



Brunch

Why go to a restaurant when you can go to a bar?

Greenway Coffee & Tea

Coffee and tea from David Buehrer of greenway coffee & tea (formerly tuscany coffee)

Coffee	2.00
Espresso	3.00
Cappuccino/Flat White	3.50
Darjeeling Second Flush Tea	3.00

Coffee Cocktails

anvil bar & refuge / greenway coffee & tea collaborations

Athol Brose #4	6.00
Drambuie, Coffee, Milk, Honey, Nutmeg	
Allspice Latte	6.00
Allspice dram spiked latte	
Coffee Caiparinha	6.00
Cachaca, Lime, Turbinado, Iced Coffee	
Occam's Razor	6.00
Tequila, Crème de Cacao, Cream, Habanero Tincture, Mint	

Brunch Cocktails

classic brunch staples and house originals

House Michelada	5.00
Gin, Tomato, Lime, Beer	
House Bloody Mary	5.00
Gin, Tomato, Lime, Cilantro, Habanero	
Milk Punch	6.00
Spirit, Turbinado, Whole Milk, Nutmeg	
Morning Glory	8.00
Scotch, Lemon, Egg White, Absinthe, Peychaud's Bitters	
French 75	6.00
Gin, Lemon, Sparkling Wine	
Philadelphia Fish House Punch	6.00
Brandy, Rum, Peach Liqueur, Lemon	
Buffalo Bill	7.00
Bourbon, Lemon, Maple Syrup, Strawberry, Balsamic Vinegar, Salt	
Stout Flip	8.00
Blackstrap Rum, Stout Beer, Turbinado, Whole Egg	

Non-Alcoholic

for those of you who had too much last night...

Fresh-Pressed Juice	4.00
Orange, Grapefruit, and Pineapple	
Non-Alcoholic Cocktail	4.00
Bartender's Choice	

Small Hot Plates

Mom's Cinnamon Toast *	5.00
Thick cut cranberry/walnut bread topped with black strap rum whipped butter, cinnamon, sugar, house made jam	
Anvil's Tequila Queso	4.00
Spicy, Boozy, Cheesy with cracker bread	
Bruschetta	8.00
Texas Scamorza [smoked mozzarella] on toasted bread with tomatoes, basil & garlic.	
Curried Egg	8.00
Curried tomato sauce made with Sambuca, fresh goat cheese, soft poached egg, toast.	

Pizzas & Sandwiches

The 3 by 3 Pizza	9.00
Pepperoni, Spanish Chorizo, Hot Sopressata, Whole Milk Mozzarella, 4 year old Gouda & Parmigiano, Bourbon Pizza Sauce.	
Margherita Pizza	8.00
Tomatoes, Basil & Local Mozzarella, Bourbon Pizza Sauce.	
12:00 Pizza	9.00
Zamorano, Texas Cheddar cheeses, House made salsa, Bacon, and Eggs.	
Shannon's Grilled Cheese	8.00
A pressed sandwich made with mushrooms, onions, tomatoes, baby spinach, zamorano and Texas cheddar.	
Suggested with bacon add 1.50	
El Flippo	8.00
A pressed sandwich made with olives, capers, red bell peppers, and mozzarella.	
Suggested with spicy sopressata add 1.50	

Small Cold Plates

Muffin Trifecta *	3.00
3 cocktail inspired fresh made muffins	
Pretzel Bialys *	4.00
"Pretzel, Meet Breakfast," order of 3, filled with house made jams and honey whipped goat cheese	
Anvil Olives	4.00
tossed with grapeseed oil, fennel, shallots	
Dry-Roasted Hazelnuts	4.00
organic sea salt & olive oil	
Texas Hummus	4.00
made with Black Eyed Peas served with cracker bread	

* Brunch menu served 11-4 or while supplies last *