

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
Selection of Gourmet Cheeses

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
Quiche Lorraine & Vegetable Frittata
Chef Lizbeth's Selection of
Breakfast Pastries & Scones

CARVING STATION

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

DESSERT & CANDY STATION

Cotton Candy
Candy Bar
Pies in the Sky
Warm Cinnamon Dusted Donuts
Caramelized Citrus Bar
Carrot Cake Cookies
Selection of Macarons

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

JAPANESE SOUFFLÉ PANCAKE
Summer Peach Compote, Pistachio, Whipped Crème Fraîche

CORNFLAKE CRUSTED FRENCH TOAST*
Brioche Bread, Vanilla Bean, Lemon, Blueberries

ROSEWOOD CHICKEN FRIED STEAK*
Rosewood Cubed Steak, A5 Gravy, Sunny Side Egg

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

FRIED GREEN TOMATO BENEDICT*
Poached Farm Eggs, Chorizo Hollandaise, Spinach, Frisée & Apple Salad

SOURDOUGH GRILLED CHEESE
Comte, Provolone, Short Ribs, Frisée & Apple Salad

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

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

A SUGGESTED GRATUITY OF 18% WILL BE ADDED TO YOUR BILL, 20% FOR PARTIES OF 6 OR MORE
(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

*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.

SUNDAY BRUNCH

BEVERAGES

MIMOSAS

Blood Orange, Kir Royale or Bellini
12 each | 30 for flight of 3

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

COCKTAILS

THE 214 19

OUR CLASSIC MARGARITA

Tres Generaciones Plata, Jalisco, Agave,
Lime, Smoked Salt Rim

THE LADY BLAU 21

OUR SPICY SKINNY MARGARITA

Casa Dragones Blanco, Giffard Triple Sec,
Lime, Jalapeño

CROWN BLOCKBERRY 22

Tres Generaciones Reposado, Cointreau,
Lime, Blackberry, Aquafaba

THE GARDEN 21

Hendricks Gin, Reyka Vodka,
Cucumber, Citrus

PEACH PLEASE 21

Weber Ranch Agave Vodka, Peach, Vanilla,
Citrus, Champagne

IN BLOOM 23

Hendrick's Grand Cabaret Gin, Coconut Cream,
Citrus, Raspberries

WINE BY THE GLASS

SPARKLING

Gerard Bertrand, 'An 825',
Crémant de Limoux, FR. 2021, Brut Rosé 17

Madre, 'Carpe Diem', Prosecco,
Veneto, IT. NV, Brut 20

Lallier, 'R019', Champagne, NV, Brut 27
Dom Pérignon, Épernay, 2015, Brut 90

ROSÉ

Château D'Esclans, 'Whispering Angel',
Côtes de Provence, FR. 2024 18

WHITE

Pighin, Pinot Grigio, Friuli Grave, IT. 2022 14

William Chris, 'Mary Ruth'. White Blend,
Hill Country, TX. 2023 15

Groth, Sauvignon Blanc, Napa Valley, 2023 17

Le Cablisienne, 'Le Finage',
Chablis, FR. 2021 19

Olivier Foucher, Domaine des Gaultiers,
Sancerre, FR. 2022 20

Rombauer, Chardonnay, Carneros, CA. 2023 28

ZERO PROOF

LEMONADE

Fresh-Squeezed 7

BLACKBERRY FIZZ

Blackberry Lemonade, Topo Chico 10

TOWER FIZZ

Cucumber, Basil, Lemon, Ginger Beer 10

FRENCH KISS

Ritual Gin Alternative, Lavender, Lemon,
Lyre's Classico 13

BEER

Fire Ant Funeral (Amber) 8

Half-Life (Hazy IPA) 8

Manhattan Project "Peacekeeper" Blonde 8

Michelob Ultra 8

Miller Lite 8

Modelo Especial 8

Sapporo Premium 8

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