

DRINKS

COFFEES & SUCH

- drip coffee ~~~~~3.75
- espresso ~~~~~3.25
- double espresso ~~~~~4.75
- Americano ~~~~~4.00
- cappuccino or flat white ~~~~~4.75
- latte (hot or iced) ~~~~~5.00
- chai latte (hot or iced) ~~~~~5.00
- cold brew ~~~~~5.00
- matcha latte (hot or iced) ~~~~~5.50
- hot chocolate ~~~~~4.75

milk options

whole, 2%, +\$: oat, almond, half & half, heavy cream

+\$ syrup options

vanilla, caramel, hazelnut, salted caramel, lavender, white chocolate.
sugar free: vanilla, caramel, hazelnut, white chocolate.

SPECIALTY COCKTAILS

\$10

- | | |
|---|--|
| <p>French 75
sparkling wine, Empress gin, hint of lemon</p> <p>Satsuma Margarita
Gator bite Satsuma Rum, El Tesoro Tequila, Limeade</p> <p>Lavender lemonade
house made lavender lemonade with your choice of Empress gin or Tito's Vodka</p> <p>Black Cherry Limeade
refreshing black cherry limeade with your choice of Tito's Vodka or El Tesoro Tequila</p> | <p>Bloody Mary
Classic Bloody Mary with Tito's vodka</p> <p>Espresso Martini
Kahlua, Tito's Vodka, Java Pura espresso</p> <p>Old Fashioned
Woodford Reserve Bourbon with bitters, simple syrup, and fresh orange</p> <p>Ranch Water
refreshing Texas classic, El Tesoro tequila, fresh lime juice and Topo Chico</p> |
|---|--|

WINE & SPARKLING

- Mimosas**
Juice selection: cranberry, pineapple or orange
glass~7 carafe~16
bottle + flight of juices~25
- Sangria**
House made Spanish-style sangria
glass~7 carafe~16
pitcher~25

- GH Mumm Grand Cordon Champagne** ~~~~~48
Champagne, France
- Coppola Rose Prosecco Diamond Collection** ~~~~~8/25
Veneto, Italy
- Coppola Prosecco Diamond Collection** ~~~~~8/25
Provence, Italy

- Squealing Pig Sauvignon Blanc** ~~~~~8/27
Marlborough, New Zealand
- Bonanza Cabernet Sauvignon** ~~~~~8/25
California
- La Crema Chardonnay** ~~~~~8/30
California
- Deloach Pinot Noir** ~~~~~8/24
California

TEA & OTHER DRINKS

- iced tea (unsweet, sweet or sweet peach tea) ~~~~~3.75
- Walter's Bay hot tea (breakfast, earl grey, green or chai) ~~~3.75
- milk (whole or 2%) ~~~~~3.50
- apple juice ~~~~~3.50
- orange juice ~~~~~4.00

BOTTLED DRINKS

- Texas Made peach or blueberry lemonade ~~~~~4.25
- soft drinks ~~~~~3.75
- coke, diet coke, coke zero, sprite, dr. pepper
- Mexican Coke ~~~~~3.75
- Acqua Panna ~~~~~4.25
- Topo Chico ~~~~~4.25

CLASSIC COCKTAILS

\$8

Available Spirits:

- | | | |
|---------------------------|-----------------------------|---------------------|
| <i>Bacardi Silver Rum</i> | <i>Woodford Reserve</i> | <i>Tito's Vodka</i> |
| <i>Bacardi Dark Rum</i> | <i>Bailey's Irish Cream</i> | <i>Empress Gin</i> |
| <i>El Tesoro Tequila</i> | | |

Screwdriver
a refreshing cocktail made with Tito's and fresh squeezed orange juice

Cuba Libre
Traditional Rum & Coke, with a zesty twist of lime

Cape Cod
Tito's vodka and cranberry juice, with a lime wedge.

Tequila Sunrise
El Tesoro tequila, fresh squeezed orange juice and a splash of grenadine

BEER

Bottle \$4.50+

Ask your server for other seasonal beer selections

- Corona Extra
- Stella Artois
- Yuengling Traditional Lager
- Michelob Ultra

BRUNCH

Served All Day

(GF) Gluten Free (V) Vegetarian

BRUNCH DRINKS

- | | | |
|--|--|---|
| <p>French 75 ~~~~~10
sparkling wine, Empress gin, hint of lemon</p> | <p>Mimosas
Juice selection: cranberry, pineapple or orange
glass~7 carafe~16
bottle + flight of juices~25</p> | <p>Bloody Mary ~~~~~10
Classic Bloody Mary with Tito's vodka</p> |
|--|--|---|

