SUNDAY BRUNCH

$80 Per Person
$40 per child under 12 years
*(does not include alcoholic beverages, tax or gratuity)*

BUFFET STATIONS

**MARKET STAND**
Fresh, Roasted, Fried & Pickled Vegetables with Seasonal Dips
Caesar Salad
Smoked Salmon & Bagel Bar

**SUSHI & SEAFOOD BAR**
- Nigiri
- Maki Rolls
- Shrimp Cocktail & Seafood Ceviche
- Crown Block Poke Bowls
- Selection of Oysters

**GET YOUR BREAKFAST**
- Overnight Oats
- Greek Yogurt Parfait
- Vegetable Quiche & Quiche Lorraine
- Chef Lizbeth’s Selection of Breakfast Pastries & Scones

**CAFÉ DE LA BELLE ÉPOQUE**

**CARVING STATION**
- Bone-In Smoked Ham
- Prime Beef Striploin
- Rope Sausage
- Selection of Garnishes & Sauces

**DESSERT & CANDY STATION**
- Cotton Candy
- Pies in the Sky
- Warm Cinnamon-Dusted Donuts
- Crown Block Cake Selection
- Basque Cheesecake
- Society Chocolate & Banana Cake
- Blueberry Spoonbread
- Carrot Cake Cookie Sandwiches
- Selection of Macarons
- Candy Bar

FROM THE KITCHEN

Choose one item

**AVOCADO TOAST & GREEN GOODNESS JUICE (VG)**
- Smashed Avocado, Heirloom Tomato, Spiced Pepitas, Pickled Fresnos & Red Onions, Grilled Sourdough

**CHILAQUILES (GF)**
- Fried Egg, Corn Tortilla Chips, Tomato Hatch Chili Salsa, Pickled Red Onion, Cilantro, Cotija

**Egg White Vegetable Frittata (V, GF)**
- Spinach, Tomato, Mushroom, Goat Cheese

**MASA PANCAKE (GF)**
- Berry, Jam & Maple Syrup

**FRIED CHICKEN & WAFFLE**
- Hackleback Caviar & Chives, Country-Fried Jidori Chicken, Maple Whipped Butter

**THE RED ZONE BREAKFAST**
- Two Eggs Your Style, Nueske’s Bacon, House-Made Sausage Patty, Heirloom Tomatoes, Texas Toast

**DUCK DUCK HASH (GF)**
- Confit Duck Leg, Roasted Sweet Potatoes, Caramelized Onion, Hatch Chili Verde, Fried Duck Egg

**COWBOY B.E.L.T.**
- Thick Cut Nueske’s Bacon, Soft Scrambled Farm Egg, Arugula, Heirloom Tomato, Parmesan, Lemon Aioli, Sourdough Toast

**WAGYU CROQUETTA BENEDICT**
- Wolferman’s English Muffin, Sous Vide Farm Eggs, Hollandaise, Pickled Red Onion & Shaved Asparagus

**ROSEWOOD SLIDERS**
- Texas Wagyu, Cheddar Cheese, Triple Cooked Fries, Red Onion Marmalade, Brioche Buns

**(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE**
*A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE*
## SUNDAY BRUNCH

**BEVERAGES**

### MIMOSAS
Blood Orange, Kir Royale or Bellini

12 each | 30 for flight of 3

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### CROWN BLOCK BLOODY MARY BAR

**PICK YOUR MIX**
Classic Mary, Maria Red or Green Tomatillo, or Clamato

**PICK YOUR POISON**
Vodka, Tequila, Gin or Bourbon

**GARNISH IT**
Fresh & Pickled Vegetables, Bacon, Beef Jerky, Cajun Shrimp, Artisan Salts and Texas Hot Sauces

$29 Per Person

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### COCKTAILS

**THE 214**
**OUR CLASSIC MARGARITA**
Casamigos Blanco, Jalisco, Agave, Lime, Smoked Salt Rim

19

**THE LADY BLAU**
**OUR SPICY SKINNY MARGARITA**
Casa Dragones Blanco, Giffard Triple Sec, Lime, Jalapeño

21

**CROWN BLOCKBERRY**
Casamigos Reposado, Cointreau, Lime, Blackberry, Aquafaba

21

**WILD HONEY**
Casamigos Mezcal, Lemon, Honey Ginger, Chili Tincture, Honeycomb

22

**THE SUNRISE SOUR**
Grey Goose, Chambord, Pineapple

15

**THE MOONTOWER**
Monkey 47, St-Germain, Lime, Basil, Cucumber

22

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### BEER
- Fire Ant Funeral (Amber) 8
- Half Life (Hazy IPA) 8
- Rahr Blonde Lager 8
- Michelob Ultra 8
- Miller Lite 8
- Modelo Especial 8
- Orion Japanese Rice Beer 12

### WINE BY THE GLASS

**BUBBLES**
- Madre, ‘Carpe Diem,’ Prosecco, Brut, D.O.C., IT, NV 20
- Gerard Bertrand, ‘An 825,’ Brut Rose, Cremant de Limoux, FR 17
- Jean Noel Haton, Cuvée de Reserve, Brut, Champagne, FR, NV 24
- Dom Perignon, Brut, Epernay, 2013 90

**ROSE**
- Château d’Esclans ‘Whispering Angel,’ Rose, Cotes de Provence, FR, 2021 18

**WHITE**
- Pighin, Pinot Grigio, Friuli Grave, IT, 2021 14
- William Chris, ‘Mary Ruth,’ White Blend, Hill Country, TX, 2022 15
- Chalk Hill, Chardonnay, Russian River Valley, CA, 2021 16
- Domaine Jean Paul Bailard, Sancerre, Loire Valley, Loire, FR, 2022 19
- Le Chablisienne, ‘Le Finage,’ Chablis, FR, 2020 19

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### ZERO PROOF

**LEMONADE**
- Fresh-Squeezed 7

**BLACKBERRY FIZZ**
- Blackberry Lemonade, Topo Chico 10

**PALOMA 0.0**
- Rosemary Simple Syrup, Fever Tree Sparkling Grapefruit 10

**TOWER FIZZ**
- Cucumber, Basil, Lemon, Ginger Beer 10

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**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH.**