



# HILLCREST COUNTRY CLUB

## SUNDAY SELECTIONS



### Sunday Club Salad \$10

Mixed Greens, Bacon, Diced Chicken, Ham, Tomatoes, Cheese, Hard-Boiled Egg with Creamy Bacon Ranch Dressing & Focaccia Croutons - No Croutons = GF

### Ultimate Caprese Salad GF \$9

Mixed Varieties of Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil with Balsamic Reduction

### Acai Bowl \$9

Blended Acai, Bananas, Soy Milk, Topped with Granola, Fresh Fruit & Toasted Coconut

### Avocado Toast \$8

Whole Wheat Toast, Sliced Avocado, Roasted Heirloom Tomatoes, Topped with Arugula Salad Tossed in Champagne Vinaigrette & a Balsamic Glaze Drizzle with a Side of Fruit

### Hillcrest Club Sandwich \$12

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Mayo on Toasted Wheat Berry Bread - Choice of French Fries, House Chips or Sweet Potato Fries

### Deluxe Veggie Burger \$8

Veggie Patty, Arugula, Heirloom Tomato, Pickled Red Onions, Fresh Cucumbers, Avocado on a Brioche Bun - Choice of French Fries, House Chips or Sweet Potato Fries

### The Breakfast Club \$12

"Not a Claire Type of Sandwich" Bacon, Ham, Cheese, Hash Browns, Fried Egg on Toasted White Bread - Choice of French Fries, House Chips or Sweet Potato Fries

### Hillcrest Angus Burger \$11

Certified Angus Beef with Lettuce, Tomato, Onion - Choice of French Fries, House Chips or Sweet Potato Fries  
Add Bacon \$1 - Cheese \$1

### Brunch Hangover Burger \$11

Certified Angus Beef, Pepper Jack Cheese, Bacon, Onions, Pan - Fried Egg, Andouille Sausage, Chipotle Mayo & Served on a Brioche Bun - Choice of French Fries, House Chips or Sweet Potato Fries

### Eggs Benedict Traditional \$9

English Muffin, Canadian Bacon, Poach Egg and Topped with Hollandaise Sauce

### Crab Cake Benny \$15

Two New Orleans Style Crab Cakes, Two Poached Eggs, Hollandaise, Chives, Roasted Heirloom Tomatoes with Grilled Asparagus

### You Name it Omelet \$8

Ham, Bacon, Shredded Cheese, Mushrooms, Tomatoes, Red Onions, Green Onions, Spinach, Jalapenos, Diced Green/Red Pepper Mix and Salsa

### Sunday Quiche \$7

Chef's Choice - Ask Your Server

### Chicken & Waffle \$9

Two Crispy Homemade Battered Chicken Tenders on Top a Sweet Waffle with Warm Maple Syrup

### Breakfast Tacos \$9

Three Soft Shell Flour Tacos filled with Chorizo, Scrambled Eggs, Avocado, Pico, Cilantro and Fresco Cheese

### Quinoa Breakfast Bowl GF \$10

Quinoa, Mixed Greens, Tomatoes, Avocado, Olives, Feta Cheese, Basil Pesto, with a Poached Egg

### Huevos Rancheros GF \$10

Corn Tortilla layered with Black Beans, Pepper Jack Cheese, Guacamole, Ranchero Sauce, Beef Barbacoa, Two Eggs your way, Topped with Pico, Fresco Cheese & Crème Fraiche

### Shrimp & Cheddar Grits GF \$15

Sautéed Shrimp, Mushrooms, Onions, White Wine, Creole Seasoning, Cheddar Grits

### Cowboy Continental \$18

Two Eggs your way, 8oz "Prime" Ribeye with Breakfast Potatoes or Hash Browns & Toast  
No Toast = GF

## SUNDAY A LA CARTE

BISCUIT & GRAVY (1) \$4

WAFFLE (1) \$3

PANCAKE (1) \$2

FRENCH TOAST (1) \$2

TOAST (1) \$1

EGG (1) \$150

SAUSAGE LINKS (2) or BACON (2) \$2

HASH BROWNS \$2

BREAKFAST POTATOES \$2

FRESH FRUIT \$2

Sunday Bloody Mary ~ \$5.00

Sunday Mimosa ~ \$4.00

# JUST THE BASICS

*All Basics Come with Your Choice of French Fries, Sweet Potato Fries or Homemade Chips.*