SOMETHING SWEET

Vanilla Waffle (V) ~~~~~11.50
Syrup, topped with your choice of: fresh blueberries or strawberries, with whipped cream
~or~

fresh bananas, peanut butter drizzle, candied pecans & whipped cream + \$3.50

Overnight Oats (V) ~~~~~11.50
rolled oats, chia seeds, fresh berries, almonds, served with house made seasonal muffin

Double Stacked Pancakes ~~~~~12.50
Syrup, plain or made with your choice of: fresh blueberries, chocolate chips
~or~

fresh bananas, peanut butter drizzle, candied pecans & whipped cream + \$3.50

SIGNATURES

Water Oak Breakfast ~~~~~15.50
two eggs your way *, choice of cheddar grits or crispy brunch potatoes, bacon or breakfast sausage, Texas toast or scratch made biscuit. *substitute protein +\$*

Biscuits & Gravy + Eggs ~~~~~15
two eggs over easy *, black pepper sausage gravy, scratch made biscuit, topped with paprika and chives, side of crispy brunch potatoes

Shrimp & Grits ~~~~~19
Gulf shrimp *, cheddar grits, creole butter sauce, side of Texas toast

Texas Brisket Hash ~~~~~18.50
smoked brisket, crispy brunch potatoes, peppers & onions, two eggs over easy *, served over cheddar grits, side of Texas toast & tangy BBQ sauce

Seasonal Quiche ~~~~~13
Choose from bacon & mushroom, ham & Swiss or vegetable: Tomatoes, Spinach & Feta (V), served with fresh fruit & crispy brunch potatoes

Chicken & Waffles ~~~~~17.50
vanilla waffle, spicy fried chicken tenders, crispy rosemary, served with cinnamon butter, Mike's hot honey and syrup



Stay up to date & join our rewards program



BRUNCH PLATES

Served with your choice of a side

Our Avocado Toast (V) ~~~~~ 14.50
herb cheese spread, smashed avocado, cherry tomatoes, mixed greens, pepitas, on toasted seeded bread, side with side of fat-free lemon basil dressing
add egg: +\$*

Breakfast Taco Plate ~~~~~ 15
two flour tortillas, scrambled eggs*, crispy brunch potatoes, cheddar jack cheese, with your choice of: bacon, sausage or chorizo, served with black beans and a side of salsa verde
substitute protein: +\$

Tostada Sunrise (V) (GF) ~~~~~ 14
two crispy corn tortillas, two eggs over easy *, smashed black beans, sliced avocado, pickled jalapenos, chipotle lime crema, micro cilantro
add protein: +\$

Brisket Biscuit Benny ~~~~~ 17.50
scratch made biscuit, poached eggs*, sliced smoked brisket, black pepper sausage gravy, topped with paprika and chives, Texas caviar

Water Oak Benny ~~~~~ 16.50
crispy bacon, baby spinach, sliced avocado, toasted English muffin, poached eggs*, hollandaise sauce, topped with paprika and chives

French Omelette ~~~~~ 15
Three egg * omelette, chopped applewood bacon, sautéed cremini mushrooms, baby spinach, Swiss cheese

Rise 'n Shine Breakfast Sandwich ~~~~~ 15
Scratch made blueberry biscuit, over easy egg *, spiced fried chicken breast, American cheese, side of spicy raspberry jam

Smoked Salmon Tartine ~~~~~ 16.5
Smoked salmon, herb soft cheese, pickled red onions, shaved radish, crispy capers on toasted seeded bread

Monte Cristo ~~~~~ 16
egg battered pain di mie, applewood smoked ham, Swiss cheese, served with a side of spicy raspberry jam and maple syrup

BRUNCH SIDES

- Mixed Green Salad (V) (GF) ~~~~~ 4
- Fruit Cup (V) (GF) ~~~~~ 4.5
- Crispy Brunch Potatoes (V) (GF) + garlic aioli ~~~~~ 4
- Cheddar Grits (V) (GF) ~~~~~ 4

BAKERY

Ask your server about our daily fresh baked selections

W=whole M=mini S=slice

- Cookies ~~~~~ 3.50/ea 38.50/dz
- Muffins ~~~~~ 3.50/ea 38.50/dz
- Cakes (Three Layers) ~~~~~ W/28+ S/7
- Croissants ~~~~~ 3.75-7
- butter
- chocolate
- ham & swiss
- sausage, egg & cheese*
- bacon, egg & cheese*

- Quiches ~~~~~ M/7 or 4 for 25
- Bacon & Mushroom
- Ham & Swiss
- Vegetable: Tomatoes, Spinach & Feta
- Macarons ~~~~~ 2.50/ea 27.50/dz
- Mini pies ~~~~~ 5.50+
- Deluxe Pies ~~~~~ W/45 M/5.50+
- Banana Pudding, Chocolate Peanut Butter, French Silk, Key Lime, Lemon Icebox

KIDS BRUNCH

\$8.00, Served with apple juice.
12 and under, please.

