

BREAKFAST

GRAB & GO

SEASONAL FRUIT PLATE	7
Berries, melon, pineapple, honey dip	
STEEL CUT OATMEAL	8
Brown sugar, raisins, seasonal fruit	
FRUIT SMOOTHIE	9
Strawberry-banana, mango burst	
POWER UP	10
Hard boiled egg, yogurt, Kind Bar, Red Bull	
THE CONTINENTAL	10
2 Croissants, butter, jam, coffee, choice of juice or fruit	
SHORTSTACK	13
3 Pancakes: buttermilk or blueberry, bacon, fresh fruit	
THE B.O.B.	12
Ham, sausage, or bacon, egg, cheese, brioche bun, fruit cup	
EARLY RISER	13
Two eggs, bacon or sausage, breakfast potatoes, choice of bread, fruit cup	
WESTERN OMELET	14
Ham, peppers, onions, cheddar cheese, breakfast potatoes, fresh fruit	
EGG WHITE SCRAMBLE	13
Turkey sausage, peppers, tomatoes, avocado, spinach, fruit cup	
BREAKFAST TACOS	12
Bacon or sausage, potatoes, cheese, salsa, fruit cup	

ADD ONS

BREAKFAST POTATOES	2
EXTRA MEAT	3
HARD BOILED EGG	2

MAG MUFFIN SANDWICH	6
Sausage, egg, cheese, english muffin	
BREAKFAST TACO	3
Eggs, bacon, cheese	
BREAKFAST TACO	3
Egg whites, potatoes, cheese	
SEASONAL FRUIT CUP	3
SEASONAL BERRY CUP	6
YOGURT	3
HALF GRAPEFRUIT	3
WHOLE FRUIT	2
PROTEIN BAR	4
YOGURT PARFAIT	6
STEEL CUT OATMEAL	4
BAGEL	3

DRINKS

STARBUCKS DOUBLE SHOT	5
RED BULL	6
V-8	3
SMOOTHIE SHOT	5
COFFEE	2
JUICES	3
OJ, apple, cranberry, grapefruit	

Please let your server know of any food allergies as not all ingredients are listed on the menu.
Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illness.

MENU

STARTERS

SPINACH ARTICHOKE DIP	10
Tortilla chips, bread crisps	
SHRIMP & GRITS	13
Tasso ham, white cheddar grit cakes	
MEATLOVERS FLATBREAD	11
Italian sausage, chorizo, roasted peppers, caramelized onions	
GRILLED TEXAS QUAIL BITES	16
Red wine demi-glace GF	
SHORT RIB NACHOS	18
Half Order	9
Refried beans, braised short ribs, guacamole, sour cream, jalapenos, shredded iceberg, pico de gallo, salsa GF	

SOUPS & SALADS

SOUP DU JOUR	Bowl 10 / Cup 5
Chef's daily selection	
CHICKEN TORTILLA SOUP	Bowl 10 / Cup 5
Avocado, tortilla strips GF	
MAGNOLIA SALAD	10
Butter lettuce, julienne vegetables, boursin cheese, candied walnuts, farro, white balsamic vinaigrette GF	
+\$12: Grilled chicken	
+\$14: Grilled shrimp	
SOUTHWESTERN CAESAR SALAD	10
Romaine hearts, roasted peppers, jalapeno corn bread croutons, chipotle caesar dressing GF	
+\$12: Blackened chicken	
HOUSTON WEDGE	12
Bacon, gorgonzola, tomatoes, scallions, avocado GF	

SANDWICHES & ENTREES

SPINACH CAKES	14
Wild mushrooms, caramelized onions, goat cheese, roasted red Pepper coulis, quinoa salad	
CHICKEN AVOCADO KAISER	14
Chipotle mayo, applewood bacon, lettuce, tomato, sweet potato fries GF	
SMOKED CHICKEN ENCHILADAS	14
Charro beans, spanish rice, ancho gravy, avocado crema	
MAGNOLIA BURGER	17
8 oz brisket blend patty, cilantro aioli, bbq sauce, crispy fries GF	
CHILI RUBBED GRILLED PORK CHOP	24
Cordon Bleu mac & cheese, collard greens GF	
PEACH CREEK POULTRY ROAST CHICKEN	25
Seasonal vegetables, butter mashed potatoes, glace' de poulet GF	
GRILLED SALMON	26
Roasted fingerlings, baby carrots, tomato jam GF	
ADOBO RUBBED FILET	32
Cauliflower mash, wilted baby kale, malbec reduction GF	

