

WEEKEND BRUNCH

Onion Creek

WEEKENDS 7AM - 2PM

THE HEIGHTS OG SINCE 2002

Starters

CAPRESE BOARD \$13
fresh mozzarella . tomato
kale pesto . balsamic glaze
arugula . grilled ciabatta

FRICKLES \$9
spicy fried pickles
+ buttermilk ranch

ARTICHOKE KALE DIP \$10
tortilla chips & pico de gallo

MAC N CHEESE BALLS \$10
crispy . gooey . cheesy balls
+ sriracha mayo & ranch

CRISPY CAULIFLOWER \$9
+ spicy buffalo sauce

Sammiches

BACON & EGG TOAST \$11
applewood bacon . fried egg*
arugula . avocado . tomato
sriracha mayo on wheat
*served open faced / no side

BRISKET BREAKFAST SAMMICH \$14
house smoked brisket . fried egg*
cheddar . tomato . sriracha mayo
challah bun + side

JIVE TURKEY \$13
turkey . havarti . avocado . bacon
lettuce . tomato . red onion
chipotle mayo . ciabatta + side

FRIED CHICKEN SAMMICH \$14
boneless fried chicken breast
poblano slaw . dills . pretzel bun
(Make it HOT CHICKEN for FIFTY CENTS)

Burgers **SUB** PLANT BASED
BEYOND MEAT
PATTY
choose fries . potato chips or mixed greens
\$2 sweet potato fries, potato salad, or onion rings

CLASSIC* \$13
lettuce . tomato . onion . pickle
ketchup . mustard . challah bun

LAMPASAS* \$15
white cheddar . jalapeño relish
bacon . avocado . cilantro mayo
on a challah bun

Sweetness

BUTTERMILK WAFFLE \$7
powdered sugar
whipped butter . warm syrup
add fresh berries \$2
add bacon or sausage \$4

YOGURT & GRANOLA \$8
housemade granola . berries
white mountain organic yogurt
Honey * (contains nuts & seeds)

Classics

DRY CREEK BREAKFAST \$12
two eggs* . crispy potatoes
wheat toast . chicken sausage
or applewood bacon

CLEAN PLATE \$11
three scrambled eggs* . sides of avocado
sauteed spinach, mushrooms, and tomato
+ bacon or sausage \$4

6TH STREET MIGAS \$12
three eggs* scrambled with tortilla chips
cheddar & pico + queso & cotija
+ side salsa verde & flour tortillas

HOUSE SMOKED BRISKET HASH \$14
potatoes . sweet peppers & poblanos
two fried eggs over easy
creamy serrano + two flour tortillas

GREASY LIPS CHICKEN FRIED & WAFFLE™ \$13
two piece chicken & buttermilk waffle
whipped butter & warm syrup

Salads

+ grilled chicken \$4
+ grilled salmon \$6

HOUSE \$11
mixed greens . avocado . bacon
cheddar . tomato . cucumber . carrot
red onion . croutons

RANCHERO COBB \$15
mixed greens . poblano chicken
bacon . mango . avocado . tomato
cotija . green onion

WHITE OAK \$14
arugula . quinoa . cauliflower . feta
avocado . tomato . pickled onion . pecans
+ hummus & toasted pita

Feel Good

RUNNER'S BOWL \$13
scrambled egg whites over
quinoa kale salad . cauliflower
avocado + chicken sausage

AVOCADO TOAST \$13
avocado smash . egg whites
arugula . tomato . sprouts
parmesan + chicken sausage

BAGEL & LOX \$13
smoked salmon* . mixed greens
herbed cream cheese
tomato . red onion . capers
toasted everything bagel

Breakfast Tacos

choose -
corn or flour

MIGAS VERDE \$4
scrambled eggs* . queso . pico
salsa verde . black beans
creamy cilantro

BRISKET \$5
house smoked brisket
scramble eggs* . pico . cotija

VEDGE TACO \$4
scrambled eggs* . cheddar
black bean . avocado
tomato . chipotle mayo

HANGOVER \$5
fried egg* . white cheddar
bacon . avocado . mango . cotija
spicy chile de arbol . cilantro

Sides

Fresh Fruit \$4
Cheesy Grits \$3
Black Beans \$2.5
Two Eggs* \$3
Crispy Potatoes \$4
Applewood Bacon \$4
Chicken Sausage \$4
Pork Sausage \$4
Wheat Toast \$2
Buttermilk Biscuit \$4 (2)

*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs or nuts may increase your risk of foodborne illness.
*Customers need to be aware of the risks involved in consuming raw or undercooked foods.

