



BRUNCH MENU



BRUNCH

Country Ham Benedict

Grilled Applewood Country Ham on Toasted English Muffins, with Poached Eggs and Pickled Mustard Hollandaise

Short Ribs Benedict

Braised Short Rib on House-made Biscuits, with Poached Eggs and Green Chili Hollandaise

Softshell Crab Benedict

Softshell Crab on a Roasted Heirloom Tomato, with Poached Eggs and Hollandaise

Peggy's Standard

Two Eggs, your way, Sausage or Thick-cut Tender Belly Bacon, Hash Browns and a House-made Biscuit

GF Crab Omelet

Lump Crab Omelet with Scrambled Eggs and Fresh Herbs

Sweet Roll French Toast

Eggnog-Battered Sweet Rolls with Maple Syrup and Fresh Berries

Sweet Potato Pancakes

Two Sweet Potato Pancakes with Cinnamon Butter

Johnny Cakes

Two Cornmeal Pancakes with Cayenne Maple Syrup

Monte Cristo Sandwich

French-Grilled Bourbon-Battered Ham and Cheese Sandwich with Huckleberry Jam

Brunch Burger

8 oz. Mesquite-Grilled Burger with Jalapeño Pimento Cheese, Fried Egg and Local Lettuce and Tomato

Buttermilk Fried Chicken

Fried Wing-on Chicken Breast with Mac and Cheese Waffles, with "Sweet Heat"

GF Cast-Iron Shrimp & Grits

Stone-Ground Pimento Cheese Grits, Baked Andouille Sausage and Gulf Shrimp topped with Green Onions

SIDES

GF Baked Pimento Cheese Grits

GF Pork Link Sausages

GF Rashers of Tender Belly Bacon

Biscuits & Honey Butter

Biscuits & Sausage Gravy

GF Hash Browns

KIDS

Served with Fresh Fruit

Small Stack Johnny Cakes

Scrambled Egg & Cheese English Muffin

GF Scrambled Egg & Hash Browns

French Toast

COCKTAILS

Rosa 75

Codigo Rosa, Lemon, Sugar, Rosé Sparkling Wine

Easy Come, Easy Go

Codigo Blanco, Lime, Grapefruit, Sugar

Mimosa

Your Choice of Grapefruit or Orange Juice

Bloody Mary or Maria

Your Choice of Tequila or Vodka

Milk Punch

Bourbon, Milk, Sugar, Vanilla

GF Gluten-free

Gluten Free English Muffins upon request. Substitutions not recommended. We respectfully request no to-go orders. The Department of Health requires that we inform you that consuming raw or undercooked eggs may increase your risk of food-borne illness.



LUNCH MENU



SALADS & SOUPS

Peggy's Citrus Fruit Salad

Ruby Red Grapefruit, Avocado and Local Greens with Poppy Seed Dressing

Southern Caesar Salad

Hearts of Romaine with Buttermilk Biscuit Croutons and Brazos Smoked Gouda

Chicken Salad

Grilled Chicken, Fresh Tarragon, Red Onion and Granny Smith Apples, served on Fresh Greens with Sliced Avocado and Heirloom Tomato

Chopped Salad

Iceberg and Romaine Lettuce, Heirloom Cherry Tomatoes, Blue Cheese, Fried Shallots and Bacon

Farmer's Cobb

Mixed Local Greens with Grilled Chicken, Hardboiled Egg, Cheddar, Cucumber, Bacon, Cornbread Croutons and Green Goddess Dressing

French Onion Soup

Soup of the Day

BURGERS

All Burgers 100% Akaushi Beef.

Served with House Made French Fries

Peggy's Plain Jane

Lettuce and Tomato on a Brioche Bun Grilled with Mustard

Cibolo Trail Burger

Grilled Onions, Thousand Island Dressing, Lettuce, Tomato and Fresh Cucumber

Pimento Cheese Burger

Fire Roasted Jalapeno Pimento Cheese served with Lettuce and Tomato on a Brioche Bun

SIDES FOR THE TABLE

Smashed Parsley New Potatoes

Green Beans

Onion Rings

Loaded Fries

Heirloom Cherry Tomatoes, Bacon, Green Onions, Cheddar Cheese with Texas White BBQ Sauce

KIDS' MENU

Served with French Fries & Fresh Fruit

4 oz. Grilled Burger

Fried Chicken Tenders

Grilled Cheese Sandwich

SANDWICHES

Served with Green Goddess Potato Salad

Grilled Cheese

Gruyere, Monterey Jack and Aged White Cheddar served on a Rustic White Bread with Bacon Bourbon Jam