FLAT TOP BURGER (no temp)	\$5	GRILLED CHEESE	\$5
FLAT TOP CHEESEBURGER (no temp)	\$6	GRILLED HAM & CHEESE	\$6
CHICKEN TENDERS (3)	\$6		

## Domestic & IPA Beers

P.B.R.	\$1.75
Coors	\$2.75
Coors Light	\$2.75
Budweiser	\$2.75
Bud Light	\$2.75
Bud Light Lime	\$2.75
Miller Lite	\$2.75
Michelob Ultra	\$2.75
O'Doul's	\$2.75
Saturday Siren ~ Coop Brewing	\$5.00
F5 IPA ~ Coop Brewing	\$5.00
Shiner Bock ~ Spoetzl Brewing	\$3.75
All Day IPA ~ Founders Brewing	\$5.00
Dunkel Lager ~ Marshall Brewing	\$5.00
Sky Dance Fancy Dance	\$5.00
Sky Dance Oklahoma Gold	\$5.00

## Import Beers

Corona Extra	\$3.75
Corona Premier	\$3.75
Heineken	\$3.75
Blue Moon	\$3.75
Sam Adams	\$3.75
Boulevard Wheat	\$3.75
Becks	\$3.75
Becks Dark	\$3.75
Dos Equis Lager & Amber	\$3.75
Stella Artois	\$3.75
Guinness Draught	\$3.75
Modelo Especial	\$3.75
Modelo Negra	\$3.75

## White Wines

*Glass/Bottle*

<b>Concho Toro Frontera Chardonnay</b> Fruity character with apple & papaya aromas	\$5.50/NA
<b>Cline Cellars Viognier</b> (California) Oranges, honeysuckle & full - bodied	\$7.50/\$28
<b>Beringer White Zinfandel</b> Berry like fruit flavors with aromas of citrus	\$5.50/NA
<b>Kim Crawford Sauvignon Blanc</b> (New Zealand) Fruity sweetness & juicy acidity	\$8 / \$30
<b>Concho Toro Frontera Sauvignon Blanc</b> Crisp fruit flavors & citrus aromas	\$5.50/NA
<b>Kung Fu Girl Riesling</b> White peach, mandarin orange & apricot	\$7.25/\$27
<b>Santa Margherita Pinot Grigio</b> (Italy) Clean intense aroma & a flavorful personality	NA/\$48
<b>Chateau St. Michelle Pinot Gris</b> (California) Pear, Melon & Spice	\$7.50/\$28
<b>Kendall Jackson Chardonnay</b> (California) Fruity, creamy & medium-bodied	\$7.75/\$29
<b>Sonoma-Cutrer Chardonnay</b> "Russian River" (California) Light butter & oak, crisp & well balanced	\$10 / \$38
<b>Prosecco</b> (Italy) Peach & apricot aromas, zingy palate	\$7 / NA
<b>Lexas Albarino</b> (Spain) Fruity with floral aromas of apples & apricots	NA/ \$35
<b>Cakebread Chardonnay</b> (California) Full - bodied, buttery with notes of vanilla	NA/ \$70

## Red Wines

*Glass/Bottle*

<b>Concho Toro Frontera Cabernet</b> Medium-bodies with red plums & chocolate aromas	\$5.50/NA
<b>Concho Toro Frontera Merlot</b> Smooth operator with cherry & chocolate aromas	\$5.50/NA
<b>Beringer Founders Estate Cabernet</b> Fruit flavors with notes of blackberry & oak	\$7 / \$26
<b>Decoy Red Blend</b> (California) Full - bodied with layers of blackberry & ripe cherry	\$11 / \$42
<b>Castle Rock Pinot Noir</b> (California) Touch of spicy oak with a hint of blueberry	\$7 / \$26
<b>Oak Farms Cemetery Vineyards</b> 'Indigenous' Zinfandel (California) Built like a Cabernet, but with brighter fruit flavors	\$9.50/\$36
<b>St. Supery Cabernet</b> (California) Black plum, mocha & toasted oak to perfection	NA / \$56
<b>Aviary Cabernet</b> (California) Notes of cassis & black cherry with softer tones of sweet oak & almond	\$9 / \$34
<b>Austin Hope Cabernet</b> (California) Extremely impressive & delicious	NA/ \$66
<b>Taken Wine Co. Red Blend</b> (California) Velvety tannins with a creamy, milk chocolate nuance on the finish	NA / \$55
<b>Silver Oak Cabernet</b> (Alexander Valley) Fruit-driven with black plum notes (perfect)	NA/ \$110