poached Eggs, Texas Toast, Jalapeño Hollandaise 23

**Wild Boar Carnitas Flour Tacos**, Shaved Radish Slaw, Guajillo Pepper Sauce, Two Eggs 14

**Beef Tenderloin Carne Asada and Two Eggs**, Black Beans, Corn Tortillas, Avocado Pico de Gallo 24 ⑨

**Mixed Grill** of Game Sausage, Venison & Texas Quail, Two Eggs, Blistered Jalapeños, Lodge Rösti Potatoes 27 ⑨

### Sausages / Rösti Potatoes

#### Sausage – Ham – Bacon

Chicken and Habanero Sausage Link 7

Smoked Venison Sausage Link 7

Wild Boar Sausage Link 7

Duck and Jalapeno Sausage Link 9

Peppered Bacon (3 Slices) 7

#### Signature Lodge Rösti Potato Wedges And Toppings

Smoked Salmon, Crème Fraîche

Shredded Braised Buffalo

Pulled Pork with Guajillo

Avocado Pico de Gallo

**Two to an order 7**

(Add an egg +3)

⑨ Indicates Gluten Friendly

If you have a severe allergy to gluten, please inform your server as there is gluten present in our kitchen .

a discretionary gratuity of 20% will be added to parties of 8 or more

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## Gumbo / Salads

**Slow Smoked Duck and Andouille Sausage Gumbo, Wild Rice Pilaf** 9

**Fried Chicken Salad**

White Cheddar and Bacon, Hard Boiled Egg, Lemon Caper Dressing 13

**Lobster and Avocado Salad**

Easter Egg Radish, The Season's Cherry Tomatoes, Creamy Tarragon & Lemon Dressing 24

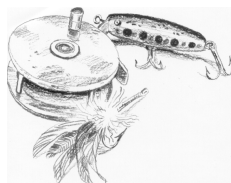
**Leafy Lettuces and Peach Salad**

Fennel & Feta, Tomato, Black Pepper Granola, RBL Garden Basil Dressing 9

**Summer Tomato Salad**

Honey Compressed Golden Watermelon, Whipped Ricotta, Chili and Lime 10

**Caesar Salad, Ciabatta Croutons** 9



## Sandwiches

**Lobster Roll, Classic Lobster Salad on Toasted Roll with Sweet Potato Curls** 24

**Slow Cooked Pulled Pork Sliders, Carolina Slaw, Mustard Dressing and Potato Chips** 10

**Braised Short Rib & Texas Redneck Cheddar Grilled Cheese Sandwich on Ciabatta with Chips** 11 *(Add an egg +3)*

**Smoked Chicken and Gouda Sliders on Pretzel Bun with French Fries** 13

**Fried Shrimp and Oysters on Toasted Roll, Creole Mustard Remoulade, Garden Leaves, Chips** 12

## South Texas Inspired Entrees

**Grilled Buffalo Hanger Steak, Potato, Wild Onion, Purple Hull Pea and Bean Hash, Spiced Tomato Relish** 19 ⑨

**Chicken Fried Venison Cutlets, Black Pepper Gravy, Mashed Potatoes and Sugar Snap Peas** 19 *(Add an egg +3)*

**Pan Seared Gulf Red Snapper, Andouille and Crawfish Studded Jambalaya, Spicy Buerre Blanc** 24

**Shrimp & Grits, Louisiana Flavors, Andouille Sausage, White Cheddar Organic Grits** 22 ⑨

**Fried Texas Quail and White Cheddar Grits, Bourbon Bacon Gravy, The Season's Berries** 21

**Gulf "Fish and Chips", Battered & Fried Flounder, French Fries, Gulf Coast Tartar Sauce** 16

**Artichoke Chicken with Capers, Mushrooms, Lemon Butter. Mashed Potatoes** 18 ⑨

**Rainbow Trout with Lump Crab and Pecan Brown Butter, Crispy Sweet Potato Curls, Garlicky Kale** 23

**Jumbo Lump Crab Cake, Crispy Bacon, Green Onion and Creole Mustard Butter, Garden Leaves** 21

## Chef Added Extras – Sides

Buttered Lump Crab 15  
Half Lobster 25  
Fried Oysters 8

White Cheddar Organic Grits 5  
Crispy Sweet Potato Curls 6  
French Fries 5

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