



MICHAELSCUISINE™ SATURDAY “STOCK SHOW” BRUNCH ★ SATURDAY FEBRUARY 9, 2019 ★ 10:00 AM - 4:00 PM

FROM THE KITCHEN

“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

STOCK SHOW BRUNCH FEATURED ENTREE

★ CAST IRON PORK CHOP BRUNCH ★

Cast Iron Fried Bone-In Pork Chop With MC™ Cream Gravy, Breakfast Bread Pudding, Epazote Black Beans & 2 Eggs “Any Style” \$18.50

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 FEATURED DRINKS

★ PRESIDENTE LATTE ★

MC™ Espresso With A Shot Of Presidente Brandy & Gran Marnier, Topped With A Creamy Milk Foam & A Hint Of Freshly Ground Mexican Cinnamon. \$8.50

★ WILD WEST MOCHA BLANCO ★

Creamy Blend Of DBL MC™ Espresso, Gran Marnier & Godiva White Chocolate Topped With Steamed Milk & A Brulee Orange Peel \$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