



rye.

@BRUNCH

COCKTAILS

- mimosa** with orange juice. 6/25
with grapefruit or cranberry. 7/30
with blood orange, pineapple, or passionfruit. 8/34
- bloody mary** house bloody mary mix. 9
sub gin or tequila +l.
- boo radler** tequila, grapefruit, lemon, lime, elderflower, radler. 13
- blurred limes** dill infused tequila, cucumber, aloe, lime, celery bitters. 15
- "rye's" sangria** white wine, cocchi rosa, apricot, orange, lemon bitters . 15

full cocktail list and classic cocktails available by request

BREAKFAST

- tostada** over easy local egg, cheddar & jack cheese, pico de gallo, guajillo-lime crema, chipotle purée, micro cilantro, blue corn tortilla. 6
- french toast** ask your server for today's special. always made with house challah bread. 16
- benedict** ask your server for today's special. always on house english muffins with local eggs. 18
- qrösti** quiche on top, hashbrown cake on bottom. ask your server for today's special. 14
- breakfast tacos** shredded, crispy beef, eggs, sumac onion, aji amarillo vinaigrette, chicharrones, micro cilantro. 19
- GELTy pleasure** house pork belly goetta, local egg, croissant, lettuce, tomato, spicy honey butter, house seasoned chips. 15
- everybody loves
relleno** two local eggs, anaheim pepper, vegan chorizo, butternut squash, pepitas, vegan queso, herb salad, piri piri. 25
- fried chicken
and grits** rum brined chicken thigh, red corn cheddar-scallion grits, roasted jalapeño gravy, poached local yolk. 18



DFW Restaurant Week Menu | August 7th—August 20th | \$49 Per Person

1st Course Amuse

Icelandic Style Hot Dog

2nd Course

Vegetables – Roasted Root Vegetables in Burnt Miso Glaze

3rd Course

Pork Belly Taco

4th Course

Cacio e Pepe

5th Course

Hanger Steak