Southern Cuban

Pulled Pork, Pit Ham and Swiss Cheese with Whole Grain Mustard and Bread & Butter Pickles on a Grilled Hoagie Roll

Prime Rib

Thinly sliced and Slow Roasted Prime Rib with Texas White BBQ Sauce on a Brioche Bun

Peggy's BLT

Tender Belly Bacon with Heirloom Tomato Jam, Local Lettuce and Green Goddess Dressing on a Rustic White Bread

Fried Oyster Po'Boy

Fresh Oysters Fried in Seasoned Cornmeal served on a Grilled Hoagie Roll with Shredded Greens, Tarter and Cocktail Sauce

ENTREES

Chicken Pot Pie

White Meat Chicken with Peas, Carrots and Potatoes, topped with a Buttermilk Biscuit Crust

Jumbo Crab Cake

Served on top of a Fried Green Tomato with Whole Grain Remoulade sauce and a side Salad

Salisbury Steak

Chopped Akaushi Beef sautéed with a rich Veal Red Wine Reduction topped with Mushrooms and Onions. Served with Smashed Parsley New Potatoes, Green Beans and a Buttermilk Biscuit

Chicken Fried Steak

Buttermilk Battered Chicken Fried Steak with Black Pepper Gravy served with Smashed Parsley New Potatoes, Green Beans and a Buttermilk Biscuit

Pulled Pork & Potato Hash

Braised Pork with Fingerling and Sweet Potato Hash, topped with an Egg-in-a-Hole



DINNER MENU



APPETIZERS

French Grilled Oysters

with Cocktail Sauce

Pimiento Cheese

Roasted Jalapeno, Bacon, Celery, Bread & Butter Pickles, Crackers

Chicken Fried Quail

Cornmeal Johnny-Cakes, Maple Cayenne Syrup

Pickled Bay Shrimp

Coriander, Fennel, Preserved Lemons, Crackers

Fried Chicken Skins

Sweet & Spicy Hill Country Honey

SOUPS & SALADS

Soup of the Day

Peggy's French Onion Soup

Three Aged Cheeses, House Croutons, Slow Simmered Veal Stock

GF Fresh Tomato Salad

Sliced Red Onion, Texas Olive Oil, Micro Greens, Herb Goat Cheese

GF Crisp Iceberg Salad

Roquefort Dressing, Bacon, Crumbled Bleu Cheese, Cornbread Croutons, Fried Shallots

GF Peggy's House Salad

Local Lettuce, Tomatoes, Carrots, Texas Caviar, Lemon Shallot Vinaigrette

GF Marie's Country Olive Salad

Lemon Roasted Olives, Sweet Peruvian Peppers, Lettuce, Ranch Dressing

GF Farmer's Market Salad

Boston Bibb, Local Lettuce, Tomatoes, Cucumber, Boiled Egg, Bacon, Cornbread Croutons, Green Goddess Dressing

GF *Gluten-free*



ENTREES

Jumbo Lump Crab Cakes

Fried Green Tomatoes, Whole Grain Mustard Remoulade

Corn Flour Dusted Soft Shell Crabs

Sautéed Mixed Greens with Field Peas

GF Andouille Shrimp & Grits

Cast-iron Corn Relish

GF Cast Iron Double Pork Chop

Maple Bourbon Glaze, Roasted New Potatoes, Apple Frisee Salad

GF Pan Roasted Wing-In Chicken Breast

Virginia Country Ham, Texas Pepper Jack Cheese, Carolina Gold Rice

GF Grilled Gulf Snapper

Carolina Gold Rice, Charred Corn Relish, Bell Pepper Puree

FROM THE GRILL

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

USDA Prime Aged Center Cuts of Midwestern Corn Fed Beef Grilled over Mesquite

7/11 oz. Filet

12/16 oz. Ribeye

12/16 oz. New York Strip

18 oz. Bone In Filet

24 oz. Bone In Ribeye

25 oz. Bone In Dry Aged New York Strip

Lamb T-Bone Chops 12 oz. with Mint Pistou, Parsnip Puree, Roasted Carrots

GF *Gluten-free*

The Department of Health requires that we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness.



