

Brazos

PROPER TEXAS KITCHEN

BREAKFAST

• THE GIG 'EM BREAKFAST BUFFET •

BAKERY

Assorted Cereals
Whole Milk, 2% Milk, Almond Milk
Croissant, Assorted Danish, Mini Muffins, Scones
Wheat Bread, Sourdough Bread, Gluten Free Bread
Cinnamon Raisin Bagel, Plain Bagel, Blueberry
Bagel House Jams & Jellies and Whipped Butter

MADE TO ORDER EGGS

(PLACE ORDER WITH SERVER)

Farm Fresh Eggs Any Style
Omelets to Include:
Peppers, Spinach, Mushrooms, Onions,
Overnight Tomatoes, Jalapenos, Sharp
Cheddar, Goat Cheese, Swiss Cheese,
Ham, Sausage, Bacon

COLD

Hard Boiled Eggs
Avocado Mash
Selection of Seasonal Fruit
Mixed Berries
Granola & Yogurt Bar
Dried Fruits & Nuts (gf)

HOT

Scrambled Eggs
Breakfast Potato
Applewood Smoked Bacon, Breakfast Sausage
Biscuits & Gravy
Chef's Breakfast Hot Bread of the Day
Steel Cut Oatmeal

21 per person

• BRAZOS PTK BREAKFAST •

YOGURT PARFAIT

Greek Yogurt, Honey, Fresh Berries
8

STEEL CUT OATS OR STONE-GROUND GRITS

Natural Brown Sugar, Sun-Dried Cranberries
8

BUTTERMILK PANCAKES

Add Chocolate Chips or Blueberries
Pure Maple Syrup, Bacon or Sausage
11

HEARTLAND'S TEXAS WAFFLE

Macerated Fresh Berries, Cinnamon Chantilly
Cream, Maple Syrup, Bacon, or Sausage
13

FARMERS BREAKFAST

2 Cage Free Eggs Any Style, Breakfast Potatoes,
Bacon or Sausage, Choice of Toast
13

AVOCADO TOAST

Smashed Avocado Spread, Poached Egg, Tomato,
Pickled Red Onion, Radishes, Grilled Sourdough
13

BREAKFAST TACOS

Corn Tortilla, Scrambled Egg, Avocado, Salsa, Cojita
Cheese, Pico de Gallo, Cilantro, Black Beans
14

CREATE YOUR THREE EGG OMELET

Peppers, Spinach, Mushrooms, Onions, Overnight
Tomatoes, Jalapenos, Sharp Cheddar, Goat Cheese,
Swiss Cheese, Ham, Sausage, Bacon
Made with choice of Whole Eggs or Egg Whites
Bacon or Sausage, Breakfast Potatoes, Texas Toast
15

COWBOY BENEDICT

Buttermilk Biscuit, Pork Belly, Poached Egg,
Tomato Jam, Sausage Gravy, Breakfast Potatoes
15

• AGGIE SCRAMBLE •

2 Cage Free Eggs Scrambled, Breakfast Potatoes, Gig'em Biscuit, Country Gravy
Choice of Toppings: peppers, onions, mushroom, spinach, overnight tomatoes, bacon, sausage,
sharp cheddar, feta
13

• A LA CARTE •

TWO EGGS/ANY STYLE	4	BISCUITS & GRAVY	4	HOME FRIED POTATOES	4
APPLEWOOD SMOKED BACON	5	FRESH FRUIT SALAD	4	PANCAKES	3
COUNTRY SAUSAGE	5			CHOICE OF TOAST	3

• BEVERAGES •

ICED TEA	3	FOUNTAIN DRINK	3	MILK OR JUICE	3
ESPRESSO	3	FRESH COFFEE	3	BLOODY MARY	5
CAPPUCCINO	5	HOT TEA	3	MIMOSA	5

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

Brazos

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LUNCH



FARMERS TABLE SALAD BAR



CHEF'S KETTLE CREATION OF THE DAY

GREENS

Baby Greens, Baby Spinach, Crisp Romaine, Organic Baby Kale

GRAINS

Brown Rice, Quinoa, Roasted Cauliflower Rice

PROTEINS

Roasted Turkey, Chilled Grilled Chicken, Bacon, Hard Boiled Eggs, Shaved Parmesan, Crumbled Blue Cheese, Shredded Swiss Cheese

GARDEN FRESH TOPPINGS

Cherry Tomatoes, Carrots, Mushrooms, Cucumbers, Olive, Pepperoncini, Red Onions, Roasted Peppers, Garbanzo Beans, Black Beans

CRUNCHIES

Pepitas, Sunflower Seeds, Croutons, Tortilla Strips, Walnuts, Almonds

DRESSINGS

Italian Vinaigrette, Blue Cheese, Southwestern Ranch, Caesar, Honey Mustard

OILS & VINEGARS

Aged Balsamic Vinegar, Red Wine Vinegar, Champagne Vinegar, Extra Virgin Olive Oil, Avocado Oil, Red Chile Herb Infused Oil

