

The Gin at Nolan Creek

Brunch served every Sunday 10am-3pm.

APPETIZERS

Check out our bar menu for Happy Hour Apps!

Fried Deviled Eggs (6) Deep fried panko breaded hard boiled eggs topped with our home-made bacon deviled egg filling. 12.95 (CC)

Smoked Salmon Bruschetta (4) Sliced toasted Baguette topped with smoked salmon, our Nolan Creek pico, Feta cheese and drizzled with balsamic glaze. *Limited quantity made daily.* 14.95

Cotton Balls (6) Bite size chicken wrapped in bacon, stuffed with Pepper Jack cheese and jalapeno. Served with ranch. 13.95 (CC)

Gin Sliders (3) Beef sliders topped with candied Bacon, caramelized onions, and Cheddar cheese. 12.95

SKILLETS & SCRAMBLES

NO SUBSTITUTIONS.

Served with Texas Toast.

Add a side of 2 corn or flour tortillas +2.99

Add a side of sour cream, salsa and guac +1.50

Whitney's Skillet Named and inspired by our owner's daughter, Whitney. Homestyle potatoes, stuffing, Red Link sausage, and Applewood smoked bacon topped with a sunny side up egg and cilantro. 14.95

Nolan Creek Scramble Scrambled eggs topped with our Nolan Creek salsa, shredded cheddar, diced black forest ham and fresh avocado slices. 14.95 (GF w/o Toast)

The Cowboy Scrambled eggs, and Homestyle potatoes topped with chicken fried steak and gravy. 15.95

Cotton Skillet Scrambled eggs, Homestyle potatoes, chorizo, shredded cheddar, and topped with salsa and our delicious cotton balls. 15.95 (CC)

BRUNCH COCKTAILS

Check out our bar menu for Happy Hour drinks specials!

**Before 12pm, food MUST be on the table
BEFORE we can serve alcohol.**

Maple Bacon Kickstarter

Tastes like breakfast in a glass! Jameson Irish Whiskey with Butterscotch Schnapps, OJ and garnished with bacon! 9

Mega Mary

An oversized Goodnight Loving Vodka Bloody Mary loaded with all sorts of goodies. 14 (HH)

Mimosa Plus

Your choice of Deep Eddy cranberry, peach, orange, grapefruit, lime or lemon vodka, topped with champagne. Served on the rocks. 10

Citrus Sunrise Martini

Zephyr Black Gin and Cointreau with a squeeze of lemon, orange marmalade and a dash of Orange Bitters. 12

Espresso Martini

Titos vodka, Kahlua and a splash of simple syrup. 14
We recommend adding a shot of Bailey's Irish Cream.

A LA CARTE

Choose as many sides as you'd like to create your own plate!

Blueberry Sausage Links* (2) 2.99 | Bacon* (2) 2.99 | Red Link Sausage* (2) 3.99 | Sausage Patties* (2) 3.99
Homestyle Potatoes** 3.99 | Pancakes (2) 3.99 | 2 Eggs* (your way) 3.99 | Fresh Fruit Cup* 3.99
Fried Deviled Eggs** (2) 3.99 | English Muffin 1.99 | Texas Toast (4) 1.99 | Corn* or Flour Tortillas (2) 2.99
Half Sliced Avocado* 1.99 | Mac & Cheese 2.50 | Side Salad 4.99 | Fries** 1.99 | Sweet Potato Fries** 1.99

*Gluten Free | **Cross Contaminated

BEVERAGES 2.89

Pepsi Diet Pepsi Dr. Pepper Starry Tropicana Lemonade (add strawberry, peach or mango +.99)
Mug Root Beer Orange Crush Mt. Dew Sweet Tea Unsweet Tea Arnold Palmer
Orange Juice Apple Juice Coffee|Decaf Hot Tea Mexican Mineral Water 3.25

BREAKFAST PLATES

Any substitutions or modifications may have an upcharge.

Smoked Salmon Sunrise Split English Muffin topped with chipotle mayo, fresh avocado slices, Mesquite smoked salmon, our Nolan Creek salsa, and Feta cheese. Served with Homestyle potatoes. 16.95
Limited quantity made daily, so get it while you can!

Steak & Eggs 8oz sirloin (GF), 12oz Ribeye (GF) or Chicken Fried Steak with two eggs your way, a side of Homestyle potatoes and Texas Toast. (GF w/o Toast)
Chicken Fried Steak 16.95 | 8oz Sirloin 21.95 | 12oz Ribeye *Market Price*

Brunch Burger Mesquite grilled patty served on a Brioche bun with sliced Black Forrest Ham, Applewood smoked bacon, chipotle mayo and topped with a folded omelet stuffed with cheddar cheese, onions, and bell peppers. Served with fries. 16.95 *Gluten Free Bun available +2*

Creekside Breakfast Sandwich Double sausage patties with a fried egg, Pepper Jack cheese and chipotle mayo on an English Muffin. Served with a side of Homestyle potatoes. 13.95 *Gluten Free Bun available +2*

Pancake Chicken Tacos Pancake tacos filled with fried chicken tenders, drizzled with syrup and dusted with powdered sugar. Served with a side of Homestyle potatoes. 12.95 *We recommend adding our strawberry honey cream cheese +1.50*

LUNCH PLATES

Any substitutions or modifications may have an upcharge.

The Gin Burger A classic burger with cheddar cheese and Applewood smoked bacon. Served on a Brioche bun with lettuce, tomatoes, pickles, and red onions. Served with fries. 13.95 *We recommend adding a fried egg +1.95 | Gluten Free Bun available +2 (CC*)*

Gin Club Sandwich Smoked sliced turkey breast and Black Forrest ham with bacon, avocado spread, Swiss cheese, lettuce, tomatoes, and red onions on Texas toast. Served with fries. 13.95

Ranch Fried Chicken Club Hand-battered juicy chicken breast topped with Swiss cheese, ranch dressing, lettuce, tomatoes, red onions and pickles on a jalapeno cheddar bun. Served with fries. 14.95 *Gluten Free Bun available +2*

Country Fried Catfish Whole catfish filet hand-battered and deep fried to a golden brown. Served with fries, hushpuppies, and a side of tartar. 13.95

Fish & Chips Hand-battered cod fried golden brown. Served with fries, lemon, and a side of tartar. 13.95

Grilled or Crispy Chicken Salad Your choice of grilled* or crispy** chicken on a bed of spring mix, diced tomatoes, red onions, cucumbers, shredded cheddar, bacon bits and black olives. Full size 14.95|Lite size 11.95 (GF*) (CC**)

Steak & Avocado Salad Spring mix, diced tomatoes, red onions, cucumbers, black olives, Feta cheese and sliced avocado. Topped with sliced Mesquite grilled sirloin and your choice of dressing on the side. (GF)
Full size 8oz sirloin 18.95|Lite size 4oz sirloin 15.95

Apricot Glazed Salmon Salad Spring mix, diced tomatoes, cucumbers, red onions, and Feta cheese. Topped with a Mesquite grilled apricot glazed salmon fillet. Served with a side of house-made apricot vinaigrette. Full size 17.95|Lite size 15.95 (GF)
Salmon is cooked medium-well.

(GF) Gluten Free (CC) Gluten Free but Cross Contaminated

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

We use soy oil for all our fried food.

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions****