

THE ROYAL OAK

BREWERY BRUNCH

Sunday 11am - 2pm

PLATES

CINNAMON SUGAR DONUTS

House made donuts dusted with cinnamon and sugar and served warm. 8

BLT EGGS BENEDICT

Toasted brioche topped with poached egg, bacon, arugula, roasted tomato and a classic hollandaise sauce. Side of fruit. 18

BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, breakfast sausage, mixed cheese, country potatoes, red and green pepper, onion and yum yum sauce. Served with a side of fruit. 15

MORNING TACOS

Three fire roasted flour tortillas stuffed with eggs scrambled with breakfast sausage, Cotija cheese, pico de gallo and fresh radish. Served with salsa and a side of fruit. 18

CHICKEN AND WAFFLES

Seasoned deep fried buttermilk chicken breast fried to perfection served with Belgian waffles and maple syrup. Served with a side of fruit. 17

FARMHOUSE SKILLET

Choice of eggs on top of onions, diced tomato, red peppers, spinach, country potatoes and cheese. Served with a side of fruit. 16

MEAT LOVERS SKILLET

Choice of eggs on top of bacon, sausage ham, country potatoes, and cheese. Served with a side of fruit. 16

SOUTHWEST SKILLET

Choice of eggs on top of chorizo, country potatoes, black bean relish, and cheese. Served with a side of fruit. 16

BREWERS BREAKFAST

Three eggs cooked to order served with your choice of meat, country potatoes, a biscuit and fresh fruit. 16

BREAKFAST FLATBREAD

Choice of Ham, bacon or sausage link, mozzarella cheese, scrambled eggs, finished with breakfast sauce. Served with a side of fruit. 15

KIDS

All served with fruit
Over 12 years of age add 4

FRENCH TOAST 10

Sourdough French toast served with your choice of meat.

SILVER DOLLAR PANCAKES 10

Four small pancakes served with your choice of meat.

EGGS & BACON 9

Scrambled eggs, bacon and toast.

BREAKFAST COCKTAILS

LET THE BOTTOM OUT!

Your choice of entree and Bottomless Mimosas or House Beer! 38

MIMOSA

Champagne, Orange Juice

THE HUGO SPRITZ

St. Germain, Prosecco, Soda

ESPRESSO MARTINI

Vodka, Cold Brew, Kahlua

SPIKED ARNOLD PALMER

Bourbon, Iced Tea, Lemonade

FRENCH 75

Gin, Champagne, Lemon Juice, Simple Syrup

BIKINI BELLINI

Prosecco, Pineapple Juice, Basil Simple Syrup

BLOODY MARY

Come on. Classic for brunch!

SPICY MARGARITA

Jalapeño infused tequila, Lime Juice, Sour, Tajin Rim

BREAKFAST MARTINI

Gin, Triple Sec, Lemon Juice, Orange Marmalade

MICHELADA

ROB Kolsch infused with tomato juice and spices

SIDES

SAUSAGE LINKS 5

SIDE OF HAM 5

SIDE OF BACON 5

COUNTRY POTATOES 5

FRESH FRUIT 5

BISCUITS 4

JUICES

ORANGE 4

PINEAPPLE 4

GRAPEFRUIT 4

CRANBERRY 4



POINT THE CAMERA ON YOUR PHONE AT
THE QR CODE AND SEE WHAT IS ON TAP
AND WHAT IS COMING SOON!

Ask your server or bartender what is on tap today.
Visit us at www.royaloakbrewery.com for everything about us.

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STARTERS

BREWHOUSE NACHOS

Fresh tortilla chips covered with melted cheeses, diced tomatoes and onions. Topped with sour cream, guacamole and jalapeños. Served with housemade salsa. 16
Add chicken or ground beef 4.5

BUFFALO WINGS

Chicken wings BBQ rubbed and grilled Served naked or with your choice of sauce. BBQ, Hot Wing or Mango Habanero. 15.5

THE BIG STRETCH

Hand-breaded mozzarella cheese, fried to perfection and paired with house-made marinara and ranch for the perfect shareable starter. 14

PRETZEL STICKS

Soft pretzel sticks baked and tossed in butter and salt. Served with Asiago cheese and whole grain mustard. 13.5

CHICKEN QUESADILLA

Spicy chicken, grilled peppers, grilled onions, and mixed cheese. Served with sour cream and housemade salsa. 14

CHILE CON QUESO

Warm, creamy queso blended with roasted green chiles and melted cheeses, served with crispy tortilla chips for dipping. 13

SALADS

MAURICE SALAD

Sliced Black Forest ham, smoked turkey, Swiss cheese and iceberg lettuce chopped and tossed in our homemade Maurice dressing with eggs, cherry peppers, green olives and sweet gherkin pickles. 16.5

SANTA FE CHICKEN SALAD

Green leaf lettuce, corn, black beans, diced tomatoes, red onions, avocado, tortilla strips, grilled chicken and Mozzarella cheese. Tossed in a cilantro lime dressing. 16.5

GRILLED CHICKEN CAPRESE SALAD

Marinated grilled chicken served with spring mix, sliced avocado, Mozzarella cheese, grape tomatoes, chiffonade basil and a drizzle of balsamic glaze. Served with Maple Balsamic dressing. 16.5

FAVORITES

FISH & CHIPS

Atlantic cod in our house brewed beer batter. Served with French fries & tartar sauce. 20.5

O.G. SHEPHERD'S PIE

Our original version of the Shepherd's Pie. Seasoned ground beef, roasted corn, beef gravy, Mozzarella cheese and garlic mash. 17.5

LOUISIANA JAMBALAYA

Andouille sausage, ham, chicken and shrimp simmered in a spicy tomato sauce with peppers, onions and mushrooms. Served on a bed of rice with fresh garlic bread. 22.5

BAJA FISH TACOS

Fresh Tilapia, beer battered and fried, topped with a remoulade sauce, pico de gallo and lime cabbage slaw on a flour tortilla. Served house made chips and salsa. 18.5

NASHVILLE HOT CHICKEN BOWL

Nashville Hot Chicken Breast sliced and served over rice with diced avocado, Bleu cheese crumbles, carrot sticks and chopped pickles. 19

BURGERS/SANDWICHES

HOUSE BURGER**

With shredded lettuce, tomato, onion, pickle and mayo on a toasted bun. 15.5
Add choice of cheese 1

JUICY LUCY**

Two slices of American cheese sandwiched between two quarter pound patties. Served with lettuce, mayo and pickle. 17

STAMPEDE**

House burger cooked to order and topped with American cheese, candied bacon and freshly fried onion straws. Topped with a smoky BBQ aioli on a toasted sesame seed bun. 17.5

WINDY CITY BEEF

Slow roasted Italian beef, bakery roll, side of au jus, choice of mild or hot giardiniera. 18

COUNTRY GRILLED CHEESE

Fontina and white Cheddar cheese, thick cut bacon and sliced Granny Smith apples on fresh grilled sourdough. 16.5

NASHVILLE HOT CHICKEN

Spicy breaded chicken breast flash fried and topped with shredded lettuce, dill pickle chips and mayo. 17.5

JERK CHICKEN

Chicken breast seasoned with Caribbean Jerk spices, topped with an Ortega chili pepper and Pepper Jack cheese, lettuce and mayo. 16.5

**Items are served raw or undercooked and consuming raw or undercooked meats may increase your risk of foodborne illness especially if you have certain medical conditions.