

# BRUNCH *Saturdays & Sundays*

**MORNING PASTRIES <sup>V</sup>** 16  
Daily selection of pastries

**MANGO PARFAIT <sup>GF | V | VG</sup>** 13  
Coconut milk, chia seeds, fresh berries, agave, granola

**THE KING'S PANCAKES <sup>V</sup>** 17  
Peanut butter, banana, roasted peanuts, Maker's Mark caramel

**BREKKY\* <sup>GF</sup>** 20  
Two farm eggs any style, choice of chicken apple sausage or smoked bacon, toast  
Add a short stack of buttermilk pancakes +6

**AVOCADO TOAST <sup>V</sup>** 17  
Toasted seven-grain, avocado, sesame, cucumber, radish, lemon, olive oil  
add two farm eggs\* +5 | crab +10 | smoked salmon +7

**POWER BOWL\* <sup>GF</sup>** 17  
Forbidden rice, tomato confit arugula, avocado, spicy garlic vinaigrette, poached egg, feta, pickled shallots  
add grilled salmon\* +9 | chicken +10

**SEASONAL QUICHE <sup>V</sup>** 17  
Corn, tomato, red onion, sharp white cheddar, garnished with petite greens & cilantro on southwestern tomato sauce

**CHICKEN & WAFFLES** 23  
Jalapeño cheddar waffle, buttermilk fried chicken, hot chili honey

**BRISKET HASH\* <sup>GF</sup>** 19  
Crispy potato, smoked brisket, sunny-side eggs, pickled peppers

**BREAKFAST TACOS\*** 14  
Flour tortillas, chorizo, scrambled egg, cotija, pico de gallo, salsa verde, lime crema

**VERY FRENCH TOAST <sup>V</sup>** 16  
Kouign-amann, strawberry compote, shortbread crumble, crème royal

**SWEET GEM & ROMAINE SALAD** 19  
Crispy lardons, bacon balsamic vinaigrette, brown butter oreganata, Reggiano

**CUBAN MONTE CRISTO** 20  
Braised porkbelly, Gruyère, dijonnaise, horseradish pickle

**UNCOMMON BURGER\*** 24  
Arrowhead Farms Kobe, roasted garlic aioli, tilamook cheddar, fried onions, garden tomato, arugula, brioche, sweet potato fries

**WOOD FIRED NY STRIP & EGGS <sup>GF</sup>** 39  
8 oz Akaushi NY Strip, three sunny side eggs, shallot chimichurri

**LOBSTER ROLL** 29  
Brioche roll, fresh lemon, crème fraiche

## SIDES

**TWO FARM EGGS** 5  
**BACON** 6  
**CHICKEN SAUSAGE** 7  
**CRISPY HASHBROWN** 5



## BOARDS

**PANCAKE BOARD** 36  
Buttermilk pancakes, chocolate ganache, assorted berries, whipped cream, Maker's Mark caramel, thick cut bacon

**CHARCUTERIE BOARD** 30  
Assorted cheese & meats, marcona almond, marinated olives, mixed berry compote, local honeycomb, charred sourdough

**LOX & BAGELS BOARD\*** 38  
Two bagels, gin cured gravlox, capers, cucumber, tomatoes, shaved red onions, scallion cream-cheese, pimento cream-cheese, salmon rilette  
add extra bagel +5



**GF** | GLUTEN-FREE | **V** | VEGETARIAN | **VG** | VEGAN

*\*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.*

Fall/Winter 2022

20% automatic gratuity will be added to parties of 6 or more.

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Commons Club

# Commons Club

## COCKTAILS

**HONEY BEE** 18  
Cinnamon-infused Angels Envy Bourbon, honey, lemon

**TRUTH OR PEAR** 17  
Tanqueray Gin, St George Spiced Pear Liqueur, vanilla, harvest foam

**PUMPKIN SPICED OLD FASHIONED** 17  
Brown butter-washed Bulleit Bourbon, pumpkin spice simple, bitters

**GREEN HORNET** 18  
La Adelita Blanco Tequila, Del Maguey Vida Mezcal, Firewater Bitters, mint

## SPARKLING *by the glass*

Silver Gate, Cava, NV, ES 13  
Domaine Carnernos, Brut, NV, CA 19  
JCB Rosé 69, NV, FRA 14  
Veuve Clicquot, Brut, Champagne, NV, FRA 30  
Piper Heidsick, Champagne, NV, FRA 18

## WHITE *by the glass*

Dr. Loosen 'Blue Slate', Riesling, Mosel, GER 15  
Craggy Range, Sauvignon Blanc, Marlborough, NZL 15  
Gradis'Ciutta, Pinot Grigio Collio, Friuli-Venezia, IT 15  
Stags' Leap, Chardonnay, Napa Valley, CA 13  
Mont Rochelle, Sauvignon Blanc, Western Cape, SA 15

**COMMONS' CARAJILLO** 17  
Avion Tequila, Licor 43, La Colombe espresso

**CIDER SMOKE** 17  
Illegal Mezcal, apple cider, fire water bitters, caramelized simple

**ONE FALL SWOOP** 17  
Infinity Vodka, St Elizabeth Allspice Dram Liqueur, cranberry simple

**OFF THE VINE** 17  
Ron Zacapa 23 Rum, red wine, citrus, rosemary

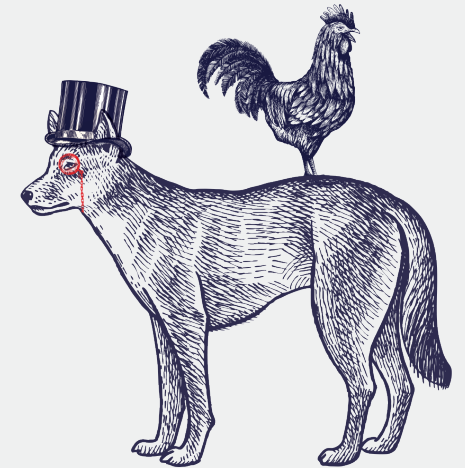
## ROSÉ *by the glass*

Château Miraval Rosé, Provence, FRA 14  
Rose Gold Rosé, Provence, FRA 13

## RED *by the glass*

Siduri, Pinot Noir, Willamette, OR 20  
Catena, Malbec, Mendoza, ARG 14  
Il Fuano di Arcanum, Super Tuscan, Tuscany, IT 17  
Leviathan, Red Blend, CA 23  
Miguel Torres Cordillera, Cabernet Sauvignon, Maipo Valley, CA 13  
Postmark by Duckhorn, Cabernet Sauvignon, Paso Robles, CA 21

**DON'T QUIT YOUR DAY JOB** 16  
*Espresso Martini*  
Patron Reposado Tequila, Mr Black coffee liqueur, espresso, brown sugar  
**+Casamigos Reposado \$2**  
**+Grey Goose Vodka \$2**



## BEER

**Stella Artois**, Lager, BEL 6  
**Four Corners**, Heart O Texas, Red Ale, TX 6  
**Deep Ellum Brewing Company**, Dream Crusher, TX 6  
**Austin East Cider**, Cider, TX 6  
**Manhattan Project**, Double Half-Life, IPA, TX 7  
**Michelob Ultra**, Light Lager, MO 7  
**Guinness Draught Stout Beer** 7  
**Rotational Seasonal Beer** 7

## Happy Hour



### MONDAY - THURSDAY

Drink & Bar Bite Specials from 4-6 pm

**Thursday Live Music from 6:30-8:30 pm**  
**Friday & Saturday DJ from 8 pm -12 am**