

THE
RUSTIC
HOUSTON, TEXAS

JAM & TOAST BRUNCH

SATURDAY & SUNDAY | OPEN - 3PM

FAMILY-STYLE SPREAD

per person includes:

MISS AGNES'S SWEETS

assorted house-made sweets, fresh fruit **V**

CUCUMBER & JICAMA SALAD

jalapeño, cotija cheese,
pomegranate-agave vinaigrette **GF V**

AVOCADO TOAST

wood-grilled baguette,
everything bagel seasoning **V**

EGGS & MIGAS

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

TEXAS HOT CHICKEN

spicy fried chicken

BLACK PEPPER BACON

thick cut with fresh cracked black pepper **GF**

BISCUITS & GRAVY

butter-milk drop biscuits, sausage gravy

BLACKENED POTATOES

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

BABY FRIED TOAST

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

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 **GF**

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 **GF**

SHRIMP & AVOCADO SALAD

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

HOUSE SALAD

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

GF Gluten-Free **V** Vegetarian

Welcome Home

FREE LIVE MUSIC | Wednesday – Sunday | For full schedule, visit therustic.com | HAPPY HOUR | Daily | 3PM – 6PM

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness

**THE
RUSTIC®**
HOUSTON, TEXAS

COCKTAILS

FROZENS

HOUSE FROZEN MARGARITA

Jose Cuervo Tradicional, fresh squeezed lime

– 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

Jose Cuervo Tradicional, 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*

SCAN 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