Sweet Treat

Waffle or pancake, slice of bacon, fresh fruit

Breakfast Plate

one egg *, slice of bacon, fresh fruit, toast

LUNCH

Served all day

(GF) Gluten Free (V) Vegetarian

SANDWICHES & SUCH

Served with your choice of a lunch side

Brisket Grilled Cheese ~~~~~ 18.50
Texas toast, smoked sliced brisket, caramelized onions, sharp white cheddar cheese, served with a side of tangy BBQ sauce & house made pickles

Crispy Chicken Sandwich ~~~~~ 16.50
brioche bun, spiced fried chicken breast, house slaw, American cheese, served with a side of house made pickles & buttermilk ranch

Water Oak Burger ~~~~~ 16
brioche bun, medium well Choice Angus, sharp white cheddar, caramelized onions, Romaine lettuce, garlic aioli

Chicken Caprese Sandwich ~~~~~ 16.50
Brioche bun, herb grilled chicken breast, fresh mozzarella, sliced tomato, basil pesto, balsamic glaze, mixed greens, side of marinara

The Hamwich ~~~~~ 15
pretzel bun, applewood smoked ham, spicy raspberry jam, herb cheese spread, baby spinach, shaved red onion

Turkey BLTA ~~~~~ 16.5
Toasted pain di mie, oven roasted turkey breast, baby Swiss, applewood smoked bacon, Romaine lettuce, sliced tomato, avocado, herb cheese spread

Water Oak Grilled Cheese (V) ~~~~~ 13.5
Toasted pain di mie, sun-dried tomato pesto, American, Swiss & Havarti cheeses

BBQ Bacon Burger ~~~~~ 17.50
Pretzel bun, medium well Choice Angus, American cheese, caramelized onions, Romaine lettuce, sliced tomato, applewood smoked bacon, tangy BBQ sauce, served with a side of house made pickles

Pecan Chicken Salad ~~~~~ 14
house made pecan chicken salad, served on a fresh baked croissant, served with kettle chips. Choose our salad option for (GF)

Grilled Shrimp Tacos ~~~~~ 18
two flour tortilla, grilled Gulf shrimp, house slaw, Texas Caviar, served with a sides of salsa verde and chipotle lime crema. Choose corn tortillas for (GF)

SALADS

dressing choices: house made buttermilk ranch, fat-free lemon basil, creamy Caesar, creamy chipotle lime or balsamic vinaigrette

Harvest Salad ~~~~~ 18
herb grilled or spiced fried chicken breast, medley of greens, shaved radish, Bosc pears, feta cheese, mandarin oranges, fresh berries, spiced pecans
substitute grilled shrimp +\$

Southwest Shrimp Salad (GF) ~~~~~ 18.50
grilled Gulf shrimp, medley of greens, shaved red cabbage, Texas Caviar, sliced avocado, crispy tortilla strips

Water Oak Cobb Salad (GF) ~~~~~ 16.50
diced applewood smoked ham, chopped bacon, eggs, feta cheese, cherry tomatoes, diced avocado, medley of greens

Chicken Caesar Salad ~~~~~ 16.50
herb grilled or spiced fried chicken breast, medley of greens, crispy capers, shaved parmesan cheese, seasoned croutons

Pecan Chicken Salad "Salad" ~~~~~ 14.50
house made chicken pecan salad, served with Romaine lettuce, cherry tomatoes and crackers (GF)

SOUPS

any salad, lunch portion + choice of soup \$15

Bowl 6.75

- twice baked potato
- creamy tomato basil (V)
- chicken tortilla (GF)

LUNCH SIDES

Upgrade your side to soup: bowl + 4.50

- seasoned French fries (V) (GF) ~~~~~ 4
- mixed green salad (V) ~~~~~ 4
- fruit cup (V) (GF) ~~~~~ 4.5
- kettle chips (V) (GF) ~~~~~ 4

KIDS LUNCH

\$8.00, Served with apple juice
Served with French fries. 12 and under, please.

- cheese quesadilla
- chicken tenders
- cheeseburger sliders

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 20% gratuity will be added to parties of 8 or more.