

urban
an american grill

B R E A K F A S T M E N U

Served Monday-Friday 6:30AM-10:30AM

Served Saturday-Sunday 6:30AM-11:30AM

Call to place order for pick-up at bar: 512-832-4197

ALL AMERICAN BREAKFAST **

Organic eggs done your way, breakfast potatoes, choice of sausage or bacon side \$14

BUILD YOUR OWN OMELET

Three egg omelet with your choice of 4 fillings. Served with home fried potatoes

Meat: Ham, Bacon, Sausage

Vegetable: Tomato, Onion, Peppers, Mushroom, Spinach

Cheese: American, Cheddar, Provolone, Swiss \$15

CLASSIC EGGS BENEDICT **

Two eggs poached with Canadian bacon and hollandaise, on top of a toasted English muffin \$16

CINNAMON RAISIN FRENCH TOAST

Berry Compote & pure maple syrup \$14

BUTTERMILK PANCAKE STACK

Your choice of plain, chocolate chip, or blueberry \$13

STEEL CUT OATMEAL

Cinnamon infused oatmeal with dried fruit & blueberries \$10

SIDES

English muffin, white, or wheat bread with butter & jam \$3

Sausage or Bacon side \$6

Breakfast Potatoes \$6

**CAPPUCCINOS, LATTES, AND COFFEE AVAILABLE FOR PURCHASE THROUGH OUR
"WE PROUDLY SERVE" STARBUCKS BAR**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.

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APPETIZERS

WARM BAKED SOFT PRETZEL House Queso & Grainy Mustard	\$9
POBLANO QUESO & CHIPS Crispy Corn Tortillas, Cotija	\$11
URBAN'S CRISPY BRUSSELS Andouille, Shallot, Texas Widflower Honey	\$11
BUFFALO STYLE CRISPY WINGS Buttermilk Ranch, Celery	\$14
PORK CARNITAS TACOS 3 Corn Tortillas, Poblano Crema, Cotija, Red Onion, Cilantro, Fresno Chile	\$14

SALADS & SANDWICHES

WILD ARUGULA CAESAR SALAD Greek Yogurt Lemon Dressing, Croutons, Parmesan Reggiano Add Grilled Chicken \$7, Add Grilled Salmon ** \$9	\$11
TEXAS CAVIAR & GRILLED CHICKEN Romaine, Tomato, Corn, Black Eyed Peas, Black Beans, Avocado, Onion, Chili Lime Dressing	\$16
GRILLED SIRLOIN BEEF BURGER ** Your Choice of American, Cheddar, Swiss, or Provolone; Lettuce, Tomatoes, Onion Add Bacon + \$2 , Sweet Potato Fries + \$2	\$16
NASHVILLE HOT CHICKEN SANDWICH Buttermilk Fried Chicken Breast, Hot Chicken Spices, Dill Pickle, Brioche Bun	\$16
TURKEY BLT Smoked Turkey Breast, Arugala, Tomato, Bacon & Aioli	\$16

LARGE PLATES

EVERYTHING BAGEL SEASONED SALMON ** Lemon Wilted Spinach, Radish, Grilled Asparagus	\$28
SHRIMP & CHORIZO Shrimp, Buttery Gnocchi, Chorizo Cream Sauce	\$28
CAST IRON SEARED PRIME FILET ** Blistered Baby Tomato, Chimichurri, French Fries	\$36
QUINOA CHILI BOWL Black Bean, Tomato, Cotija, Greek Yogurt Crema, Tortilla Chips	\$20

