

# 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

**Lodge Milk Punch**

Pierre Ferrand Cognac,  
Milk, Cream and Nutmeg 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**

### Small Plates

**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

**Roasted Pear and Gorgonzola Salad** Young Greens, Balsamic Vinaigrette, Black Pepper Granola, Cherries 10

**Grilled Flatbread** Duck Confit, Baby Arugula, Roasted Garlic, Spiced Yogurt, Za'atar 15 *(Add an egg +3)*

**Fried Gulf Oyster and Spinach Salad** Shaved Mushrooms, Warm Bacon Dressing 13

**Caesar Salad**, Ciabatta Croutons 9

### Sandwiches / Tacos

**Lobster Roll** Classic Lobster Salad on Toasted Roll with Lodge Made Potato Chips 24

**Slow Cooked Pulled Pork Sliders** Carolina Slaw, Mustard Dressing and Potato Chips 12

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

**Fried Shrimp and Oysters on Toasted Roll** Creole Mustard Remoulade, Garden Leaves, Chips 13

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

**Migas Breakfast Tacos** Scrambled Eggs, Pico de Gallo, Queso Fresco, Salsa Verde, Lodge Potatoes 13

Ⓞ 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*

# RAINBOW LODGE™

## Brunch Entrees

- The Season's Frittata** with Garden Vegetables and Local Feta, Salsa Verde 15 ⑨
- Stacked Chicken Enchiladas** with Jack Cheese, NM Red Chile Sauce & Fried Egg Topper. Black Beans 17 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
- 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

### Sausage – Bacon

Chicken and Habanero Sausage Link  
Smoked Venison Sausage Link  
Duck and Jalapeno Sausage Link  
Peppered Bacon (3 Slices)  
**7 each**

### 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**

- Crispy Hot Smoked Salmon and Potato Cake** Stewed Cherry Tomatoes, Wilted Spinach 20
- Fried Texas Quail Bites** on White Cheddar Grits with Bourbon Bacon Gravy 14
- Grilled Buffalo Hanger Steak** on Sweet Potato Puree, Roasted Baby Carrots, Spiced Tomato Relish 19
- Chicken Fried Venison Cutlets** Black Pepper Gravy, Mashed Potatoes and Green Beans 19 (Add an egg +3)
- Pan Seared Halibut** on French Puy Lentils Cooked with Greens from our Gardens 24 ⑨
- Shrimp & Grits** Louisiana Flavors, Andouille Sausage, White Cheddar Organic Grits 22 ⑨
- Lobster and Herb Risotto** with Melted Leeks and Baby Arugula 29 ⑨
- Gulf "Fish and Chips"** Battered & Fried Flounder, French Fries, Gulf Coast Tartar Sauce 16
- Artichoke Chicken** with Capers, Mushrooms, Lemon Butter on Mashed Potatoes 18 ⑨
- Rainbow Trout with Lump Crab and Pecan Brown Butter** Crispy Sweet Potato Curls, Garlicky Kale 25
- 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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