

BRUNCH MENU

AVOCA	DO AND EGGS 🔽	11.50
	ed avocado and poached eggs on toasted ugh with hollandaise and coriander	
Add:	Smoked salmon / maple cured ham	+3.50
HUEVO	S RANCHEROS 🔽	12.50
	ggs with ranchero sauce, dice avocado, sn tomato salsa and sour cream on soft tortill	
TEX-M	EX EGGS BENEDICT	12.95
	d eggs and maple-cured ham on grilled m acamole, chorizo and red onion salsa and aise	
<u>Swap:</u>	Smoked salmon for maple cured ham	+2.00
SALAD	BOWL V	12.95
spinach	ea fritter and superfood salad of mixed lea n, mixed nuts and grains, sundried tomatoe oper, pickled onion and aged balsamic drea	s, roasted
<u>Add:</u>	Smoked salmon / cured backon / poached eggs	+3.95
AMERI	CAN PANCAKES	12.95
Fresh-n	nade pancakes with cured bacon and map	le syrup
<u>Option</u>	Mixed berries and crème fraiche	
SALMO	IN AND HASH	13.95
	d salmon and potato hash with soft poache , chorizo and spring onion bérnaise	ed eggs,

SIDES

FRIED C	HICKEN AND WAFFLES	14.95
	ilk marinated cajun spiced chicken with pot and spiced maple syrup	tato
Add:	Bacon and egg	+3.95
PULLED	PORK CARNITAS	15.95
	us pulled pork, smoky beans and poached orn shells with guacamole and jalapeño ho	
BREAK	AST BURGER 🔀	14.95
	urger topped with crispy bacon, sautéed oms and a fried egg, and fries	
PARIS 1	TEXAS GRILL	15.95
	ured bacon, fried egg, andouille sausage, p noky beans sautéed mushrooms and boud	
<u>Add:</u>	Crispy buttermilk cajun spiced chicken / BBQ pulled pork	+3.95
CARNE	DI RANCHEROS	15.95
	hilli, smoky beans and monteray jack chee Iell with fried eggs, guacamole, sour cream salsa	
GLEVK	AND EGGS	40.05
Chargrill	led 8oz Irish Hereford rib-eye steak, fried e rocket and sundried tomato salad, bérnais	

6	Fries / smoky fries / sweet potato fries / potato hash / smoky beans	+2.95
	Andouille sausage / cured ham / fried chicken / smoked salmon	+3.95

Vegetarian 🛛 📩 House Favourite

Gluten-free pasta, gravy and breads are available (\in 1 extra). Most mains can be adjusted for gluten-free.

Allergens list available at bar and on facebook.com/ParisTexasBar



BRUNCH DRINKS MENU

MIMOSA	8.95
Freshly squeezed orange juice, topped with Prosecc	0.
MA Option: Made with non-alcoholic sparkling wine.	9.95
BELLINI	8.95
A choice of Peach, raspberry or passion fruit purée topped with Prosecco and dehydrated raspberries.	
NA Option: Made with non-alcoholic sparkling wine.	7.95
CUCUMBER SPRITZ	9.95
Hendricks gin, Prosecco, cucumber bitters, topped with cucumber tonic and thyme.	5.55
NA Option: Made with n/a gin & n/a sparkling wine.	8.95
ABSOLUT SPRITZ	9.95
Absolut grapefruit, Prosecco, grapefruit juice & soda	water.
NA Option: Made with n/a gin, n/a sparkling wine.	8.95
BUTTERSCOTCH MARTINI	9.95
Absolut Elyx, butterscotch liquor, Borghetti, cane sug syrup & espresso.	
ELDERFLOWER COLLINS Ballykeefe gin, lime juice, cane sugar syrup, elderflow	9.95 ver
cordial topped with soda water & thyme.	
NA Option: Made with Ceders n/a gin.	8.95
PTS BLOODY MARY	9.95
Absolut vodka, lemon juice, tomato juice, pepper, ce salt, Tabasco sauce and Worcestershire sauce.	
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BLUEBERRY PANCAKE	9.95
Buffalo Trace, blueberry syrup, maple syrup, egg whites, lime juice & cherry bitters.	
NA Option: Made with Ceders n/a gin	8.95
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STUBBORN MULE	9.95
Buffalo Trace, lime juice, cane sugar syrup,	

ORANGE JUICE

Try our freshly squeezed orange juice **3.00**



TEA

Breakfast Tea	2.50
Peppermint Organic Herbal Infusion	2.95
Ceylon Black Tea	2.95
Ginger & Lemongrass Green Tea	2.95
Wild Berry Organic Herbal Infusion	2.95
Bi Lo Chun Organic Green Tea	2.95
Earl Grey Organic Black Tea	2.95
Gunpowder & Mango Green Tea	2.95

COFFEE

2.50
2.90
2.90
3.50
3.50
3.95
3.50
+0.50

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WATER

Free top-ups

Fresh ice-cold house filtered water available in both
still and sparkling2.00500ml carafe2.00With Food (per person)1.00

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