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B A R M E N U

Served Daily 11:00AM-11:00PM at Urban Lounge



Signature Cocktails

SPICED WINTER OLD FASHIONED 14

Brush Creek Bourbon, Black Walnut Bitters,
House-Made Spiced Maple Syrup

THE FALLEN APPLE 14

Brush Creek Rye, St. George Pear, Lemon,
Spiced Maple, Apple Wassail

SPICED LYCHEE MARGARITA 14

Espolon Blanco, Lychee, Lime, Combier, House
Spiced Agave

APPLE CIDER MOJITO 12

Captain Morgan, Apple Cider, Mint, Apple

URBAN LEGEND 11

Fresh Hawaiian Pineapple juice infused with
Svedka Clementine Vodka

EGG NOG MARTINI 13

Absolut Vanilla, Amaretto, Egg Nog, Cinnamon

PEANUT BUTTER CUP MARTINI 13

Skrewball Peanut Butter Whiskey, Godiva
Chocolate Liqueur, Milk

HAPPY HOUR EVERY MONDAY-FRIDAY 5PM-7PM

1/2 OFF WELL SPIRITS

DRAFT BEERS 4.50

DOMESTIC BEERS 2.50

HOUSE RED & WHITE WINE BY THE GLASS 4.50

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Beer

DRAFT BEER - LOCAL 7

PearlSnap Pilsner
512 IPA
Circle Alibi Blonde
Thirsty Gost Amber
Naked Nun Belgian Wit
Pinthouse B Rotating Draft

LOCAL BOTTLES & CANS 6

Shiner Bock
Stash IPA
Austin Eastcider Original
Fireman's 4
Native Texan Pilsner

BOTTLED BEER - DOMESTIC 5

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Lone Star
Fat Tire
Blue Moon

BOTTLED BEER - IMPORT 6

Stella Artois
Guinness
Dos Equis
Corona Extra
Heineken

Red Wines

MAGNOLIA GROVE

Cabernet Sauvignon, California 8

DUCKHORN "DECOY"

Cabernet Sauvignon, California 14

HALTER RANCH "SYNTHESIS"

Cabernet Sauvignon/Syrah
Blend, California 16

BERINGER FOUNDERS' ESTATE

Merlot, California 8

SASSOREGAL

Sangiovese, Italy 9

DELOACH

Pinot Noir, California 12

MEIOMI

Pinot Noir, Sonoma 15

THE FEDERALIST

Red Blend, Texas 14

ALAMOS

Malbec, Mendoza 13

WILD HORSE

Merlot, California 12

ORIN SWIFT "THE PRISONER"

Zinfandel Blend, California 22

White Wines

MAGNOLIA GROVE

Chardonnay, California 9

INDIAN WELLS

Chardonnay, Washington 14

STAG'S LEAP

Chardonnay, California 18

ECHO BAY

Sauvignon Blanc, Marlborough, NZ 11

KIM CRAWFORD

Sauvignon Blanc, Marlborough, NZ 12

CAVALIERS D'ORO

Pinot Grigio, Delle Venezie 11

BOLLINI

Pinot Grigio, Italy 12

FESS PARKER

Riesling, California 8

EROICA

Riesling, Columbia Valley 17

PINE RIDGE

Chenin Blanc, California 11

BANFI CENTINE

Rosé, Toscana 10

MINUTY M

Rosé, Provence 14

Sparkling Wines

WYCLIFF BRUT ROSÉ

California 10

RIONDO SPARKLING ROSÉ

Italy 13

GIULIANNA

Prosecco, Italy 10

POEMA

Cava, Spain 8

WYCLIFF BRUT

California 10

CHANDON BRUT CLASSIC

California 15

MUMM NAPA BRUT PRESTIGE

California 17

VEUVE CLICQUOT YELLOW LABEL SPLIT

France 53

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Vodka

Monopolowa	7
Tito's	9
Dripping Springs	9
Ketel One	9
Grey Goose	11
Belvedere	11

Tequila

Sauza Gold	7
Espolon Reposado	12
Don Julio Blanco	15
Patron Blanco	15
Casamigos Blanco	15
Casamigos Reposado	16

Whiskey + Bourbon

Jim Beam	8
Templeton Rye	10
Woodford Reserve	12
Treaty Oak Texas Red Handed	12
Garrison Brothers	12
George T. Stagg	28

Gin

Beefeater	9
Dripping Springs	9
Seersucker	9
Hendricks	12
Tanqueray	11

Rum

Castillo	8
Captain Morgan	8
Bacardi Silver	8
Myers	9
Flor De Cana	11

Scotch

Glenmorangie 10	14
Glenlivet 12	18
Oban 14	27
Macallan 18	60
Balvenie 21	65

Cordials + Liqueurs

St. Germain	10
Kahlua	11
Amaretto Di Saronno	10
Chambord	9
Grand Marnier	10

Port

Sandman	8
Taylor 10	10