

THE  
RUSTIC  
DALLAS, TEXAS

JAM & TOAST  
BRUNCH

SATURDAY & SUNDAY | OPEN - 3PM

FAMILY-STYLE  
SPREAD

*Priced per person and includes:*

MISS AGNES'S SWEETS

*assorted house-made sweets, fresh fruit*

CUCUMBER & JICAMA SALAD

*jalapeño, cotija cheese,  
pomegranate-agave vinaigrette*

AVOCADO TOAST

*wood-grilled baguette,  
everything bagel seasoning*

EGGS & MIGAS

*wood-grilled poblanos & onions, white  
cheddar, corn tortilla, chile verde sauce*

TEXAS HOT CHICKEN

*spicy fried chicken*

BLACK PEPPER BACON

*thick cut with fresh cracked black pepper*

BISCUITS & GRAVY

*butter-milk drop biscuits, sausage gravy*

BLACKENED POTATOES

*fingerling potatoes, ancho chile, cayenne pepper,  
tomatillo crema, fresh dill*

BABY FRIED TOAST

*hand-cut challah soaked in vanilla custard,  
house-made rosemary syrup*

SOCIAL SIPS

MIMOSA CARAFE

*champagne & choice of orange,  
grapefruit or pineapple juice*

BLOODY MARY PITCHER

*with Enchanted Rock Vodka*

BELLINI PITCHER

*Enchanted Rock Peach Vodka,  
Combiér Peche, frozen peaches*

TROPICAL SPRITZ CARAFE

*Aperol, mango, pineapple, champagne,  
Q Club Soda*

ZERO PROOF

SPRING BERRY FIZZ

*Q Club Soda, natural blueberry and  
strawberry essence, fresh lemon juice*

GINGER YUZU SPRITZ

*yuzu purée, fresh lemon juice,  
Q Ginger Beer*

CHERRY BOBA FREEZE

*frozen Shirley Temple, popping boba*

RICHARD'S RAINWATER

*still or sparkling*

COFFEE

*French press or cold brew*

SANDWICHES & SALADS

THE RUSTIC BURGER\*

*No. 9 sauce, house-smoked brisket, white cheddar,  
green chile, grilled onion, smoked salt potato chips*

TEXAS HOT CHICKEN & CHEESE

*spicy fried chicken, dill pickles, mayo, melted American  
cheese on Texas toast, smoked salt potato chips*

BLUE CHEESE WEDGE SALAD

*iceberg lettuce, blue cheese dressing, bacon, tomatoes,  
green onions*

SPICY SALMON CAESAR

*chipotle Caesar dressing, chopped romaine,  
garlic-parmesan crumble*

THAT CHICKEN SALAD

*seared chicken breast, spring mix, toasted pecans,  
red grapes, bacon, blue cheese, nutty croutons,  
pomegranate-agave vinaigrette*

HARVEST BOWL

*chimichurri chicken, wood-grilled broccolini &  
portobello, baby kale, lemon-honey vinaigrette*

SHRIMP & AVOCADO SALAD

*spring mix, tomato, jicama, cucumber, jalapeño,  
fresh herbs, lemon-honey vinaigrette*

HOUSE SALAD

*spring mix, tomato, jicama, cucumber, jalapeño,  
lemon-honey vinaigrette*



**THE  
RUSTIC<sup>®</sup>**  
DALLAS, TEXAS

**COCKTAILS**

**FROZENS**

**MARGARITA**

*house frozen margarita*

– add a Coronita

– add a Grand Marnier floater

– add a jalapeño Socorro Blanco shooter

**FROSÉ**

*rosé & strawberry sorbet*

**THE LEGENDARY  
RUSTIC RITA**

*Socorro Blanco, house-made mango popsicle  
with Jalisco 1562*

**AGAVE**

**SPICY RUSTIC WATER**

*El Jimador Blanco, jalapeño, fresh lime juice,  
tajín, Q Club Soda*

**HIBISCUS RUSTIC WATER**

*Mi Campo Blanco, hibiscus-mint tea,  
Q Club Soda*

**CLASSIC RUSTIC WATER**

*Maestro Dobel Diamante, fresh lime,  
Q Club Soda*

**HOUSE ROCKS MARGARITA**

*100% blue agave tequila blanco, Jalisco 1562,  
fresh lime*

**SPICY MARGARITA**

*Hornitos Reposado, Ancho Reyes Verde, mango*

**SPARKLING SKINNY  
MARGARITA**

*Tres Gen Blanco, Cointreau, fresh squeezed  
orange, fresh lime, Q Club Soda*

**MEXICAN CHILTON**

*Teremana Blanco, fresh lemon juice,  
pinch of salt, Q Club Soda*

**TOP SHELF MARGARITA**

*LALO Blanco, Cointreau, Tres Agaves  
Agave Nectar, fresh lime*

**PALOMA**

*Espolòn, fresh grapefruit, Q Grapefruit Soda*

**PASSION FRUIT SOUR**

*Montelobos Mezcal, Amazonian passion fruit,  
chamoy, rosemary*

**PINEAPPLE SMOKE**

*Casamigos Blanco, Casamigos Mezcal, agave,  
pineapple, fresh lemon, cinnamon*

**VODKA & MORE**

**TITO'S LEMONADE**

*Tito's Handmade Vodka, Jalisco 1562,  
house-made lemonade*

**TROPICAL SPRITZ**

*Aperol, mango, pineapple, champagne,  
Q Club Soda*

**ESPRESSO MARTINI**

*Ketel One, Licor 43, house-made cold brew,  
simple syrup*

**COCONUT RUM PUNCH**

*RumHaven, Aperol, pineapple, fresh lime juice*

**TEXICAN CANDY**

*Enchanted Rock Vodka, watermelon, fresh lime*

**LEMON DROP MARTINI**

*Zephyr Gin, Italicus Bergamot, fresh lemon,  
simple syrup*

**MULE**

*Hanson Organic Vodka, fresh lime,  
Q Ginger Beer*

**WHISKEY**

**SPICY GOLD RUSH**

*Maker's Mark Bourbon, lemon juice, hot honey*

**LYNCHBURG SOUR**

*Jack Daniel's, thyme syrup, Jalisco 1562,  
fresh lemon*

**COWBOY MULE**

*Pendleton Whisky, pomegranate, bitters,  
Q Ginger Beer*

**PEACH TEA**

*Yellow Rose Harris County Bourbon, iced tea,  
peach purée, fresh lemon*

**BOURBON OLD FASHIONED**

*Woodford Reserve, demerara, orange oil,  
orange bitters*

**TEXAS OLD FASHIONED**

*Still Austin Bourbon, Ancho Reyes Verde,  
hot honey, bitters, smoked salt rim*

**TAP TO SEE OUR**

**BEER & WINE LIST**



**JOIN US FOR  
HAPPY HOUR**

Daily | 3PM–6PM

Thank you for dining with us at our place  
– Josh & Kyle