

BREAKFAST

HEALTHY START

TX FRUIT PLATE 11

Hive-Honey Greek Yogurt, House-Granola, sliced banana, cantaloupe & Pineapple with seasonal berries heart

HEALTHY BREAKFAST 14

2 Scrambled egg whites with spinach, fruit cup & toast

STEEL CUT OATS 10

Served with Dried Cranberries, Brown sugar & pecans

PLATES

INDIGO SCRAM 14

2 Scrambled Eggs choice of thick cut bacon or link sausage, and toast

RIVERWALK SANDWICH 15

Butter Griddled Sourdough, scrambled eggs, choice of thick cut bacon or sausage link & white American with home fries

THE CLASSIC 15

3 Farm - Fresh Eggs any style with Bacon or sausage, home fries and toast.

CHILAQUILES 16

Fried corn chips, salsa verde, top with queso fresco, sour cream, avocado with a fried egg or Scrambled. Side of charro beans or refried

EGG BENEDICT 16

English muffin, Canadian bacon, 2 poached eggs topped with Hollandaise sauce.

BYO OMELET (BUILD YOUR OWN) 12

Bell pepper, onion, tomatoes, jalapenos, spinach, bacon, ham, sausage, mushrooms, chorizo, pico, swiss, provolone, cheddar, white cheese

SWEET STUFF

SWEET CREAM PANCAKES 13

Butter Griddled Double Stack with Syrup & Thick Cut Bacon or Link Sausage

TX WAFFLE 12

Golden Fluffy Waffle & Thick Cut Bacon or Link Sausage

FRENCH TOAST 12

A LA CARTE

TWO EGGS ANY STYLE 4

TOAST OR ENGLISH MUFFIN 4

Sourdough, Wheatberry, Hearty Country White

THICK-CUT BACON OR LINK SAUSAGE 4

HOME FRIES 4

SOLO PANCAKE 5

Butter & Syrup

BEVERAGES

FRESH FRUIT JUICE 4

MILK/CHOCOLATE MILK 4

COFFEE & HOT TEA 4

MIMOSA 12

HOUSE BLOODY MARY 12



STARTERS

CRISPY WINGS 14

Dusted in Rice Flour, Celery sticks, 8 wings sauce choice buffalo, lemon pepper, ranch, or blue cheese

FRIED CALAMARI 16

Marinara Sauce, lemons, fresh parsley

GARLIC PEPPER SHRIMP 18

Shrimp, red pepper, butter, garlic and paprika

MEDITERRANEAN SALAD 14

CHARRED ROMAINE 14

Radish, Creamy chunky blue dressing, thick cut bacon, cherub tomato, port balsamic reduction

BURATTA CAPRESE 14

Heirloom Tomato, Balsamic Drizzle, Capers

GARLIC BAGUETTE TOASTS

Add chicken breast 7 or add salmon/shrimp 8

SOUP OF THE DAY 10

Please ask Server for soup of the day

MANCHEGO DIP 16

Manchego, heavy cream and pita chips

SANDWICHES

Available GF upon request All Sandwiches served with kettle chips and sliced sour Dill pickles

MESQUITE SMOKED TURKEY CLUB 16

Thinly sliced turkey breast, provolone, applewood smoked bacon, alfalfa sprouts. Pickled onions, tomatoes & Herb Aioli, Toasted Rustic Sourdough

TX ANGUS BURGER WITH CHEFS SECRET SAUCE 16

Grilled Angus Burger 30/30/30 Grind of Beef (Brisket Short Ribs & Chuck) with Crisp Greens, Tomato, Red onions, butter griddled bun

ARTISAN CHEESES & CHARCUTERIE 35

Texas, Argentina, Italy, Spain, Portugal and USA. Handpicked & Sourced from the finest artisanal cheese makers in the world served with Rachel's local honeycomb, fig marmalade, pinecone syrup & warm demi baguette, chefs select two meat three cheeses

Extra Baguette 2



Sunday- Thursday 6:30 – 10am | Friday – Saturday 6:30 – 10:30 am

MAINS

Available GF upon request

FUSILLI & WILD MUSHROOM 18

Drizzled truffle oil, charred tomatoes, wild mushroom – herbed broth & Shaved Manchego Add chicken breast 7 add salmon/shrimp 8

HAND SEARED CHICKEN 23

Lemon Thyme jus petite Rucola Salad creamy polenta

HERBED SALMON FILET 25

Citrus Cream Herbed rice pilaf & citrus Grilled Asparagus

GRIDDLED PASTURE FED STRIP 35

Dusted with Argentinian Dos Anclas salt chimichurri butter citrus grilled asparagus and roasted red potatoes

