



**MICHAELS CUISINE**  
FOOD • FLAVORS • FUN

## MICHAELSCUISINE™ SATURDAY “STOCK SHOW” BRUNCH

SATURDAY FEBRUARY 3, 2018

11:00 AM ~ 4:00 PM

### FOOD

“BRUNCH” COFFEE / FRESH SQUEEZED ORANGE JUICE / PINK GRAPEFRUIT JUICE / GLASS OF MILK

**MC™ ANCHO PECAN JUMBO STICKY BUN** *With Our Famous Ancho Pecan~Bourbon Cream Cheese Icing.* \$5.00

**BUTTERMILK BISCUIT & PORK BREAKFAST SAUSAGE GRAVY** \$5.00

#### ALL AMERICAN BREAKFAST

*2 Eggs, Smoked Bacon, Or Breakfast Sausage, Ranch Breakfast Potatoes, & Toast.* \$12.50

#### VAQUERO OMELETTE♥

*A Three Egg Omelette Prepared With Steak Fajita, Roasted Peppers, Onions, Avocado, & Oaxaca Cheese. With Ranch Breakfast Potatoes, & Toast.* \$12.50

#### CLASSIC HUEVOS RANCHEROS

*2 Ranchero Sauced Corn Tortillas Topped With Cheese, 2 Eggs “Any Style”, & Re-Fried Chorizo Black Beans.* \$12.50

#### ★GREEN PICADILLO ENCHILADAS★ (OUR 2017 #1 BRUNCH FAVORITE!)

*3 Cheese Enchiladas With Scharbaur Ranch Texas Wagyu Beef Picadillo Sauce With 2 Eggs “Any Style” & Refried Chorizo Black Beans.* \$16.50

#### MC™ CHICKEN FRIED STEAK & 2 EGGS “ANY STYLE”

*Our Famous CFS With Brunch Grits, & Chipotle~Black Pepper Cream Gravy.* \$16.00

#### MICHAELS “CLASSIC” MIXTECO “BOWL”

*Our Classic Mixteco Casserole With Epazote Black Beans, & Topped With 2 Eggs “Any Style”* \$12.50

#### ★ BLACK FOREST EGGS BENEDICT

*Black Forest Ham & Poached Eggs On Grilled Italian Bread, With Ranch Breakfast Potatoes, & Classic Hollandaise Sauce.* \$15.00

#### MC™ STOCK SHOW PRIME RIB & 2 EGGS “ANY STYLE”

*8 Oz. Smoked Prime Rib & 2 Eggs “Any Style” Atop Grilled Italian Bread, With Whipped Potatoes, & Thai Green Beans* \$20.00

### FROM THE BAR

#### STOCK SHOW BRUNCH COCKTAIL

*TX Whiskey Peach & Apricot Cobbler Iced Tea, On The Rocks.* \$8.50

#### MC™ HAIR OF THE DAWG BLOODY MARY

*Smirnoff Vodka, & Our Kitchen Made Ancho Bloody Mary Mix Garnished With A Mixed Veggie Skewer.* \$6.50

#### MICHAELS MICHELADA SCHOONER

*Cold Light Beer, Fresh Lime Juice, Cilantro Hot Sauce, Worcestershire In A Roc-Doc Salted Frosty Schooner.* \$4.50

#### THE “CLASSIC” MIMOSA

*16 Oz. On The Rocks Of Champagne, Grand Marnier, & Fresh Squeezed Orange Juice.* \$6.50

#### PALOMA~MOSA

*16 Oz. On The Rocks Of Champagne, Tequila Blanco, Habanero Syrup, & Pink Grapefruit Juice.* \$6.50

#### ★ MICHAELS SOUTH TEXAS MARGARITA ★

*Sauza Tequila Blanco, Orange Liqueur, Orange Juice, And Lime Juice, With A Splash Of Cane Sugar Syrup.* \$8.50

**MICHAEL S. THOMSON**

CHEF ★ PROPRIETOR



**JORGE ROMERO**

EXECUTIVE CHEF