

RAINBOW LODGE™

Father's Day Brunch Menu

Specialty Brunch Cocktails

Texas Bloody Mary

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

Hurricane Harvey Wallbanger

Texas Vodka, Orange Juice,
Lemon, Galliano 8

Cabin Fever

House Infused Pecan Bourbon, Cranberry,
Cranberry Cube 10

Scotch Maple

Blended Scotch Whisky, Tio Pepe Fino Sherry,
Orange Rosemary Maple Simple 10

Border Paloma

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

Hibiscus Margarita

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

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)*

Brunch Starts with Lodge Made Biscuits, Muffins and Spreads

Small Plates

Slow Smoked Duck Gumbo Andouille Sausage, Wild Rice Pilaf 10

Pesto Grilled Gulf Shrimp Bruschetta Lemon Basil Caper Butter 12

Southern Fried Texas Quail Bites (2) on Organic Cheddar Grits, Bourbon Bacon Gravy 11

Taste of the Wild Grilled Quail, Buffalo and Fried Rabbit 19

Young Lettuces Gorgonzola, Black Pepper Granola, Dried Sour Cherries 10

Spinach Salad with Fried Gulf Oysters Toasted Mushrooms and Warm Bacon Vinaigrette 13



South Texas Inspired Brunch Entrees

Creole Poached Eggs Creamy White Corn Grits, Andouille Sausage, Spicy Tomato Creole Sauce 19 ⑨

Braised Buffalo Short Rib "Benedict" Poached Eggs, Arugula, Texas Toast, Jalapeño Hollandaise 25

Field Breakfast Two Fried Eggs, Venison and Pistachio Sausage, Lodge Rösti Potatoes with Cheddar,
Brioche Texas Toast 20

Steak and Eggs Grilled Chimichurri Rubbed Breakfast Ribeye, Two Eggs, Lodge Rösti Potatoes 29 ⑨

Brioche French Toast Caramelized Bananas, Walnuts, Warm Maple Syrup, Peppered Bacon 17

Seared Red Snapper on Anson Mills Carolina Gold Rice & Heirloom Field Pea Hoppin' John with Greens 26

Rainbow Trout with Lump Crab and Pecan Brown Butter Crispy Sweet Potato Curls, Wilted Kale 26

Chicken Fried Venison Cutlets Black Pepper Gravy, Buttery Mashed Potatoes, Sugar Snap Peas 22

Jumbo Lump Crab Cake Bacon, Green Onion & Creole Mustard Butter, Garden Leaves 25

Wild Game Mixed Grill & Eggs Duck and Jalapeno Sausage, Grilled Venison & Texas Quail,
Two Eggs, Lodge Rösti Potatoes 29 ⑨

Sides

Peppered Bacon 7

Duck and Jalapeno Sausage Link 7

Venison and Pistachio Sausage Patty Style 9

Fried Gulf Oysters 8

Lodge Rosti Potatoes with Cheddar 6

Field Pea Hoppin' John 7

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