

# ROUX & BREW

Seafood & Steak House

## SATURDAY BRUNCH

10:00 AM - 3:00 PM

<b>ENDLESS</b>	16
Mimosa, Sparkling, Sangria, Poinsettia <i>Specialty Mimosas: Strawberry, Pineapple, Grapefruit, Blueberry, Passion Fruit • 19</i>	
<b>20oz LOADED BLOODY MARY</b>	16
Local Sugarfield Vodka, candied bacon, Zing Zang, pickled vegetables, Tajin rim	
<b>BRUNCH BLOODY MARY</b>	8
Conciere Vodka, Zing Zang, pickled vegetables	
<b>PICKLED BLOODY MARY</b>	10
Texascraft Spicy Pickle Vodka, Zing Zang, spicy bean juice, house made pickles	
<b>CHAMPAGNE MARGARITA</b>	10
Strawberry, Passion Fruit, Blueberry, Raspberry, Blackberry, Pineapple	
<b>WHITE PEACH SANGRIA</b>	11
Hardhide Peach Whiskey, Moscato, muddled peaches, fresh lemon juice, mint	
<b>ESPRESSO MARTINI</b>	11
Vodka, House cold brew espresso, coffee liqueur	
<b>BREWED ROUX</b>	11
Cantera Negra, vodka, hazelnut liqueur, Irish cream, house cold brew espresso, half & half	
<b>FROZEN BEIGNET ESPRESSO</b>	11
Beignet Vodka, Sugarfield Coffee & Cream Liqueur, cold brew espresso, half & half	

## STARTERS

### Brunch Board

Chef's selection of waffles, pancakes, beignets, seasonal fruit, potato cakes, mini quiche, sausage, bacon, seasonal spreads, and house made syrups 22  
*20% off a bottle of wine with purchase of board*

### ROUX BERRY BEIGNETS

House Fried Beignets, filled with our house strawberry filling, dusted with powdered sugar, Mocha ganache 8

### ROUX BEIGNETS

House Fried Beignets, dusted with powdered sugar, and your choice of chocolate, strawberry, or raspberry drizzle 6

### SPANISH FRITTATA SKILLET

Eggs, onion, house fried potatoes, green onion, house lemon aioli 12

### TIRAMISU CRÈME

Coffee infused Crème, Crème Anglaise, chocolate ganache, hazelnut mascarpone 10

FOR PARTIES OF 8 OR MORE 20% GRATUITY WILL BE APPLIED

© Roux & Brew 2025