

THE MALT HOUSE AMERICAN TAVERN

BRUNCH

BREAKFAST

COWTOWN BREAKFAST TACOS \$11
Scrambled eggs, chorizo, cheddar, cilantro sour cream

PANCAKE STACK \$11
built with candied pecans, maple syrup
mixed berries

PULLED PORK BENEDICT \$14
poached eggs, flaky biscuit, hollandaise, hash browns
frisee salad, texas toast

CHORIZO GRAVY STEAK N EGGS \$16
Skirt steak, eggs your way, hash browns, frisee salad, texas toast

STUFFED FRENCH TOAST \$12
caramelized bananas, cream cheese, blueberry maple syrup

TEQUILA LIME SALMON GRAVLAX \$15
Potato latke, capers, frisee salad, sour cream

MALT HOUSE BUILD YOUR OWN OMELET \$13
pick 3 fillings: cheddar or smoked gouda, pancetta or bacon, shitake or Portobello
Mushrooms, scallions, roasted cherry tomatoes
comes with Hash browns, frisee salad, texas toast

LUNCH

BREAKFAST BURGER \$16
Black angus beef, applewood smoked bacon
Sunny side egg, brioche bun

GRILLED 3 CHEESE \$12
cheddar, asiago, smoked gouda, pancetta
tomato, house cut fries

GRILLED PORTOBELLO BURGER \$14
roasted red peppers, pickled red onion, crispy romaine
smoked gouda, 7 grain bun

FRIED CHICKEN WAFFLE CLUB \$14
Pan-fried breast, avocado, applewood smoked bacon, romaine
Chorizo gravy, house cut fries

MAC N 3 CHEESE \$9
cheddar, asiago, smoked gouda
add texas style chili \$3, add pulled pork \$3
Sample all three \$12

TEXAS STYLE NOBEANS CHILI \$12
Black angus beef, ancho, guajillo, chipotle chilies

VEGAN CHILE WITH BEANS \$12
onion, zucchini, eggplant, tofu

SIDES

HOUSE CUT FRIES \$4

WAFFLES \$4

BACON \$5

HASH BROWNS \$4

YOGURT, GRANOLA, FRUIT \$6

EGGS \$4

PANCAKES \$4

COCKTAILS

BELLINI \$7

MIMSOSA \$7

MALTMOSA 16oz \$8

BLOODY MALT MARY 16oz \$10