

# BRUNCH

## AERO BREAKFAST PLATE \$10.99

Two eggs (fried or scrambled), two slices of bacon, skillet potatoes, Texas toast, whipped butter and house made jam.

## OPEN FACED BREAKFAST SANDWICH \$12.99

Smoked turkey, tomato, bacon, egg (fried or scrambled) and swiss cheese atop two slices of Texas toast then broiled to perfection.

## QUICHE LORRAINE \$12.99

Crustless spinach quiche served with a slice of French toast and seasonal fruit.

## SHRIMP & GRITS \$12.99

Six blackened shrimp with a garlic polenta cake topped with Texas pico, parmesan and drizzled with garlic butter.

## TAKE OFF TOSTADAS \$13.99

Refried black beans, scrambled eggs, cotija cheese, roasted red pepper pico &, cilantro aioli atop two fried corn tortillas.

## CHICKEN & BISCUITS \$13.99

Country fried airline chicken breast and cream gravy atop 2 buttermilk biscuits drizzled with red pepper puree.

## BERRY SALAD \$7.99

Fresh spinach, ripe blueberries and strawberries, queso cotija, topped with homemade blackberry vinaigrette and Texas cinnamon pecans.

## BREAKFAST NACHOS \$9.99

Fresh kettle chips, cheese whiz, egg (fried or scrambled) and bacon finished off with Texas pico and cilantro aioli.

## FRENCH TOAST \$11.99

Traditional French toast topped with seasonal fruit, house made fruit syrup and Buried Hatchet whipped cream. Served with two slices of bacon.

## CORNED BEEF HASH \$12.99

Traditional hash made with beer brine corned beef, skillet potatoes, onion and bell pepper. Topped with a sunny side up egg, parmesan cheese and green onions.

## BREAKFAST FRENCH DIP \$14.99

Shaved Ribeye, provolone, garlic parmesan aioli on a toasted croissant served with house made aujus and crispy fries or skillet potatoes.

# A LA CARTE

## TEXAS TOAST \$2.00

With whipped butter and house made jam.

## BUTTERMILK BISCUIT \$2.00

## SKILLET POTATOES \$3.00

## FRENCH TOAST \$2.00

## FRESH SEASONAL FRUIT \$4.00

## ONE EGG \$2.00

Fried or scrambled.

## TWO STRIPS BACON \$2.00

## AVOCADO SLICES \$3.00

## SIDE HOMEMADE JAM \$2.00

## SIDE CREAM GRAVY \$2.00

# DESSERTS

## CHOCOLATE MOUSSE \$5.99

Rich chocolate mousse topped with Buried Hatchet Stout whipped cream and fresh seasonal fruit.

## CREME BRULEE \$5.99

Fresh vanilla bean custard and caramelized sugar garnished with fresh seasonal fruit.

## BROWNIE A LA MODE \$5.99

House made chocolate brownie topped with vanilla ice cream and chocolate syrup. Garnished with fresh seasonal fruit.

# SPECIALTY SODAS

## SAINT ARNOLD ROOT BEER \$4.50

12oz. bottle

## BOOTS STRAWBERRIES 'N CREAM \$4.50

12oz. bottle

## BOOTS PICTURE SHOW \$4.50

## CINNAMON RED HOT

12 oz. bottle

## FREQUENT FLYERS

Enjoying first class?  
Join our Frequent Flyer program!



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, shellfish, and dairy.