SIDES FOR THE TABLE

Fried Green Tomatoes

Texas Beer Battered Onion Rings

Sautéed Red Wine Portobello Mushrooms

Macaroni & Cheese

Baked Summer Squash

GF Bourbon Brussels Sprouts

GF Baked Potato
Your Choice of Toppings

GF Sautéed Mixed Greens with Field Peas

GF Mexican Street Corn

Lobster Macaroni & Cheese

Buttermilk Biscuits
Whipped Plugra Butter, Texas Honey

KIDS' MENU

Served with French Fries & Fresh Fruit

Shrimp Corn Dog
Gluten-free option available

4 oz. Grilled Burger
Gluten-free option available

Fried Chicken Tenders

Grilled Cheese Sandwich

4 oz. Filet
Gluten-free option available

GF Gluten-Free Chicken Tenders
Ground Pretzels and Toasted Almond Breading

GF *Gluten-free*



SPIRITS MENU



COCKTAILS

Gillespie 75

Citadelle Gin, Lemon, Peach, Sugar, Sparkling Wine

Cibolo Smash

Old Overholt Rye, Ginger, Lemon, Mint

Kendall Cocktail

Kruto Vodka or Citadelle Gin, Lime, Orange, Pimm's No. 1, Strawberry, Cucumber

Reed House Old Fashioned

Old Forester Bourbon, Sugar, Pecan & Angostura Bitters, Orange Peel

Fresh Fruit Collins

Choice of Spirit, Choice of Seasonal Fruit, Lemon, Sugar, Soda

Peggy's Margarita

Herradura Reposado Tequila, Lime, Triple Sec, Agave Nectar, Citrus Sea Salt

Hill Country Mule

Kruto Vodka, Lime, Mint, Cucumber, Ginger Beer

Free Thinker's Iced Tea

Vodka or Bourbon, Lemon, Sugar, Black Tea

Old No. 9

Flor de Caña 7 Aged Rum, Lime, Grapefruit, Honey, Peychaud's Bitters

NON-ALCOHOLIC BEER

Beck's

St. Arnold Root Beer

TEXAS BEER

Alamo Golden Ale

San Antonio, TX | on tap

Freetail Soul Doubt IPA

San Antonio, TX | on tap

Karbach Sympathy

Houston, TX | on tap

512 Pecan Porter

Austin, TX | on tap

Independence Stash IPA

Austin, TX

Real Ale Fireman's #4 Blonde

Blanco, TX

Shiner Bock

Shiner, TX

Southern Star Bombshell Blonde

Conroe, TX

Willy's ESB

Boerne, TX

I AM A FIRM BELIEVER IN THE
PEOPLE. IF GIVEN THE TRUTH,
THEY CAN BE DEPENDED UPON TO
MEET ANY NATIONAL CRISIS. THE
GREAT POINT IS TO BRING THEM
THE REAL FACTS, AND BEER.

- Abe Lincoln

DOMESTIC & IMPORTED

Bud Light

Coors Light

Michelob Ultra

Not Your Father's Root Beer

Dos Equis

Tecate



VODKA

Aylesbury Duck
Belvedere
Chopin
Cinco
Deep Eddy
Dripping Springs
Enchanted Rock
Grey Goose
Ketel One
Kruto
Starlite
Tito's

GIN

Aviation
Beefeater
Bombay
Bombay Sapphire
Botanist Dry
Citadelle
Fords
Hendrick's
Seersucker
Tanqueray
Waterloo

RUM

Appleton 12
Bacardí Añejo
Bacardí Light
Caña Brava
Captain Morgan
Don Q White
Flor de Caña 7
Malibu
Myers
Ron Zacapa Centenario 23
Treaty Oak

TEQUILA BLANCO

Cabeza
Don Julio
Dulce Vida
El Jimador
Herradura
Milagro Select Barrel

TEQUILA REPOSADO

Clase Azul
Código
Don Julio
Dulce Vida
El Jimador
Herradura
Milagro Select Barrel

TEQUILA AÑEJO

Clase Azul
Código
Don Julio 1942
Don Julio
Dulce Vida
Herradura
Milagro Select Barrel

TEQUILA EXTRA AÑEJO

Código
Cuervo Reserva de la Familia
Patrón Burdeos

MEZCAL

Vida
Montelobos Joven
Real Minero Barril
Real Minero Pechuga



BOURBON & WHISKEY

Angel's Envy
Baker's
Balcones Single Malt
Basil Hayden
Blanton's
Booker's
Bulleit
Crown Royal
Crown Royal Special Reserve
E.H. Taylor, Jr. Single Barrel
Elijah Craig Small Batch
Garrison Brothers
Gentleman Jack
Jack Daniel's
Jack Daniel's Single Barrel
Knob Creek
Maker's Mark
Old Forester
Ranger Creek .36
Ranger Creek Rimfire
Rebecca Creek
Red Handed
Russell's Reserve 10
TX Whiskey
Wild Turkey 101
Wild Turkey Rare Breed
Woodford Reserve

