

Dragonfly

MODERN AMERICAN KITCHEN

BRUNCH MENU

in the beginning

- HOUSE MADE GRANOLA PARFAIT** 8.
Vanilla Yogurt and Summer Berries
- SUMMER MARKET FRUIT AND BERRY DIET** 8.
- MORNING BREAD BASKET** 7.
Muffins, Croissants and Cinnamon Rolls
- SMOKED SALMON** 12.
*Orange-Cardamom Whipped Cream Cheese, Watercress,
Tomato-Caper Relish and Rye Toast*
- LEMELY FARM TOMATO CAPRESE** 14.
Avocado, Bacon, Micro Basil and Balsamic
- WATERMELON WEDGE** 9.
Blueberry Soup, Orange Infused Honey, Pistachio and Anise Hyssop

beverages

- ILLY COFFEE** 4.
- ILLY ESPRESSO** 4.
- BARISTA DRINKS** 5.
- HAND SQUEEZED ORANGE JUICE** 4.
- HAND SQUEEZED GRAPEFRUIT JUICE** 4.
- DAILY FRUIT & VEGETABLE JUICE** 6.
- SUMMER BERRY SMOOTHIE** 9.

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EXECUTIVE CHEF:

Dan Landsberg

griddle-rama

- ANGEL FOOD CAKE FRENCH TOAST** 14.
Lemon Scented Mascarpone and Blueberry-Vanilla Rum Syrup
- BUTTERMILK FLAP JACKS** 8.
Whipped Butter and Vermont Maple Syrup
- "CHICKEN AND WAFFLES"** 15.
*Duck Confit, Onion-Sage Waffle, Poblano Cream Gravy
and Fried Haney Farm Egg*

eggs & more

- CRISPY PORK BELLY STEAK AND TEXAS FARM EGGS** 12.
- CHICKEN FRIED LOBSTER BENEDICT** 21.
Gruyere-Potato Cake, Spinach, Bacon and Hollandaise
- ANCHO CHILE PORK TAMALES** 16.
Fried Texas Farm Egg, Tomatillo Salsa and Luna's Tortillas
- PEPPERONI PIZZA OMELET** 12.
*San Marzano Tomato Sauce, Mozzarella Cheese and Cheddar
Potato Hash*
- FRIED TEXAS FARM EGG SANDWICH** 12.
Bacon, Fontina, Dijonaise, Lettuce, Tomato
- HUEVOS RANCHEROS CRISPY TACOS** 12.
With Blackbean Refrito and Tomatillo Salsa
- GRILLED CHICKEN CAESAR** 15.
Baby Greens, Parmesan Crisp, White Anchovy Oil
- MEDITERRANEAN SALAD** 15.
Spinach, Feta, Kalamata, Bacon, Hummus, Grilled Pita

side
ITEMS



- FRUIT YOGURT** 3.
- WHITE CHEDDAR POTATO HASH** 5.
- HOUSE GROUND MAPLE-HERB SAUSAGE PATTY** 6.
- APPLEWOOD SMOKED BACON** 5.
- ARTISANAL TOAST - House Preserved Jam and Butter** 4.
- SUMMER BERRY SMOOTHIE** 9.

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wines | by the glass

CHAMPAGNE & SPARKLING

	GLS / BTL
Charles de Fere, France, Brut, NV	09. / 45.
Mumm Napa, Brut Rosé, NV	13. / 65.
Perrier Jouet, Grand Brut, NV	18. / 99.
Veuve Clicquot "Ponsardin", Brut, NV	20. / 130.
Nicolas Feuillatte (187 mL), Brut, NV	21.

WHITES

Antinori Bramito, Chardonnay, Umbria, Italy, '08	10. / 40.
Chateau de Sancerre, Sauvignon Blanc, France, '09	13. / 64.
Las Perdices, Pinot Grigio, Mendoza, '09	10. / 40.
Brancott, Sauvignon Blanc, Marlborough, '09	09. / 36.
Loimer 'Lois', Gruner Veltliner, Austria, '09	11. / 43.
Château St. Michelle 'Eroica', Reising, WA, '09	12. / 49.
Conundrum, White Blend, California, '09	15. / 60.

