

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

Young Greens and Gorgonzola Salad, Balsamic Vinaigrette, Black Pepper Granola, Dried Tart Cherries 10

Fried Gulf Oyster and Spinach Salad Toasted 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 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*

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Brunch Entrees

Field Breakfast Two Fried Eggs with Ranchero Sauce, Venison & Pistachio Sausage Patty, Rosti Potatoes with Cheddar, Brioche Texas Toast 16

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

Creole Poached Eggs Creamy White Corn Grits, Andouille Sausage, Spicy Tomato Creole Sauce 15 ⑨

Stacked Chicken Enchiladas with Jack Cheese, NM Red Chile Sauce and 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

Venison and Pistachio Breakfast Patty
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
(Add an egg +3)

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

Sliced Grilled Buffalo Hanger Steak atop Springtime Hash with Yard Egg Bernaise 19

Chicken Fried Venison Cutlets Black Pepper Gravy, Mashed Potatoes and Green Beans 19 (Add an egg +3)

Pan Seared Red Snapper on Carolina Gold Rice Hoppin' John with Greens from our Gardens 24 ⑨

Shrimp & Grits Louisiana Flavors, Tasso Ham, 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
Fried Oysters 8
Cold Water Lobster Tail 30

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

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