JAPANESE WHISKEY

Hibiki 12
Yamazaki 12

RYE WHISKEY

Bulleit
Highwest Double Rye
Old Overholt
Ranger Creek .44
Sazerac 6
Templeton
Whistlepig

SCOTCH WHISKEY

Balvenie 12 Doublewood
Balvenie 15
Balvenie 21
Buchanan's 12
Chivas 12
Dewar's
Glenfiddich 12
Glenfiddich 18
Glenfiddich 21
Glenlivet 12
Glenlivet Nadura
Glenlivet 18
Glenmorangie 10 Original
Glenmorangie 18
Highland Park 12
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Red
Lagavulin 16
Laphroaig 10
Macallan 12
Macallan 18
Macallan 25
Oban 14
Oban 18
Talisker 10



IRISH WHISKEY

Bushmills
Bushmills 16
Red Breast 12
Red Breast 15
Jameson
Jameson Black Barrel
Tullamore Dew 15

COGNAC

Courvoisier VS
Courvoisier VSOP
Courvoisier XO
Ferrand Amber 10
Hennessey VSOP
Hennessey XO
Martell Cordon Blue
Rémy Martin VSOP
Rémy Martin XO

GRAPPA

Lorenzo Inga Barolo
Lorenzo Inga Moscato

ABSINTHE

Herbsaint
Pernod Absinthe

CORDIALS

1921 Crema de Tequila
Amaro Montenegro
Aperol
Averna
Campari
Fernet Branca
Amaretto Disaronno
Baileys Irish Cream
Bénédictine
Drambuie
Frangelico
Grand Marnier
Kahlúa
Meletti Limoncello
Liquor 43
Pimm's #1
Sambuca
Southern Comfort
Tia Maria
Tuaca

THE WATER WAS NOT FIT TO DRINK. TO MAKE IT PALATABLE, WE
HAD TO ADD WHISKY. BY DILIGENT EFFORT, I LEARNED TO LIKE IT.