SEASONINGS

Assorted Salts, Cracked Peppercorns, Oregano, Chili Flakes

14 per person

GRILLED PROTEIN ENHANCEMENTS:

Sliced Flat Iron 8 | Grilled Shrimp 8 | Verlasso Chilean Salmon 8

A LA CARTE

SERVED WITH CHOICE OF FRUIT SALAD OR HOUSE-MADE CHIPS

BARBECUE BRISKET SANDWICH

Texas Slaw, 1876 BBQ Sauce, Onion roll

12

12TH MAN BURGER

Briskey/ShortRib/Chuck Burger Blend, House Smoked Gouda, Crispy Onions, 1876 BBQ Sauce

11

ASIAN CHICKEN WRAP

Cabbage, Cilantro, Green Onion, Sweet Chili Sauce, Whole Wheat Tortilla

10

IMPOSSIBLE BURGER

Portobella Mushroom, Apple-Cranberry Slaw, Brioche

12

BEVERAGES

ESPRESSO 3
FOUNTAIN DRINK 2

CAPPUCCINO 5
FRESH COFFEE 3

HOT TEA 3
ICED TEA 3

Brazos

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DINNER

SOUPS

TORTILLA SOUP

Spiced Chicken, Cotija Cheese, Avocado, Crispy Tortilla

cup 4 | bowl 8

VEGAN CHILI (VG)

Warm Corn Bread, Chive Crema

cup 4 | bowl 8

STARTERS

SPINACH & JALAPENO ARTICHOKE DIP

Fontina & Boursin Cheese, Grilled Baguette, Tortilla Chips

12

TRIO OF DIPS

Brazos Valley Queso, House Made Guacamole, Salsa Roja, Corn Tortilla Chips

11

GULF JUMBO LUMP CRAB CAKES

Guajillo Chile Remoulade Sauce, Crispy Leeks, Ancho Chile Oil

15

SHRIMP & TOMATO COCKTAIL

Citrus Poached Shrimp, House Made Cocktail Sauce, Avocado, Lemon, Fried Parsnips

16

FLATBREAD

Prosciutto, Fig Jam, Shaved Parmesan, Arugula, Lemon Scented Olive Oil

15

SALADS

TEXAS WEDGE

Chilled Iceberg, Smoky Bacon, Tomato Horseradish Compote, Pickled Red Onion, Scallion, Jalapeno Ranch Dressing

11

CAESAR SALAD

Parmesan Cheese, Jalapeno Croutons, White Anchovies, Pancetta, Creamy Dressing

side 6 | full 12

A&M HOUSE SALAD

Local Greens, Grape Tomato, Cucumber, Shaved Carrot, Italian Vinaigrette

side 4 | full 6

ENHANCE YOUR SALAD

Cilantro Marinated Chicken Breast | 5

Gulf Raised Shrimp | 7

Verlasso Chilean Salmon | 12

Sous Vide Flat iron | 14

INSIDE THE BUN

BRAZOS CRAFTED BURGER

Chuck Brisket Patty, Aged Cheddar, Crispy Bacon, Lettuce, Tomato, Onion jam, Pickles

15 | add egg +2

SMOKED PULLED PORK SANDWICH

1876 BBQ Sauce, Crispy Fried Onions, Chipotle Slaw

14

FRIED CHICKEN

Buttermilk Fried, Pepper Jack Cheese, Vegetable's Slaw, Cilantro BBQ Mayo

15

PECAN APPLE CHICKPEA SALAD WRAP (VG)

Spinach Wrap, Chickpea, Pecan, Honeycrisp Apple, Cherries, Carrots

14

All sandwiches are served with cup of soup or chili | side salad | french fries | sweet potato fries

Burger patty may be substituted with plant based patty +3

LARGER PLATES

ARTISAN PASTA

Roasted Tomato Sauce, Rigatoni, Herbed Ricotta, Three Cheese Blend

18

FETTUCINE ALFREDO

Roasted Garlic Alfredo, Wilted Spinach, Cremini Mushroom, Shaved Parmesan

18

ENHANCE YOUR PASTA

Cilantro Marinated Chicken Breast | 5

Gulf Raised Shrimp | 7

Verlasso Chilean Salmon | 12

Sous Vide Flat Iron | 14

OVEN ROASTED HALF CHICKEN

Roasted Fingerlings, Sautéed Green Beans, Red Wine Garlic Jus

29

BRAISED PORK SHANK

Cheddar Grits, Charred Asparagus, Bacon & Mushroom Ragout

29

SOUS VIDE VERLASSO SALMON

Garlic Infused Spinach, Lemon Risotto, Tarragon Beurre Blanc, Preserved Lemon

28

BONE-IN BRAISED SHORT RIB

Boursin Cheese Mashed Potatoes, Butter Basted Heirloom Baby Carrots, Red Wine Reduction