IBERIAN PORK STEAKS 35

Texas Iberian pork dry rub in Colombian coffee served with red potatoes, asparagus and cherry tomatoes. Choice of manchego, demi or chimichurri sauce

PIZZA

CLASSIC CIAO 14

Ciao Italian Tomatoes, Mozzarella, Soppressata Add pepperoni 2

SOPPRESATA 14

Shaved Parmesan, Mozzarella, Soppresatta, rachael's Hive Infused with chillis

PROSCUITTO CRUDO E RUCOLA 14

Italian Prosciutto, fresh arugula balsamic drizzle

ACCOMPANIMENTS 6

CITRUS GRILLED ASPARAGUS

PETITE RUCOLA SALAD

ROASTED RED POTATOES

CREAMY POLENTA

CRISPY FRENCH FRIES

ADDITIONS

THICK CUT BACON 4

CREMINI MUSHROOMS 4

CHEESE 2

FRIED EGG 2

PICLKED JALAPENO 1

COCKTAILS 14

By Hotel Indigo

DAIQUIRI NO. 88

Brugal 1888 Rum, Chinola, simple syrup, lemon juice & angostura bitters

PHOENIX CASKETS OLD FASHIONED

Classic Old Fashioned with our exclusive Phoenix single barrel bourbon whiskey distilled in Texas by Treaty Oak. Garnished with an orange twist and Luxardo Cherry

WATERMELON MARGARITA

Ghost Tequila, Cointreau, lime juice and watermelon puree. Garnished with jalapeño slice

SUMMER SPRITZ

Tito's Handmade Vodka, St-Germain Elderflower Liqueur, fresh muddled blueberries, and Splash of club soda

PASSION FRUIT MULE

Hanson Vodka, Amaretto, passionfruit Puree, lime juice and ginger beer

GANDT

Bombay Sapphire, tonic, lime wedge and nitro

BLUE RIVER

Malibu Rum, Bacardí Spiced Rum, lime and pineapple juice with splash of blue curacao

TEQUILA OLD FASHIONED

Herradura Reposado Tequila, angostura bitters and sugar cubes

APEROL SPRITZ

Aperol, Prosecco, soda water, orange slice

MARGARITA MADURA

Espolòn Reposado, agave and cucumber juice, garnish with slice of cucumber and tajin Rim

FRENCH 75

Botanist Gin, simple syrup, lemon juice and Champagne, garnished with a luxardo cherry

IRISH MULE

Jameson Irish Whiskey, lime juice, ginger beer, garnished with mint sprig

THE MIST

Dos Hombres Mezcal, lemon juice, lime juice, orange juice, agave syrup

BOULEVARDIER

Jefferson's Bourbon, Campari and Sweet Vermouth

GODFATHER

High West Whiskey and Amaretto

ESPRESSO MARTINI

Absolut Vodka, Kahlúa and espresso

PISCO SOUR

Pisco, egg white, lime juice and simple syrup

WONDERS OF MEZCAL

Del Maguey Mezcal, Kahlúa and Campari



-WINE-

WHITES

REDS

SAUVIGNON BLANC		CABERNET SAUVIGNON	
Benziger	12 40	Quilt	15 60
Imagery Estate	14 48	Joel Gott	12 36
ROSÉ		PINOT NOIR	
Chateau Ste Michelle	11 35	Boen Tri-County	11 35
California	12 45	Red Schooner	15 60
WORLDLY WHITE		RED BLEND	
Fuedi Di San Gregorio	14 48	Conundrum	11 36
Alta Mora Bianco	15 I 60	Red Schooner	15/60
CHARDONNAY		WORLDLY BLEND	
Cotes de Roses	14 48	Flesco Rosso	11 36
Domaine de l'Aigle	16 65	San Polo Rubio	14 8

SPARKLING

PROSECCO

Lunetta 11 | 36

CHAMPAGNE

Nicolas Brut | 75 Chateau Ste Michelle | 11 | 35

WINES

by Hotel Indigo

RED WINES	G	ΙB	
The Black Bellow Cabernet Sauvignon 2019 Foresta Cab Pago De Carraovejas Petit Verde Brissa Cab Deminio del Merlot Montevia Selection	10 15	35 30 125 70 30 60 36	
WHITE WINES	G	l B	
+34 Chardonnay 2018		1 30	
Foresta Sauv Blanc Go de Godello 2018	10	1 30 1 46	
Co de Codello 2010	п п	1 40	
CHAMPAGNE/			
SPARKLING WINE	G	ΙB	
Clos La Soleya Brut	10) 35	
Veuve Clicquot Brut Yellow Label		150	
DOOÉ.			
ROSÉ	G	ΙВ	
Domino De Unx 2020		35	
Foresta Rosé	10) 35	