

SOCIAL HOUR

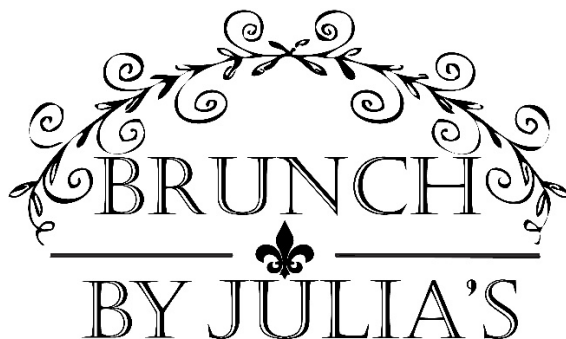
Thurs thru Saturday

4pm to 7pm

\$5 Martini

\$5 Wine

\$5 Appetizers



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SWEETS & STARTER

Brioche French toast 9  
Fruit coulis, whip cream, walnuts

Walnuts, goat cheese, apples, double mustard  
vinaigrette

Lemon Ricotta Pancakes 9  
Ricotta cream, blueberry compote

Chilaquiles 9  
Nopal corn tortilla, house spicy salsa, cotija  
cheese, two fried eggs

Green Salad 8

EGGS & ENTREES

The Classic 8  
Two eggs, two bacon, house potatoes, toast

Eggs Benedict du Jour mkt  
House bread, Chef creation poached eggs,  
hollandaise, potatoes

Veggie Street Tacos 9  
Poblano peppers, portobella mushrooms, pico de  
gallo, nopal corn tortillas, house potatoes

Burger a la Lyonnaise 12  
Pork, beef and shallots patty, mustard, arugula,  
smoked gouda, jus and French fries

Julia's Crepes 10  
Ricotta cream, braised mushrooms and spinach

Quail Mole 13  
Sesame seeds, arugula salad, citrus vinaigrette,  
potatoes

Sweet Potato Hash & Eggs 11  
Onion, garlic, roasted red bell pepper, side of  
salad greens, citrus vinaigrette

A La Carte: Bacon 3 Eggs (2) 3 Potatoes 3 Toast 1.50 ` Crepes w/jam 5

Coffee Beverages

Coffee 2.00  
Espresso 2.50  
Macchiato 3.00  
Double espresso 3.00  
Cappuccino 3.50  
Café latte 3.50

Mimosa

Bottle of House sparkling with juice \$15  
(Orange, Cranberry, Mango, Guava, Pineapple,  
peach).  
Mimosa Glass \$4  
Michelada Modelo Especial \$5  
Western Son Signature Bloody Mary \$5  
Tost Mimosa Special \$15

Saturday and Sunday from 11 am to 3 pm

Brunch By "Julia's"  
Saturday and  
Sunday  
11am to 3pm



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## Social Hours Menu

Thursday thru Saturday from 4pm to 7pm

### Cocktails \$5

**Cucumber Martini**  
WS cucumber vodka,  
Cucumber puree, lime juice,  
Simple syrup, Tajin

**Raspatini**  
WS vodka, Fresh lime juice,  
triple sec, cherry juice

WS Vodka, Olive Juice  
Choice of Lightly, dirty and  
Filthy

### Dirty Martini

**Julia's Lavender Martini**  
Vanilla Vodka, lemon juice, Lavender syrup,  
lemon twist

**Margarita**  
El Jimador Tequila, Triple sec, agave, lime juice.

### \$5 Wine by the glass

Ava Grace Merlot and Pinot Grigio  
Cono Sur Sauvignon Blanc and Smoking Loon Malbec

### \$3 Beers

Draft: "Betty", Saison, Porter, SA Hefeweizen, Hopadillo, Seasonals, Stella, Modelo and bud Light  
Bottle: miller Light, Michelob Ultra, Lonestar, Blue moon, Crawford Bock, Peroni, Love Street, St Arnold  
Art Car , Bucket head IPA, , Austin Eastciders Pineapple

### Snacks \$5

#### Truffle Fries

Truffle oil, cilantro-jalapeno dipping sauce

#### Grilled Caesar Salad

Grilled Romaine, tortilla strips, Parmesan and house dressing

#### Meat Empanadas (2)

House dipping sauce

#### The Catalina Hot Dog

Grilled hot dog sandwich, cheese, mayonnaise, mustard, tomato and pickles

Chef's Platter Sml \$12 Lg \$18

Chef selection of cheese, meat, antipasto with condiments