

HOUSTON RESTAURANT WEEKS \$25 BRUNCH MENU

SATURDAY-SUNDAY

COCKTAIL & WINE SPECIALS

Opulent Espresso Martini, 18
Gold Fashioned, 18
Entourage, Rose, Cote De Provence, 65
Emmolo, Sauvignon Blanc, Napa, 68
Belle Glos 'Balade' Pinot Noir, Russian River Valley, 85
Ehlers, Cabernet Sauvignon, Napa, 125
Altamura, Cabernet Sauvignon, Napa, 175

FIRST COURSE CHOOSE ONE

The Annie Tortilla Soup, avocado relish, queso fresco, tortilla chips
Romaine Caesar Salad, herb croutons, parmesan, boquerones
Beet Salad, whipped ricotta, pistachios, saba vinaigrette, basil
The House Salad, young lettuces, cucumber, pickled tomato & onion, olives, marinated feta
2 Blueberry Muffins, butter & jam
2 Scratch Biscuits, choice of honey, butter & jam OR sausage gravy

SECOND COURSE CHOOSE ONE

The Classic Ben 'E', English muffins, 2 poached eggs, Canadian bacon, hollandaise Chicken Pibil, 2 poached eggs, avocado, pickled red onion, smoked paprika hollandaise, cilantro Cinnamon Roll French Toast, cinnamon custard, frosted pecans, vanilla bean glaze Huevos Rancheros, crispy tortilla, refried beans, fried eggs, avocado, cowboy chili Lemon Blueberry Ricotta Waffle, lemon curd, whipped ricotta, blueberries Atlantic Salmon, piquillo pepper & fennel ragout, capers, agrumato oil Chicken Paillard, marinated tomatoes, avocado, red onion, arugula Fried Chicken Sandwich, sambal aioli, bread & butter pickles, lettuce, tomato, herb fries

DESSERT +6

Gianduja Chocolate Gateau, frosted hazelnuts, vanilla ice cream

Pistachio Paris Brest, choux pastry, macerated strawberries, pistachio dragees

Philadelphia Lemon Cheesecake, Philadelphia cream cheese, lemon ginger cookie crust

THE ANNIE CAFÉ WILL DONATE \$1 FROM EACH BRUNCH SOLD.



