



# TIPPING/POINT

RESTAURANT AND TERRACE

## Mother's Day \* BRUNCH \*

### WAKE-UP

#### BUTTERMILK FLAPJACKS

WHIPPED BUTTER | MAPLE SYRUP  
8.

#### BOURBON BRIOCHE FRENCH TOAST

BRIOCHE TOAST | BOURBON SAUCE  
14.

#### ALL AMERICAN BREAKFAST\*

TWO FARM EGGS | TOAST |  
CHOICE OF: APPLEWOOD SMOKED BACON,  
PORK BREAKFAST SAUSAGE OR CHICKEN-APPLE SAUSAGE  
14.

#### CRABCAKE BENEDICT

BLUE CRAB | POACHED EGG | BEARNAISE |  
BREAKFAST POTATOES  
24.

#### MOLETTES

FRENCH BREAD | REFRIED BLACK BEANS | BACON |  
SUNNYSIDE UP EGG | QUESO FRESCO  
16.

#### SALMON BAGELETTES

LOX | CRÈME FRAICHE | CAPERS | RED ONION | DILL  
16.

#### CHICKEN & WAFFLES

HAND BATTERED CHICKEN BREAST | BUTTERMILK WAFFLE |  
BLACK PEPPER HONEY | HOT SAUCE  
21.

#### SMASHED AVOCADO TOAST

CHERRY TOMATO | GOAT CHEESE | CHILE-LIME PEPITAS |  
RADISH SPROUTS | SOURDOUGH  
13.

### BREAKFAST TACOS

SERVED WITH PICO DE GALLO & ROASTED TOMATO SALSA

#### BACON, EGG & CHEESE

SCRAMBLED EGGS |  
CRUMBLLED BACON | CHEDDAR  
4.

#### SPICY CHORIZO & EGG

CRUMBLLED CHORIZO | SCRAMBLED EGG |  
FRESH JALAPEÑO | QUESO FRESCO  
4.

#### POTATO & POBLANO

FRIED POTATO | POBLANO RAJAS | CHEDDAR  
4.

#### THE THREE AMIGOS

3 TACOS | AVOCADO TOMATO SALAD | SALSA  
14.

### OMELETS

14.

SERVED WITH BREAKFAST POTATOES

ADDITIONAL MEAT: +4. | ADDITIONAL VEGETABLE OR CHEESE: +2.

#### MEAT\*

CHOOSE ONE

BREAKFAST SAUSAGE  
GROUND CHORIZO  
GRILLED STEAK

#### VEGETABLE

CHOOSE TWO

SPINACH  
SWEET ONIONS  
AVOCADO  
JALAPEÑO  
TOMATO  
BELL PEPPERS

#### CHEESE

CHOOSE ONE

CHEDDAR  
FONTINA  
QUESO FRESCO  
FETA

### LATE RISERS

#### SPICY CHICKEN SANDWICH

BRIOCHE BUN | SPICY FRIED CHICKEN BREAST |  
CRISP PICKLE | CHIPOTLE MAYO  
15.

#### HYDRO BIBB B.L.T. SALAD

GREEN GODDESS DRESSING | BLUE CHEESE CRUMBLES |  
CHOPPED BACON | HEIRLOOM CHERRY TOMATO  
16.

#### CHEESEBURGER

BRIOCHE BUN | AGED CHEDDAR | LETTUCE | TOMATO | ONION  
17.

#### BLUE CRAB DEVILED EGG

FARM EGG | REMOULADE | HOT SAUCE  
20.

#### MEDITERRANEAN SEARED TUNA SALAD\* (GF)

BABY ARUGULA | RED GRAPES | KALAMATA OLIVE |  
CUCUMBER | CHERRY TOMATOES | GOAT CHEESE |  
PRESERVED LEMON VINAIGRETTE  
25.

#### PAN ROASTED REDFISH

SAUTÉED SPINACH | ROASTED MUSHROOMS  
32.

#### PAN SEARED SCALLOPS

CREAM POTATOES | BROWN BUTTER |  
ARUGULA | CITRUS SUPREME | RADISH  
34.

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH. SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER. AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.



# TIPPING/POINT

RESTAURANT AND TERRACE

## BEER

### 6. EA

BUD LIGHT  
COORS LIGHT  
CORONA  
DOS EQUIS  
MILLER LITE  
HEINEKEN  
MICHELOB ULTRA  
MODELO ESPECIAL  
SHINER  
STELLA ARTOIS  
BLUE MOON

### DRAFT BEER

KARBACH, LOVE STREET  
KOLSCH  
HOUSTON, TX

SAINT ARNOLD, ART CAR IPA  
HOUSTON, TX

STELLA ARTOIS, PILSNER  
LEUVEN, BELGIUM

16 OZ.

8.

8.

8.

### BOTTLES/CANS

AUSTIN EASTCIDERS, DRY CIDER  
AUSTIN, TX

11 BELOW, OSO BUENO  
HOUSTON, TX

KARBACH, CRAWFORD BACH  
HOUSTON, TX

YELLOW ROSE, IPA  
MAGNOLIA, TX

8.

