

EASTER BRUNCH

\$100++ Per Person

\$50 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 | Truffled Deviled Eggs

CHARCUTERIE AND CHEESE

Chefs Selection of Cured Meats, Cheeses, with Dried Fruits & Nuts

SUSHI & SEAFOOD BAR

Nigiri* | Maki Rolls*
Crown Block Poke Bowls* | Selection of Oysters*
Shrimp Cocktail & Seafood Ceviche*

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* | Roasted Leg of Lamb | Rope Sausage
Selection of Garnishes & Sauces

CROFFLE STATION WITH SUNDAE BAR

Waffle Pressed Croissant | Seasonal Jams | Cherries | Whipped Cream
Pecans | Spinkles | Caramel | Chocolate Sauce | Coconut Flakes | Whipped Cinnamon Butter

DESSERT & CANDY STATION

Cotton Candy | Easter Themed Candy Bar | Pies in the Sky
Warm Cinnamon Dusted Donuts | Caramelized Citrus Bar | Carrot Cake Cookies
Selection of Macarons | Bunny Cookies | Marshmallow/ Caramel Peeps | Cookie Butter Cruffin
Vanilla Cheesecake with Strawberries | T.C. Peanut Butter Bar | Chocolate Eggs

FROM THE KITCHEN

Easter Brunch Features

STRAWBERRY & RICOTTA TOAST

Macerated Strawberries, Lemon Whipped Ricotta,
Pistachio Granola, Local Honey

TURKISH EGGS

Grilled Sourdough, Labneh, Urfa Biber,
Poach Eggs

Choose one item

AVOCADO TOAST & GREEN GOODNESS JUICE (VG)

Smashed Avocado, Heirloom Tomato,
Spiced Pepitas, Pickled Fresnos &
Red Onions, Grilled Sourdough

REUNION TOWER BREAKFAST PLATE

Two Eggs Your Style, Nueske's Bacon,
House-Made Sausage Patty,
Heirloom Tomatoes, Texas Toast

CHILAQUILES* (GF)

Guajillo Salsa Rojo, Pickled Red Onion,
Cotija, Cilantro, Fried Egg

HUEVOS RANCHEROS

Tomato Salsa, Poached Egg,
Chorizo Sausage, Tostadas

EGG WHITE VEGETABLE FRITTATA (V, GF)

Pecorino Cheese, Wild Mushroom, Kale,
Avocado Salad

JAPANESE SOUFFLÉ PANCAKE

Seasonal Compote or Jam,
Seasonal Garnishes

TIRAMISU FRENCH TOAST

Cocoa Pebbles, Whipped Mascarpone,
Coffee Anglaise, Cocoa Powder,
Brioche Bun

HOT HONEY BUTTER CHICKEN BISCUIT

Chef Lizzy's Angel Biscuit,
Cajun Hot Honey, Whipped Butter,
Southern Fried Chicken

SHORT RIB HASH

Roasted Sweet Potatoes, Caramelized
Onions, Sweet Peppers, Spinach,
Tomato Gravy

CB SMASHED BREAKFAST SAMMY

Chorizo Beef Patty, White Cheddar,
Smashed Avocado, Sunny Egg,
Triple Cooked Fries

COWBOY B.E.L.T.*

Thick Cut Nueske's Bacon, Soft Scrambled
Farm Egg, Arugula, Heirloom Tomato,
Parmesan, Lemon Aioli, Sourdough Toast

SOUTHERN FRIED CHICKEN BENEDICT

Poached Farm Eggs, Chorizo Hollandaise,
Spinach, Frisée & Apple Salad

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.

EASTER 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 Dragonos Blanco, Giffard Triple Sec,
Lime, Jalapeño

CROWN BLOCKBERRY 22

Tres Generaciones Reposado, Cointreau,
Lime, Blackberry, Aquafaba

BUNNY BLOOM 18

Gray Whale Gin, Monin Lavender Syrup, Lemon,
Prosecco

OCHO CUBANO 19

Bacardi Ocho, Lime, Mint, Champagne

PEACH PLEASE 21

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

ANGELS & DEVILS 22

El Tequileno Reposado, Cointreau, Lime, Agave,
Charred Tangerine & Grapefruit, Tajin

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**

EPC, Champagne, NV, Brut **29**

Dom Pérignon, Épernay, 2015, Brut **90**

ROSÉ

Pink Flamingo, 'Tête De Cuvée',
Sable De Camargue, FR. 2023 **15**

WHITE

Pighin, Pinot Grigio, Friuli Grave, IT. 2024 **14**

William Chris, 'Mary Ruth'. White Blend,
Hill Country, TX. 2025 **15**

Cliff Lede, Sauvignon Blanc, **20**

Napa Valley, 2024 **18**

Le Cablisienne, 'Le Finage',
Chablis, FR. 2023 **19**

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

Rombauer, Chardonnay, Carneros, CA. 2024 **28**

ZERO PROOF

LEMONADE

Fresh-Squeezed **7**

BLACKBERRY FIZZ

Blackberry Lemonade, Topo Chico **10**

APPLE FIZZ

Apple Cider, Simple Syrup, Soda **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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