CROWN BLOCK

RARE STEAKS • FINE SEAFOOD

REUNION TOWER

MOTHER'S DAY BRUNCH

$100++ Per Person*

$50 per child under 12 years

MARKET STAND

Fresh, Roasted, Fried & Pickled Vegetables
Seasonal Dips | Caesar Salad
Smoked Salmon & Bagel Bar
Selection of Gourmet Cheeses

SUSHI & SEAFOOD BAR

Nigiri* | Maki Rolls*
Shrimp Cocktail & Snow Crab Claws*
Crown Block Poke Bowls*
Selection of Oysters*

HOT STATION

Southern Style Fried Chicken
Gravy & Hot Honey | Mashed Potatoes
Mac And Cheese

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 | Sliders | Mini Hotdogs
Selection of Garnishes & Sauces

CHEF LIZZY'S CROFFLE STATION

Fresh Whipped Cream | Berries
Chocolate and Caramel Sauce
Cookie Crumble | Cherries

DESSERT & CANDY STATION

Cotton Candy | Candy Bar | Pies in the Sky
Warm Cinnamon Dusted Donuts
Caramelized Citrus Bar
Orange Cranberry Meringue Cookies
Selection of Macarons
Chocolate Covered Strawberries
Strawberry Rhubarb Crumble
Raspberry Cream Puffs | Turtle Creek Bar
Assorted Fruit Tarts | Lemon Raspberry Cruffin
Cinnamon Sugar Butter | Berry Jam

FROM THE KITCHEN

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

does not include alcoholic beverages, tax, or gratuity. 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.

MOTHER'S DAY 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

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 Betrand, 'An 825', Crémant de Limoux, FR. 2021, Brut Rosé	17
Madre, 'Carpe Diem', Prosécco, 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, Fruili Grave, IT. 2024	14
William Chris, 'Mary Ruth'. White Blend, Hill Country, TX. 2025	15
Cliff Lede, Sauvignon Blanc, Napa Valley, CA. 2024	18
Le Chablisienne, 'Le Finage', Chablis, FR. 2023	19
Terres Blanches, Sancerre, FR. 2024	22
Rombauer, Chardonnay, Carneros, CA. 2024	28

ZERO PROOF

LEMONADE **7**
Fresh-Squeezed

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

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

FRENCH KISS **13**
Ritual Gin Alternative, Lavender, Lemon, Lyre's Classico

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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