8.

8.

8.

## WINE

### BUBBLES

LAMARCA, ITALY  
J VINEYARDS, CA, RUSSIAN RIVER  
VEUVE CLICQUOT, YELLOW LABEL, FRANCE  
VEUVE CLICQUOT, FRANCE

### WHITE

RODNEY STRONG, CHALK HILL  
CAKEBREAD, NAPA  
FERRARI-CARANO, SONOMA  
CLOUDY BAY, NEW ZEALAND  
THOMAS SCHMITT, GERMANY  
SANTA MARGHERITA, ITALY  
WHISPERING ANGEL, PROVENCE

### RED

SLATE, RUSSIAN RIVER  
VIRGINIA DARE, RUSSIAN RIVER  
TERRAZAS DE LOS ANDES, RESERVA, ARGENTINA  
SLATE, NAPA  
DUCKHORN, NAPA  
RODNEY STRONG, SONOMA  
THE PRISONER, CALIFORNIA  
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA

PROSECCO  
BRUT ROSÉ  
BRUT  
ROSÉ

CHARDONNAY  
CHARDONNAY  
FUME BLANC  
SAUVIGNON BLANC  
RIESLING  
PINOT GRIGIO  
ROSÉ

PINOT NOIR  
PINOT NOIR  
MALBEC  
CABERNET SAUVIGNON  
CABERNET SAUVIGNON  
MERLOT  
ZINFANDEL BLEND  
RED BLEND

GLASS

BOTTLE

13.

16.

24.

30.

14.

23.

13.

19.

13.

16.

16.

15.

18.

15.

16.

25.

14.

24.

24.

60.

72.

130.

150.

63.

102.

58.

85.

58.

72.

72.

68.

81.

68.

72.

125.

63.

108.

108.

## COCKTAILS

15. EACH

### SPRING FEVER

GREY GOOSE WATERMELON BASIL | TROPICAL RED BULL |  
FEVER TREE SPARKLING LEMON

### AUDREY HEPBURN SLEEK-RITA

VOLCAN BLANCO | PATRON CITRONGE |  
GRAND MARNIER | LIME | AGAVE  
*ASK FOR IT SPICY IF YOU DARE!*

### ANCHO MARGARITA

PATRÓN SILVER TEQUILA | COCONUT | ANCHO REYES | LIME

### RYE TAI

BULLEIT RYE | ALMOND ORGEAT | GRAND MARNIER |  
LIME | PINEAPPLE

### AGUA FRESCA

SKYY WATERMELON | MIDORI | LIME | CUCUMBER |  
FEVER TREE SPARKLING LEMON

### ZAZA SPICED OLD FASHIONED

PENDLETON WHISKY | WALNUT BITTERS |  
SPICED SIMPLE SYRUP | LUXARDO CHERRY | ORANGE PEEL

### ZAZA RED SANGRIA

HENDRICK'S GIN | GRAND MARNIER |  
LIQUID ALCHEMIST BLOOD ORANGE | RED WINE | BERRIES

### PINEAPPLE UPSIDE-DOWN CAKE

BSB 103 | PINEAPPLE JUICE | VANILLA SYRUP | LIME JUICE

### PALOMOJITO

TEQUILA 512 | LICOR 43 | LIME | MINT |  
FEVER TREE SPARKLING GRAPEFRUIT

### LYCHEE MULE

KETEL ONE | FLOR DE JAMAICA | LYCHEE |  
LIME | FEVER TREE GINGER BEER

### PRICKLY PEAR PAINKILLER

CRUZAN | MALIBU | COCONUT | PRICKLY PEAR |  
GRAND MARNIER | PINEAPPLE | LIME | NUTMEG

### SPA VIBE

TITO'S | COCONUT WATER | AGAVE NECTAR |  
LEMON | CUCUMBER | MINT

### YUZU COOLER

GREY GOOSE ESSENCES STRAWBERRY & LEMONGRASS VODKA |  
LIME | ST-GERMAIN | STRAWBERRIES | FEVER TREE SPARKLING YUZU

### PINK POM CHILTON

BELVEDERE VODKA | LA PINTA POMEGRANATE SYRUP | LEMON | SODA

### RASPBERRY GINGER SPRITZ

APEROL | RASPBERRY | PROSECCO | FEVER TREE GINGER BEER

PERFECT FOR  
*AFTER the MEAL*

### XPRESSO MARTINI

ABSOLUT ELYX | GODIVA DARK CHOCOLATE |  
GODIVA WHITE CHOCOLATE | ESPRESSO | VANILLA

### TEX-IRISH COFFEE

BALCONES LINEAGE TEXAS WHISKEY | COFFEE |  
BROWN SUGAR | SALTED CARAMEL WHIPPED CREAM

\*20 PERCENT GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

ATTENTION: ALL WINE CONTAINS SULFITES. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH.