



WEEKEND DRINK MENU

AVAILABLE SAT & SUN ALL DAY

HAVE YOU TRIED OUR BIG BLOODY?!



Hair Of The Dog

N/A Drinks

MIMOSA \$6 GLASS \$15 CARAFE
ORANGE GRAPEFRUIT PINEAPPLE CRANBERRY

BEERMOSA \$6
Avery White Rascal, OJ

BLOODY MARY
PICKLE VODKA & MIX - MAKE IT SPICY WITH OUR JALAPEÑO TINCTURE!
LIL - Pint with Olive & Pickle Garnish \$7
BIG - 1/2 Liter Double with Super Garnish \$15

APEROL SPRITZ \$8
Aperol, Sparkling Wine, Soda, Orange

BREAKFAST SHOT \$7 ADD BACON +\$1
Jameson, OJ, Butterscotch

DRIP COFFEE DAZBOG \$3

ICED TEA \$2.5

FOUNTAIN DRINKS \$2.5

COKE DIET COKE SPRITE GINGER BEER
CRANBERRY LEMONADE GINGER ALE

JUICE \$3.5 (NO REFILLS)
ORANGE GRAPEFRUIT PINEAPPLE





WEEKEND BITES MENU

AVAILABLE 10AM - 2PM SAT & SUN



GFO - Gluten Free Optional
GLUTEN FREE BREAD +\$2

OUR FRYER IS SHARED
WITH NON-GF ITEMS

Starters

HOUSE GREEN CHILI TOTS -OR- FRIES \$10
Smothered in Pork Green Chili, Cheddar & Pepper Jack

PRETZEL BITES \$12
Soft Pretzels with sides of Queso & Beer Mustard
Tossed in

SALT -OR- RECESS SEASONING -OR- EVERYTHING BAGEL

FRIED MUSHROOMS \$11
White Mushrooms Marinaded in a Coconut Soy Sauce, Fried in Crunchy Tempura & Served with Dank Sauce

FALL HUMMUS PLATE GFO \$11
Peanut Butter Pumpkin Hummus served with Veggies & Fried Pita

GOAT CHEESE SALAD GF \$13
Balsamic Roasted Beets with Creamy Goat Cheese, Candied Walnuts, Crispy Prosciutto & Balsamic Shallot Vinaigrette over Mixed Greens

WEDGE GF \$12
Iceberg Lettuce, Red Onion, Blue Cheese Crumbles, Crispy Bacon, Avocado, & Tomatoes with Blue Cheese Dressing

CAESAR GFO \$12
Iceberg Lettuce, Croutons, Parmesan & Fried Capers with Caesar Dressing

QUINOA TABBOULEH GF \$12
Arugula, Chilled Quinoa, Cucumber, Onion, Tomato & Parsley with W Lemon Vinaigrette

1/2LB HOUSE SMOKED CHICKEN WINGS GFO \$14
SERVED WITH CARROTS, CELERY & RANCH OR BLUE CHEESE
Comes with your choice of Sauce on the side or tossed in a Dry Rub..

SAUCES	BUFFALO	BOURBON BBQ	HONEY MUSTARD
	HOT HONEY	SPICY BBQ	
RUBS	CAROLINA	HONEY JALAPENO JAM	
	SWEET HEAT	EVERYTHING BAGEL	

Salads

ADD CHICKEN OR SALMON
(COLD SMOKED OR BLACKEND)
+\$4

Wings

BONE-IN
QTY 7-8PCS
TOSSED IN SAUCE



WEEKEND BRUNCH MENU

AVAILABLE 10AM - 2PM SAT & SUN



GFO - Gluten Free Optional
GLUTEN FREE BREAD +\$2

**OUR FRYER IS SHARED
WITH NON-GF ITEMS**

Savory

Sides

**INCLUDED WITH MEALS
OR A LA CARTE**

THE BASIC* *GFO* \$12

CHOICE OF HAM -OR- BACON -OR- BRISKET +\$3.50

Two Eggs, Texas Toast or Bagel, Tomato & Fresh Greens

COLD SMOKED SALMON BAGEL *GFO* \$14

House Cold Smoked Salmon, Scrambled Eggs, Pickled Red Onion & Chive Cream Cheese on an Everything Bagel with Fresh Greens

B.L.A.S.T. *GFO* \$13

Bacon, Mixed Greens, Avocado, Swiss Cheese & Tomato on Texas Toast with CHOICE OF SIDE

MONTE CRISTO \$13

Turkey, Ham & Swiss on Brioche, dipped in a sweet batter & fried. Served with Strawberry Preserves, Maple Syrup & CHOICE OF SIDE

BREAKFAST BURRITO \$12

CHOICE OF HAM -OR- BACON -OR- BRISKET +\$3.50

Wrapped in a Tortilla with Scrambled Eggs & Tater Tots. Smothered in Pork Green Chili, Cheese & Pico de Gallo

HUEVOS RANCHEROS* *GF* \$13

Two fried Corn Tortillas with Ranchero Pinto Beans, Two Fried Eggs, Pico de Gallo & Avocado served with Fresh Greens

FRENCH TOAST \$10

Fresh Whipped Cream, Strawberry Compote & Maple Syrup

CINNAMON SUGAR PRETZEL BITES \$10

Fresh Whipped Cream & Strawberry Preserves

TATER TOTS *GF* \$4

HOUSE SEASONED FRIES *GF* \$4

FRESH GREENS *GF* \$4

With Toasted Pepitas & Strawberry Vinaigrette

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or uncooked eggs, poultry, shellfish, seafood or meats may increase your risk of foodborne



WEEKEND LUNCH MENU

AVAILABLE 10AM - 2PM SAT & SUN



GFO - Gluten Free Optional
GLUTEN FREE BREAD +\$2

**OUR FRYER IS SHARED
WITH NON-GF ITEMS**

Sandwiches Wraps & Burgers

ONE SIDE INCLUDED

A La Carte

BRISKET FRENCH DIP *GFO* \$14

Smoked Brisket, Swiss & Bacon on a Toasted Baguette with Au Jus

RECESS CUBAN *GFO* \$14

House Smoked Mojo Pork, Swiss, Pickles, Smoked Ham, Beer Mustard & Garlic Aioli pressed in a Baguette

THE RECESS BURGER* *GFO* \$14

American Cheese, Shredded Lettuce, Tomato, Onion, Pickles & Dank Sauce on Brioche

CHICKEN CAESAR WRAP *GFO* \$14

Grilled Chicken, Romaine, Fried Capers, Garlic Croutons, Parmesan Cheese & Caesar Dressing

TATER TOTS *GF* \$4

HOUSE SEASONED FRIES *GF* \$4

FRESH GREENS *GF* \$4

With Toasted Pepitas & Strawberry Vinaigrette

AVOCADO *GF* \$2

BACON *GF* \$2.50

HAM *GF* \$2.50

HOUSE COLD SMOKED SALMON *GF* \$4

BRISKET *GF* \$6

TEXAS TOAST With Butter **\$3**
With Strawberry Preserves **\$4**

BAGEL With Butter **\$3.50**
With Cream Cheese **\$4.50**

HOUSE PORK GREEN CHILI
CUP \$4 - BOWL \$7

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