

# WEEKEND BRUNCH MENU

## BRUNCHIES

<b>CINNAMON ROLLS</b> — Three cinnamon rolls, made by Vivian's Gourmet, topped with lingonberry and powdered sugar. \$7	<b>VEGGIE BOARD (V &amp; GF)</b> — Pickled cauliflower, red onions and carrots, grilled zucchini and portabella, roasted beets, fresh tomato and cucumber, served with honey dill vinaigrette and balsamic vinaigrette. \$12 » Add Angry Elk sausage for \$8
<b>CHIPS &amp; SALSA (GF UPON REQUEST)</b> — House made salsa roja, pico de gallo and tortilla chips. \$6 » Add chunky guacamole for \$4	<b>LLBC SMOKED WINGS</b> — Dry rubbed and smoked out front. If you would like house made BBQ or hot sauce, just ask! \$10/\$15 » (6) for \$10 or (12) for \$15
<b>LLBC FAMOUS FIRECRACKERS*</b> — Jalapeños stuffed with chorizo and cream cheese, wrapped in bacon, finished with a sweet BBQ sauce. \$12	<b>BAVARIAN PRETZEL</b> — Served with whole grain mustard. \$6 » Add LLBC beer cheese sauce for \$3

## ENTRÉES

We proudly serve cage free eggs. We serve all-natural beef and pork products from Niman Ranch.

<b>BASIC BREAKFAST*</b> — Served with two eggs, bacon, Lariat potato wedges, and sourdough toast. \$10	
<b>MALTED WAFFLE (GF ON REQUEST)</b> — Malted vanilla waffle served with two strips of bacon, whipped cinnamon honey butter and maple syrup. \$6/\$8 » Add berry compote (\$1)	
<b>CHILAQUILES* (GF AND V ON REQUEST)</b> — Tortilla casserole, simmered in creamy salsa, topped with pulled pork, a fried egg, pico de gallo, cheddar and goat cheese. \$12	
<b>CHICKEN FRIED STEAK*</b> — Served with potato wedges, and two eggs, topped in house country gravy. \$16	
<b>BISCUITS AND GRAVY</b> — Two buttermilk biscuits smothered in house country gravy. \$8	
<b>ANGRY ELK SAUSAGE AND EGGS*</b> — Grilled house sausage, served with grits, two eggs and a side of hot sauce. \$12	
<b>PULLED PORK SANDWICH</b> — Pulled pork topped with sweet BBQ sauce and coleslaw, on a brioche bun. \$12	
<b>BUFFALO CHICKEN WRAP</b> — Crispy chicken tossed in buffalo sauce, with lettuce, tomato, cheddar cheese, onion and bleu cheese dressing. \$12	
<b>VEGGIE STACK OR WRAP (V)</b> — Grilled portabella, roasted beets, goat cheese, lettuce, tomato, and onion, served with balsamic vinaigrette. Choice of tortilla or brioche bun. \$12	
<b>BYO BURGER*</b> — Niman Ranch beef patty, served with lettuce, tomato, onion, pickle and choice of cheese. \$14 » Add: Fried egg* \$1/Niman Ranch thick sliced bacon \$3	

BURGERS/ WRAPS/ SAMMIES SERVED WITH POTATO CHIPS OR COLESLAW... ADD FRENCH FRIES, SWEET POTATO TOTS, SOUP OR SIDE SALAD (\$2)

## SOUPS & SALADS

Add: Grilled Red Bird Farm chicken (\$6), LLBC Angry Elk sausage (\$8), or Grilled Salmon\* (\$9)

House Made Dressings: Ranch, bleu cheese, balsamic vinaigrette, caesar, honey dill vinaigrette, spicy jalapeño vinaigrette, red wine vinegar and olive oil.

<b>GREEN CHILI (GF)/ SOUP OF THE WEEK</b> \$5/\$7	<b>ROASTED BEET SALAD (GF)</b> — Gold and red beets over fresh arugula, roasted carrots, shaved fennel, toasted pepitas, and chèvre. Served with honey dill vinaigrette. \$7/\$12
<b>LLBC BRUSSELS SPROUT SALAD (GF)</b> — Sautéed Brussels sprouts, candied pecans, dried cherries, chèvre, tossed with balsamic vinaigrette. \$8.5/\$14	<b>CAESAR SALAD (GF UPON REQUEST)</b> — Hand torn romaine, traditional house made caesar, with croutons and parmesan. \$6/\$10
<b>SOUTHWEST SALAD</b> — Romaine, pepitas, pickled carrots, cheddar cheese, black bean and corn salsa. Served with spicy jalapeño vinaigrette. \$7.5/\$12	<b>LARIAT HOUSE SALAD</b> — Mixed greens with red onion, tomato, cucumber, and carrot. Served with croutons and choice of dressing. \$5.5/\$9

ADDITIONAL BRUNCH SIDES: POTATO WEDGES (\$3).. PORK BELLY OR BACON (\$4).. COUNTRY GRAVY (\$3).. CAGE FREE EGGS (\$2).. BISCUIT OR TOAST (\$1.5)

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.