REDS

Michael Sullberg, Cabernet Sonoma, '09	09. / 36.
Conn Creek, Cabernet, Napa Valley, '06	15. / 60.
Stoneleigh, Pinot Noir, Marlborough, '09	10. / 40.
Belle Gloss, Pinot Noir, Sonoma, '06	17. / 68.
181, Merlot, Napa Valley, '07	09. / 36.
Layer Cake, Shiraz, South Australia, '09	11. / 44.
Lancatay, Malbec, Mendoza, '09	09. / 36.
North Star 'Stella Maris', Red Blend, Columbia Valley, '06	14. / 55.
'The Prisoner' by Orin Swift, Zinfandel Blend, Napa Valley, '10	22. / 87.

non-alcoholics

Iced tea	4.
Lemonade	4.
Soft Drinks	4.
Coffee	4.
Cappuccino & Latte	5.
Hot Tea	4.
Fresh Squeezed Juices	4.
Milk	4.
Bottled Water	4. / 8.



FEATURED
1/2 bottle

VERAISON,
CABERNET SAUVIGNON,
Stagcoach Vineyards, '06




— 58. —

cocktails & social agents



SPARKLERS!

 TEXAS PUNCH <i>Ketel One Oranje, St. Germain Elderflower, Fresh Lemon & Pear Juices, Shaken Lightly & Topped With Prosecco</i>	12.
 THE MISTRESS <i>Effen Black Cherry Vodka, Fruit Lab Hibiscus Liqueur, Fresh-Squeezed Lemon Juice, Shaken Lightly & Topped With Prosecco</i>	12.

SOUTHERN SIPPERS

 JOHN DALY <i>Veev Acai Berry Liqueur, Deep Eddy Sweet Tea Vodka, Freshly Muddled Raspberries & Mint; Topped With Fresh-Squeezed Lemonade</i>	12.
 FLOWERS AND BULLEITS <i>Bulleit Bourbon, Mathilde Pear Liqueur, Clover Honey Syrup & Fresh-Squeezed Lemon Juice.</i>	12.
 STRAWBERRY FIELDS <i>Stolichnaya Strawberry Vodka, Martini & Rossi Bianco, Strawberry Puree, Fresh-Squeezed Lemon Juice, Crème Yvette & Rose Water</i>	12.



SHHH... OTS!

 CARNIVALE <i>Southern Comfort Fiery Pepper, Cherry Herring, Almond Syrup & Fresh-Squeezed Lime Juice</i>	10.
 BAZOOKA JOE <i>"Bubble Gum's Older Brother" House-Infused Bubble Gum Vodka, Lime, & Lemon Juices</i>	10.

GOOD...GOOD... GOOD LIBATIONS

 PEARFECT AUTUMN <i>Bombay Gin, Strega Liqueur, Apple Cardamom Simple Syrup, Fresh-Squeezed Lemon Juice</i>	12.
 SUNNY SIDE UP <i>Ketel One Oranje, Aperol, Stirring's Ginger Liqueur, Lemon Juice, Dash of Cinnamon</i>	12.
 ROOT BEER MANHATTAN <i>Bulleit Rye, Blackmaker Root Beer Liqueur, Sweet Vermouth, Mole Chocolate Bitters</i>	12.

THE AFTERPARTY

 DIRECT-CURRENT COCKTAIL <i>Dragonfly's Own Coffee Bean-Infused Vodka Mixed With St. Elizabeth All-Spiced Dram, Stirring's Espresso and Milk</i>	12.
 GINGER ALEXANDER <i>Hennessey VS Cognac, Stirring's Ginger Liqueur, White Crème de Cacao, & Fresh Cream, Shaken Vigorously & Garnished With Freshly-Grated Cinnamon</i>	12.

beer

MILLER LITE <i>American Pale Lager</i>	5.	SESSION LAGER <i>American Pre-Prohibition style Pale Lager</i>	5.	LEFT HAND MILK STOUT <i>Milk Stout from Colorado</i>	6.
BUD LIGHT <i>American Pale Lager</i>	5.	BLUE MOON <i>Belgian Style Wheat Beer from Colorado</i>	6.	STELLA ARTOIS <i>Light Belgian Lager</i>	6.
MICHELOB ULTRA <i>American Pale Lager</i>	5.	STONE I.P.A. <i>India Pale Ale from California</i>	6.	PYRAMID HEFEWEIZEN <i>American Unfiltered Wheat Beer</i>	6.
CORONA <i>Mexican Pale Lager</i>	6.	SPATEN <i>Light German Lager</i>	6.	DUVEL <i>Belgian White Ale</i>	8.
ZIEGENBOCK <i>Texas Amber Ale</i>	6.	UFO <i>American White Ale</i>	6.	CLAUSTHALER <i>German Non Alcoholic Ale</i>	5.
FIREMAN'S #4 <i>Texas Blonde Ale</i>	6.				