34

44 FARMS PRIME 12OZ RIBEYE

Truffle Parmesan Pomme Frites, Charred Asparagus, Gorgonzola Butter, Natural Jus

38

YOUR SWEET SIDE

CHEESECAKE

Caramel Popcorn, Peanut Butter Mousse, Brulee Banana

9

CHOCOLATE TORTE

Coffee Ice Cream, Cashew Cocoa Tuile

9

RASPBERRY NAPOLEON

Raspberry Mousse, Honey Crème, Oat Crumble, Sorbet

9



Draft Beers

SHINER SEASONAL | 9

CELIS WHITE | 9

12TH MAN LAGER | 9

ROTATING IPA | 9

ROTATING SEASONAL | 9

ASK YOUR BARTENDER OR SERVER ABOUT LIMITED-TIME TEXAS AND OTHER CRAFT BEER SELECTIONS IN BOTTLES, CANS AND ON DRAFT.

Midnight Yums

PEACH COBBLER MARTINI | 14

Deep Eddy Peach Vodka, Frangelico, Heavy Cream

CHOCOHOLIC MARTINI | 14

Smirnoff Whipped Cream Vodka, Godiva Chocolate Liqueur, Milk

S'MORES PLEASE MARTINI | 14

Godiva Dark Chocolate Liqueur, In-House Infused Marshmallow Vodka, Heavy Cream

SUGAR COOKIE MARTINI | 14

Smirnoff Vanilla Vodka, Bailey's Irish Cream, Amaretto Di Saronno

THE WHOOP BEER | 16

Mount Gay Eclipse Rum, House Made Root Beer Caramel Syrup, Fresh Squeezed Orange Juice, Absinthe, House Made Bitter Foam

POND HOPPER MARTINI | 14

Wheatly Vodka, Fresh Lime Juice, Muddled Cucumber and Basil

AGGIERITA | 16

Espolon Blanco Tequila, Cointreau, DeKuyper Razzmatazz, Fresh Lime Juice, Agave Syrup

PURPLE RAYNE | 14

Smirnoff Vanilla Vodka, DeKuyper Tripe Sec, Fresh Lime and Lemon Juice, Paulas Orange, Blue Pea Flower Infused Simple Syrup

CLEAR AS GAMEDAY OLD FASHIONED | 16

Milk Clarified Whistlepig Piggyback Rye, Fresh Squeezed Orange Juice, Infused Peppercorn Maple Simple Syrup

THE ROSS VOLUNTEER | 16

Hendricks Gin, Lillet Blanc, DeKuyper White Crème De Cacao, Fresh Lemon Juice, Egg White, Bitters

BTHO B | 15

Monkey Shoulder Scotch, Pineapple Juice, DeKuyper Banana Liqueur, Cinnamon

WHISKEY FIELDS | 14

Makers Mark Bourbon, DeKuyper Peach Schnapps, Fresh Lemon and Lime Juice, Muddled Strawberry and Mint

THE WRECKING CREW | 16

Jameson Irish Whiskey, Peche Mathilde, Fresh Lemon and Lime Juice, Mint Infused Simple Syrup, Q Spectacular Ginger Beer, Toasted Rosemary

ROYAL CADETS | 16

Hennessy VS, House Made Chai Infused Antica Sweet Vermouth, Fresh Lemon, Cranberry and Pomegranate Juice

Handcrafted Cocktails

Wine Varietals

6oz | 9oz | Bottle

DAOU Chardonnay 10 | 13 | 34

Geyser Peak Chardonnay 8 | 10 | 26

Outlot Sonoma' Chardonnay 12 | 15 | 38

Le Rime Pinot Grigio 8 | 10 | 26

Terlato Pinot Grigio 11 | 14 | 38

Kim Crawford Sauv Blanc 10 | 12 | 31

Fleur De Mer Rose 12 | 13 | 33

Mionetto Prosecco 8 | 10 | 26

Tropical Passion Fruit Moscato 8 | 10 | 26

Unshackled By Prisoner Cab Sauv 13 | 16 | 42

Josh Cellars Cabernet Sauvignon 8 | 10 | 26

Terrazas Altos Malbec 8 | 10 | 26

Alamos Malbec 9 | 11 | 28

Erath Resplendent Pinot Noir 12 | 15 | 38

Dreaming Tree Pinot Noir 8 | 10 | 26

Campo Viejo Red Blend 8 | 10 | 26

DAOU Pessimist Red Blend 11 | 14 | 35

Charles Krug Merlot 11 | 14 | 36