



## MAIN

### CHILES EN NOGADA

Our tribute to Otilia's Classic.

Pork Stuffed Poblano Peppers, Walnut Sauce, Pomegranate Seeds, Parsley .....\$13

### STEAK & EGGS

Bulgogi Marinated Sirloin Tips, Fried Egg, Tater Tots.....\$15

### HORCHATA FRENCH TOAST

Served with Fresh Fruit & Whip Cream.....\$11

### MAC & CHEESE

Classic Elbow Pasta, Smoked Gouda Beer Cheese Sauce, Ham, Crispy Bread Crumbs .....\$9

### NUTTY OVERNIGHT OATMEAL

Cold Oatmeal with Labneh, Walnuts, Raisins, Chia Seeds, topped with Fruit .....\$12

### CHILAQUILES

House Made Tortilla Chips, Mole, Refried Beans, Crema, Fried Egg, Avocado .....\$15

### MOLLETES

Toasted Bollio topped with Refried Beans, Chorizo, Pico de Gallo, Avocado, Queso Fresco .....\$14

### HUEVOS BENEDICTO

Tamal Cake, Carnitas, Salsa Borracha, Beer Cheese Sauce, Eggs, Pickled Onions, Refried Beans .....\$16

### CARNITAS FAMILIA

Serves 4. Carnitas, Tortillas, Salsa Borracha, Lime, Avocado Puree, Pickled Onions, Sour Cream .....\$35

## SHAREABLES

### CHIPS & SALSA

Homemade Tortilla Chips with Salsa Borracho.....\$4

ADD QUESO.....\$3

### GOCHUJANG BEEF JERKY

2oz. Spicy Korean Beef Jerky .....\$6

### KRAFTSMEN PRETZEL KNOTS

Served with Smoked Gouda Beer Sauce .....\$9

### STEAK TARTARE

Beef Tenderloin, Shallots, Cilantro, Capers, Cured Yolk, Shaved Walnut, Toast Points .....\$17

### POPCORN CHICKEN

Chicken Thigh Bites, Branch Dressing.....\$9

### MUSSELS A LA BLANCHE

PEI Mussels steamed in Witbier with Chorizo, Garlic, Onions, Parsley.....\$17

### DOUBLE DOG DARE YA

Beef Frank w/Mustard & Relish  
Beef Frank w/Beer Cheese & Jalapeno.....\$9

### NACHO SKILLET

Crisp Tortillas, Beans, Cheese Sauce, Jalapeno, Sour Cream, Guacamole, Onion, Cilantro.....\$16

ADD PORK CARNITAS .....\$5

### CURED SALMON PLATE

Avocado Puree, Labneh, Crispy Capers, Pickles, Chips .....\$15

### CHEESE PLATE

Selection of Dairy Maid cheeses .....\$20

## SANDWICHES

ALL SANDWICHES SERVED WITH TATER TOTS

### H-TOWN CHEESESTEAK

Marinated Sirloin Tips, Grilled Onions and Peppers, Jalapenos and Cheese Sauce.....\$14

### CHICKEN & WAFFLE MILANESA

Breaded Chicken Thigh, Spicy Syrup, Tater Tot Waffle, Fried Egg .....\$12

### PEANUT BUTTER PATTY MELT

Beef Patty, Corn Bread Toast, Caramelized Onions, Cheddar Cheese, Spicy Peanut Butter .....\$13

### PB&J

Peanut Butter, Banana Jam on Blueberry Toast.....\$10

## BRUNCH

## NO MEAT BUT FULL OF LOVE

### TOFU-TOMATO SALAD

Marinated Tofu, Heirloom Tomatoes, Basil, Balsamic-Soy Sauce Vinaigrette, Sesame Seeds.....\$10

### CARROT HUMMUS

Carrot Hummus, Chipotle Oil, Toast Points, Veggies.....\$11

### AVOCADO, JICAMA AND CUCUMBER SALAD

Avocado Puree, Jicama, Baby Greens, Lemon Chili Vinaigrette, Cilantro.....\$12

### TOFU DIPPERS

Marinated Fried Tofu, Branch Dressing.....\$6

## SOMETHING SWEET

### CHURROS

Small Churros, dusted in Sugar and Cinnamon, Chocolate Stout Beer Glaze .....\$6

### CARAMELIZED BANANA PUDDING

Banana Jam, Vanilla Pudding, Toasted Meringue .....\$6

### CHOCOLATE COBBLER SKILLET

Served with Toasted Meringue, Walnuts.....\$6

### BERRY BREAD PUDDING

Served with Chocolate Stout Beer Glaze.....\$6

## BRUNCH BEVS

BLOODY MARY .....\$7

MIMOSA .....\$8

FROZEN MARGARITA.....\$7

FROZEN RUBY MARGARITA.....\$8



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