# W AUSTIN

# **MOTHER'S DAY**

\$75 per person | Includes an amuse bouche, first & main courses, followed by dessert

### AMUSE

FRUIT PLATE & PASTRIES assorted sliced fruits, berries and pastries

### **FIRST COURSE**

Select one: AVOCADO TOAST avo mash, fresno peppers, pickled red onions, sprouts, & pistachios

#### SCALLOP AQUACHILE

shaved onion, cilantro, jalapeño, cucumber, radish, corn

## ENTRÉE

Select one: CERTIFIED ANGUS BEEF FILET, 6 oz two eggs, roasted mushrooms, seared tomatoes, spring onions, crispy potatoes

#### FAROE ISLAND SALMON BENEDICT

smoked roe, crab béarnaise, poached eggs, spinach, sourdough boule, crispy potatoes

SHAKSHUKA baked egg, avocado, goat feta, fresh herbs

### DESSERT

Select one: STRAWBERRY CHEESECAKE chantilly cream, cookie crumble, chocolate pearls, strawberries

CHOCOLATE TART chocolate mousse, coulis, mixed berries

\*Consuming raw or undercooked eggs, meat, or seafood may increase your risk for food-borne illnesses A 20% service charge will be included with the bill. Tax not included.

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### LIBATIONS

JC LEMONADE 18 Wheatley Vodka, jalapeño, cucumber, lemon, simple syrup

LAVACA JUICE 16 Patron Silver tequila, pineapple, passion fruit, lemon, jalapeno

NEGRONI 17 Roku Gin, Campari, Carpano Antica Vermouth

LEMON DROP MARTINI 16 Ketel One Citroen, lemon, simple

ESPRESSO MARTINI 18 Galliano espresso liqueur, espresso, simple syrup Choice: Wheatly Vodka / Makers Mark Bourbon/ Partida Tequila/Sombra Mezcal

### WINE

BUBBLES GLASS/BOTTLE

Prosecco, Coppola, CA 15/55 Prosecco, Zardetto, IT 14/45 Champagne Brut, Vueve Clicquot, FR 30/150 Sparkling Rosé, Gruet, NM 15/60 Moet & Chandon Imperial Brut 20/95

#### WHITE & ROSE

Pinot Grigio, Bottega, IT 15/70 Chardonnay, Chalk Hill, CA 16/65 Sauvignon Blanc, Route Stock, CA 15/60 Rosé, Banshee, Sonoma, CA 15/60 Rosé, Chateau D'Esclans, "Whispering Angel" FR 18/72

#### RED

Pinot Noir, Greywacke NZ 16/64 Cabernet Sauvignon, DAOU, CA 15/60 Red Blend, Montes "Twins", CHL 15/60 Malbec, Terrazas, ARG 15/60

### **BEER + CIDER**

#### **TEXAS DRAFTS 8**

Hazy IPA, Meanwhile Brewing, Austin June Pilsner, Vacancy Brewing, South Austin

#### DOMESTICS

Miller High Life/Miller Lite 8 Coors Banquet 8 Pinthouse Electric Jellyfish, Hazy IPA 12 Austin Eastciders Texas Brut Cider 8 N/A Golden Ale, Athletic Brewing 8

#### IMPORTS

Modelo Especial, Mexico 8 Duvel Golden Ale, Belgium 12 Heineken Pilsner, Holland 8 Delirium Tremnens 12 Blanche de Chambly Wit Ale, Canada 8 N/A Pilsner, Heineken 0.0 8 Ketel One Botanical Canned Cocktails 10

### REFRESHMENTS

Pepsi, Dr. Pepper, Ginger Ale, Diet Pepsi 5 Red Bull, assorted flavors 6 Richard's Sparkling Rainwater 6 Cuvee Cold Brew 6 Drip Coffee, regular and decaf 4.5 Espresso 5.5 Cappuccinos 5.5 Lattes 6 Assorted Hot Teas 5

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