Boards

Pâté and Cheeses
duck pate, chorizo links, Hook's 5-year cheddar,
Fourme d'Ambert blue, Zamorano manchego, deviled egg 18

Roasted Butternut Squash Flatbread
caramelized onions and mushrooms, blue cheese 13

Charred Broccolini Flatbread
chorizo, sun dried tomato pesto, parmesan 13

Grilled Pear Flatbread
blue cheese, arugula, balsamic glaze 13

Toasts *– white or pumpernickel –*

House-Cured Salmon
purple onion, cucumber, dill, Greek yogurt, sour cream 11

Avocado
cherry tomato, feta 10

Almond Butter
strawberries and banana tossed in orange liqueur, brûléed 9

Small Plates

Stuffed Portabella Mushroom
shrimp, crawfish, creamy spinach and parmesan 15

Bacon-Wrapped Quail
creamy cheese grits, sautéed arugula, pomegranates,
andouille sausage reduction 13

Mussels
housemade chorizo, grilled bread 14

Orecchiete Pasta
brussels sprouts, mushroom, walnut, gorgonzola cream 11

Gulf Coast Beignets
shrimp, crab, andouille sausage, corn,
roasted red pepper remoulade 12

Duck Spring Rolls
ginger-scallion soy dipping sauce 10

Lump Crab Cakes
red pepper beurre blanc 15

GF = Gluten Free = Vegan

Please alert your server to any allergies.
No split checks, please. Split plate 3

BACKSTREET CAFE

Fresh From The Oven

Orange Chocolate Brioche Buns 7
Buttermilk Biscuits 7

Eggs & Such

Short Rib Risotto
braised beef short rib, root vegetables, spinach,
crispy fried brussels sprouts 22

Salmon and Eggs
poached eggs, creamy spinach, potato cake, hollandaise 21

Beef Tenderloin and Eggs
rosemary tomato, roasted potato, asparagus, poached eggs 25

Carnitas Tostadas
slow-roasted pork, mushrooms, tomatillo salsa, crema,
refried beans, and two poached eggs 18

Southern Fried Chicken
leg and thigh, gingerbread waffle, salted caramel-maple
syrup 18

Fried Egg Sandwich
arugula, tomato, bacon, red pepper mayonnaise,
pesto, fresh fruit 14

Smoked Chicken and Potato Hash
poached eggs, avocado, tomatillo salsa 17

Crab Cakes and Eggs
red pepper beurre blanc 21

Brioche French Toast
bananas, Nutella, caramel sauce, maple syrup,
crushed candied peanuts 14

Migas
scrambled eggs, tortilla chips, jalapeño, tomato,
queso blanco, black beans, bacon 17

Backstreet Benedict
cheddar chive biscuits, aged Virginia ham,
hollandaise, grits, asparagus 17

Texas Gulf Shrimp and Stone-Ground Cheese Grits
green onion, crispy leeks 25

Soups and Salads

Lime and Ginger Marinated Beef Bowl
mixed grains, peanuts, cilantro,
basil, bok choy, cucumber 18

Smoked Duck Gumbo
fried chicken livers 10

Roasted Pear Salad
blue cheese, dried fruit, nuts 11

Grilled Salmon Bowl
buckwheat noodles, cucumber, purple onion, arugula,
romesco, sesame-honey dressing, pine nuts,
roasted peppers, fresh herbs 17

Tortilla Soup
smoked chicken, roasted tomato, avocado, tortilla strips 10

Bibb Lettuce Salad
crisp bacon, hardboiled egg, creamy basil dressing 9

Grilled Shrimp Bowl
couscous, zucchini, avocado, cucumber, watercress,
parsley 17

Chicken Salad
kale, brussels sprouts, avocado, feta, dried cherries, GF
almonds, lemon vinaigrette 17

Roasted Carrot and Avocado Salad GF
arugula, endive, watercress, red oak lettuce,
beluga lentils, burrata 14

Jumbo Crab Salad
avocado, grape tomato, cucumber, radish,
lemon purée, basil oil 26

Vegetables

Sweet Potato
crumbled bleu cheese,
candied pecans 7

Dirty Rice
shredded pork, jalapeño bacon 7

GF **Charred Brussels Sprouts** 7

GF **Curried Carrots** 7
pine nuts, dried fruit,
Greek yogurt dressing

Asparagus 7
feta, rye crumbs

Wedge Fries 5
chipotle mayo

GF **Warm Lentils** 7
root vegetables

Farro 7
butternut squash, kale, sun dried
cranberries, pomegranate,
mandarin dressing
served warm