Cocktails

SMASH IT \$10

old forester bourbon . peach . mint
lemon . soda

CREEK RANCH WATER \$8

texas highway hemp vodka
hibiscus . topo chico . fresh lime

#SELF CARE \$9

dripping springs gin . grapefruit
lemon . prosecco

CHULA RITA \$10

illegal mezcal . jalapeno . basil
pineapple. lime . agave

RUSTIC ROSE \$9

el jimador reposado . piloncillo simple
orange bitters . stirred

Coffee

LOCALLY ROASTED

HOUSE DRIP \$3 16oz

OC breakfast blend

OC ICED TODDY BREW \$4.5 16oz

24 hour cold brewed
coffee . rich & delicious

HORCHATA TODDY \$5 16oz

oc iced toddy + horchata
#cremoso

CUBAN BREVE \$4.5 16oz

OC original . raw sugar
dbl espresso . half n half

EL DUB \$3.5 4oz

dbl espresso
steamed milk

SHORTY \$4 8oz

dbl espresso . agave
steamed almond milk

CHAI \$4.5 16oz

creamy indian spiced
black tea latte

GOLDEN MILK CHAI \$5 16oz

our house chai + tumeric

DIRTY CHAI \$5 16oz

chai latte + espresso

MATCHA LATTE \$4.5 16oz

green tea latte

BLUEBERRY MATCHA \$5 16oz

green tea latte + blueberry
we love it iced!

MILKS

cow
almond .50
oat .50
soy .50
coconut .50

FLAVORS .50

vanilla + sf
hazelnut + sf
caramel
chocolate



Hot
Tea
\$4

Funky
Weekend
Brunch
WEEKENDS TIL 2PM
+ DJ

Sparkling

CHAMPAGNE MIMOSA BUCKET \$15

bottle of our house champagne . your choice of juice

CLASSIC MIMOSAS \$5 GLASS

house champagne with your choice of juice
add a floater \$2

PROSECCO, LA BREZZA ITALY \$7/28

fresh . fruity with juicy acidity . delicately off-dry finish

CAVA ROSE', JUVE DE CAMP BRUT SPAIN \$10/\$36

cherries . truffles . strawberry jam . fresh . balanced

PROSECCO, LUNETTA ITALY \$9 SPLIT /\$35 BUCKET (5)

fragrant . apple and peach. refreshing . dry with crisp

Famous Frozens

BIG ASS PINT

FROZEN MIMOSA \$7 (ADD A FLOATER \$3)

fresh OJ . champagne . splash of mango juice

FROZEN OF THE DAY \$7

bartender's whim

FROZEN BUNNY \$7

frozen mimosa . buckle bunny cream ale

Marys

HOUSE HEMP MARY \$7

highway TX hemp vodka
+ our house mary mix

SPICY B&B MARY \$11

spicy mary with bacon
+ blue cheese olives
celery . cherry peppers
citrus . tajin rim

MODELO MICHELADA \$6

modelo frio . plenty of fresh lime
tajin rim . finished w/ spicy house mary

Beer

Check out our
DRAFT BEER BOARD

BOTTLES + CANS on display



Swirl it!
Frozens Swirls
are the best.

ONIONCREEK

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Since 2002

Beverages

Classic Iced Tea \$3

Apricot Iced Tea \$3

Mexican Coke \$4

Topo Chico \$3

St Arnold Root Beer \$4

Orange Juice \$4

Cranberry Juice \$3

Bottled Water \$2

Arnold Palmer \$3

Mama's Lemonade \$3

Blueberry Lemonade \$3.5



The Creek Group
Hospitality Concepts
www.TheCreekGroup.com