- Winston Churchill

WINE MENU



SPARKLING

Mia Dolcea, Moscato, Italy, NV

Jean-Charles Boisset, JCB Rosé, Burgundy, France, NV

Belstar, Prosecco, Italy, NV

Contadi Castaldi, Franciacorta, Italy, NV

Veuve Clicquot, Champagne, Brut, France, NV

Dom Perignon, Champagne, France, 2006

PINOT GRIGIO/GRIS

Scarpetta, Friuli, Italy

Seghesio, Russian River Valley, Sonoma

Mt. Beautiful, New Zealand

SAUVIGNON BLANC

Patient Cottat, Sancerre, Loire, France

Bell, Lake County, California

St. Supéry, Napa

Drylands, Marlborough, New Zealand

INTERESTING WHITE WINE

Domaine de la Peu Moriette, Vouvray, Loire, France

Markus Molitor, Haus Klosterberg, Riesling, Mosel, Germany

Kuhlman, "Calcaria", Stonewall, Texas

Trimbach, Riesling, Alsace, France



CHARDONNAY

Louis Jadot, Macon Villages, France

Sbragia, Home Ranch, Dry Creek Valley, Sonoma

Domaine Laroche, St. Martin, Chablis, France

Arrowood, Russian River Valley, Sonoma

Pierre Matrot, Meursault, France

Stag's Leap Wine Cellars, "Karia", Napa

Cakebread, Napa

Jordan, Russian River Valley, Sonoma

Nickel & Nickel, Truchard Vineyard, Carneros

Paul Hobbs, Russian River Valley, Sonoma

Rombauer, Carneros

EnRoute by Far Niente, "Brumaire", Russian River Valley, Sonoma

ROSÉ & BLUSH

Becker Rosé, Provencal, Texas

Buehler, White Zinfandel, California



PINOT NOIR

Frederic Magnien, Burgundy

King Estate, Willamette, Oregon

Nielson by Byron, Santa Maria Valley, California

Head High, Sonoma Coast

Bouchard Aine et Fils, Pommard, Burgundy

Failla, Sonoma Coast

Etude, Estate Grown, Grace Benoist Ranch, Carneros

Merry Edwards, Russian River Valley, Sonoma

Soter, Mineral Springs, Yamhill-Carlton, Oregon

Paul Hobbs, Russian River Valley, Sonoma

Adelsheim, Bryan Creek, Chehalem, Oregon

MERLOT

Clos Pegase, Carneros

Kuhlman, Hill Country, Texas

Whitehall Lane, Napa

Twomey, Napa



CABERNET SAUVIGNON & BLENDS

Pedroncelli, Three Vineyards, Dry Creek Valley, Sonoma

Fortnight by Regusci, Napa

Chateau Ste Michelle, Indian Wells, Columbia Valley

Arrowood, Sonoma

Freemark Abbey, Napa

Bell, Claret, Napa

Buehler, Estate Grown, Napa

Amici, Napa

Cedar Knoll by Palmaz, Napa

Heitz, Napa

Regusci, Stag's Leap District, Napa

Jordan, Alexander Valley, Sonoma

Flora Springs, "Trilogy", Napa

Faust, Napa

Ghost Block, Oakville, Napa

Becker, Canada Vineyard, Texas

Scribe, Atlas Peak, Napa

Chimney Rock, Stag's Leap District, Napa

Inglenook Cask, Rutherford, Napa



CABERNET SAUVIGNON & BLENDS CONT.

Caymus, Napa

Silver Oak, Napa

Paul Hobbs, Napa

Darioush, Napa

Rudd, Samantha Estate, Oakville, Napa

ZINFANDEL

Seghesio Family, Sonoma

Duckhorn, Decoy, Sonoma

Ridge, Three Valleys, Sonoma

Hartford, Old Vine, Russian River Valley, Sonoma

Robert Biale, Black Chicken, Napa

Acre, Oakville, Napa

OTHER RED

Durigutti, H.D., Malbec, Argentina

Pascual Larrieta Vendemia Selec., Tempranillo, Rioja, Spain

Black Cabra, Malbec, Mendoza, Argentina



OTHER RED CONT.

Bodega Gomez de Segura, Finca Raton, Tempranillo, Spain
Robert Biale, Royal Punisher, Petite Sirah, Rutherford, Napa
Mollydooker, The Boxer, Shiraz, South Australia
Jonata, "Todos", Red Blend, Santa Ynez Valley, California
Guidalberto, Tenuta San Guido, Bolgheri, Italy
Castello Banfi, Brunello di Montalcino, Italy

DESSERT WINE

Sandemans, 10 Year, Port
Sandemans, 20 Year, Port
Sandemans, 30 Year, Port
Sandemans, 40 Year, Port
Far Niente, Dolce, Napa Valley, 375ml
Chateau d'Armajan, Sauternes, France, 375ml



A CHEF MARK BOHANAN RESTAURANT



CAPTAINS LIST

2014 Kosta Browne, Pinot Noir, Sonoma Coast

2013 Vine Hill Ranch Cabernet Sauvignon, Napa

96 Pts, Robert Parker, *The Wine Advocate*

2012 Buccella, Cabernet Sauvignon, Napa

96 Pts, Robert Parker, *The Wine Advocate*

2010 Mascot by Harlan, Napa

2013 Quintessa, Red Blend, Napa

96 Pts, Robert Parker, *The Wine Advocate*

2013 Spottswoode, Cabernet Sauvignon, St. Helena, Napa

99 Pts, Robert Parker, *The Wine Advocate*

2012 Dalla Valle, Cabernet Sauvignon, Napa

94 Pts, Robert Parker, *The Wine Advocate*

2012 Dominus, Red Blend, Napa

98 Pts, Robert Parker, *The Wine Advocate*

2013 Cardinale, Cabernet Sauvignon, Napa

96 Pts, Robert Parker, *The Wine Advocate*

2013 Paul Hobbs, "Beckstoffer Dr. Crane", Napa

100 Pts, Robert Parker, *The Wine Advocate*



DESSERT MENU



SWEET TREATS

Peggy's Chess Pie

Salted Caramel Sauce, Whipped Cream

Apple Cinnamon Crumble

Vanilla Bean Ice Cream, Oat Streusel

Lemon Mousse

Meringue, Shortbread Crumble

Grandma's Chocolate Cream Pie

Raspberry Coulis, Berries

Sweet Potato Crème Brulee

Pecan Shortbread, Orange Segments

KIDS' DESSERTS

Chocolate Chip Ice Cream Sandwiches

Fudgy Brownie with Vanilla Bean Ice Cream

Rice Crispy Treats

MARIE'S SPECIAL SWEETS

Gluten and Dairy Free

Warm Banana Bread

Decadent Whipped Cream

Alexis's Cookin' Good

Chocolate Chip Cookies

Mini Strawberry Cupcakes

As "Shortcake"