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WINE & SPIRITS

WINES

SPARKLING WINES

	G / B
La Marca Prosecco, <i>Italy</i>	8 / 24
Fun Five Moscato, <i>Italy</i>	7 / 22
D'arciar Cava NV, <i>Spain</i>	26
Perrier-Jouet Grand Brut, <i>France</i>	60
Perrier-Jouet Belle Epoque 2006, <i>France</i>	140

WHITE WINES

Lagasca Viognier, <i>Spain</i>	10 / 28
Skyfall Reisling, <i>CA</i>	8 / 24
Folie A Deux Pinot Gris, <i>Sonoma County</i>	9 / 32
Estancia Pinot Grigio, <i>CA</i>	26
Villa Maria Sauvignon Blanc, <i>New Zealand</i>	8 / 32
Kim Crawford Sauvignon Blanc, <i>New Zealand</i>	38
Lapostolle Cuvee Alexandre Chardonnay, <i>Chile</i>	8 / 24
Coppola Votre Sante Chardonnay, <i>CA</i>	9 / 34
Joel Gott Chardonnay Unoaked, <i>CA</i>	36
Napa Cellars Chardonnay, <i>Napa Valley</i>	42
The Calling Chardonnay Russian, <i>River Valley</i>	52
Duckhorn Chardonnay 2012, <i>Napa Valley</i>	60
Cakebread Cellars Chardonnay 2012, <i>Napa Valley</i>	68

RED WINES

	G / B
St. Francis Red Splash, <i>Sonoma County</i>	7 / 22
Lost Angel Pinot Noir, <i>CA</i>	8 / 28
10 Span Pinot Noir, <i>CA</i>	10 / 30
Joel Gott "Alakai" Grenache, <i>CA</i>	36
Dona Paula "Paula" Malbec, <i>Argentina</i>	9 / 35
Colome "Autentico" Malbec, <i>Argentina</i>	42
Altamira Reserve Malbec, <i>Argentina</i>	56
Tobin James Merlot, <i>Paso Robles</i>	44
Burgess Merlot 2009, <i>Napa Valley</i>	55

Ravage Cabernet Sauvignon, <i>CA</i>	8 / 28
Joseph Carr Cabernet Sauvignon, <i>Napa County</i>	9 / 32
Mt. Veeder Cabernet Sauvignon 2013, <i>Napa Valley</i>	48
Cade Cuvee Cabernet 2012, <i>Napa Valley</i>	95
Celani Tenacious Red 2011, <i>Napa Valley</i>	85
Paso Creek Cabernet Sauvignon, <i>Paso Robles</i>	34
Messina Hof "Drz" Zinfandel, <i>TX</i>	45
Messina Hof Cabernet Franc Private Reserve, <i>TX</i>	48

SPIRITS

Jack Daniel's	Glenfiddich 15/18/21 yr.
Jack Daniel's Single Barrel	Balvenie 12/14/17 yr.
Jim Beam	Macallan 10/12/18 yr.
Maker's Mark	Milsean
Maker's 46	Oban 14 yr.
Basil Hayden	Laphroaig 10 yr.
Bulliet	Glenmorangie Quinta Ruban
Bulliet Rye	Glenmorangie Nectar D'OR
Herman Marshall Tx	Glenmorangie LaSanta
Herman Marshall Rye Tx	Glenmorangie Signet
Woodford Reserve	Johnnie Walker
Rowens Creek	- Red / Black / Double Black
Buffalo Trace	J&B
Booker Noe's	Chivas Regal
Baker's, Eagle Rare	Dewar's White Lable
Blanton's	Lagavullan 16 yr.
Larceny	
Yellow Rose	1800 Anejo
Rebecca Creek	Don Julio 1942
Willette	Herra Dura Anejo
	Flor de Cana 12/18 yr.
	Dos Madernos 8/10 yr.