GF **Charred Broccolini** 7
almonds

Mixed Grains 7
deeply roasted vegetables

Cauliflower Gratin 7
goat cheese and fresh thyme

GF **Corn Pudding** 4

Rigatoni 7
tomato vodka cream sauce

Macaroni and Cheese 7

Brunch Cocktails

Garden Mule 10
Dripping Springs Vodka, housemade ginger beer, lime,
House made cucumber water ice cubes

The Buzzed ABC's 10
Buffalo Trace Bourbon, Cardamaro, espresso,
steamed milk, house honey comb malt ice cream

Backstreet Bloody Mary
special from-scratch mix, Texas vodka, sea salt
8.5 per glass 48 per pitcher

The Tuxedo (#86) – Ford's gin, Fino Sherry,
Maraschino Liqueur, Absinthe, orange bitters 10

Dark & Stormy 10
Gosling's Rum, lime, housemade ginger beer

Green is Good (Hangover Special) 10
Leblon Cachaca, elderflower liqueur, muddled kiwi, lime,
simple syrup, grapefruit bitters

Blackberry Mojito 9.5
rum, Texas blackberry, mint, lime,
simple syrup, soda

Wine Based Libations

Signature Red Wine Sangria
Spanish red, orange juice, pineapple,
mango juice, lime, simple syrup, brandy
8.5 glass 25 bottle 48 magnum

Aperol Spritz 10
blood orange, orange, Aperol, Prosecco

Wild Berry Mimosa
wild berries, lime, sparkling wine
5.5 glass 22 bottle 42 magnum

Pretty Pomegranate Mimosa
pomegranate, guava, ginger, lime, sparkling wine
5.5 glass 22 bottle 42 magnum

Wines By The Glass

Sparkling

NV Taittinger Brut Champagne, France 17
NV Château de Brézé Brut Rose *Cremant de Loire, France* 11
NV Adami "Garbel" Prosecco Brut *Treviso, Italy* 9.5

White

'12 Ram's Gate Chardonnay *Napa-Carneros CA* 14
'13 Adelaida "Anna's White" *Paso Robles, CA* 12
-Gorgeous blend (Viognier, Grenache Blanc, Roussanne) with wildflower, mellow oak, apple orchard and exotic mango.
'14 Waitsberg "Chevray" Chenin Blanc *Columbia Vly, WA* 10.5
'13 Fowles "Are You Game?" Chardonnay *Victoria, Australia* 9.5
'14 Schiopetto Pinot Grigio *Friuli, Italy* 11
'14 Telmo "Basa" Blanco *Rueda, Spain* 9
'13 Hogl 'Steinterrassen' Dry Riesling *Wachau, Austria* 13
'12 Spreitzer "Weingut" Riesling *Rheingau, Germany* 11
'15 Craggy Range Sauvignon Blanc *Martinborough, NZ* 11.5
'15 McPherson 'Timmons Ranch' Piquepoul *Texas* 9
-My favorite Texas winery introduces this wonderful summer white. 685 cases of thirst-pounding goodness.

Rose

'15 Miraval *Provence, France* 14
'16 A.A. Badenhorst "Secateurs" South Africa 10

Red

-Coravin Wine of the Month-
'10 Guigal Chateauneuf-du-Pape *S Rhone, France*
25 - glass 12.5 - 3 ounces 100 - bottle
'14 Roth Cabernet Sauvignon *Alexander Valley, CA* 13
'12 Liberated Cabernet Sauvignon *California* 10
'14 Dom Richou "4 Chemins" Cabernet Franc *Anjou, France* 10
'15 Gran Passione Corvino/Merlot *Veneto, Italy* 9
'13 Tahuan Malbec *Mendoza, Argentina* 11
'13 Dashe Cellars Zinfandel *Dry Creek, CA* 12
'14 Lucienne 'Doctor's' Pinot Noir *Santa Lucia, CA* 15
'14 Row 503 Mor Pinot Noir *Willamette Valley, OR* 12
'13 Les Coudoulieres Sablet Cotes-du-Rhone *Rhone, France* 9.5
'13 Poderi Nespoli Sangiovese *Romagna, Italy* 9

BACKSTREET CAFE

Brunch Menu

Drink Specials

Nutella Ice Coffee 4.5

Pumpkin Spiced Hot Cocoa 4.5
Roasted pumpkin, maple, clove, cinnamon, vanilla bean, two types of chocolate, toasted marshmallows

Beauty & The Bacon 11
Sotol Reposado, Ransom Old Tom Wood Aged Gin, Cointreau, lime, stone fruit marmalade, bitters ice cube, salted rim, served with a slice of crispy bacon