

American retro
served with a side of vibe...

THE RIM

craft • draft • eats

...and a whole lot of soul.

lunch

served Mon-Fri 11 a.m. - 3 p.m.

COMBO LUNCHES

our combos are lunch portions and come with a choice of house salad, soup of the day or cup of chili

COBB SALAD 12

BLT served with fries 13

GRILLED CHICKEN SANDWICH served with fries 15

ELLINGTON'S MEATLOAF 15

CHICKEN FRIED CHICKEN 16

2 PIECE FRIED CHICKEN 16 with a waffle add \$5

FISH 'N CHIPS 16

12" PIZZA (single topping) 16

KYHO TACOS 16

LEAN SCENE GRILLED CHICKEN 16

POT ROAST 17

CHICKEN FRIED STEAK 19

lunch burgers

certified angus on a fresh brioche bun, served with fries
substitute sweet potato fries 2

RIM BURGER 14

ground angus, lettuce, tomato, red onion, rim sauce, choice of cheese

JALAPEÑO BURGER 16

ground angus, grilled jalapeño, cheddar, gouda, pepper jack,
applewood smoked bacon, jalapeño mayo, over easy egg, fried onions

sweet dreams

BREAD PUDDING 12

PRETZEL CRUSTED BROWNIE 12

served with vanilla bean ice cream

PEACH COBBLER 12

served with vanilla bean ice cream

soup and bowls

SOUP OF THE DAY 6 / 9

AWARD WINNING CHILI 7 / 10

draft beers

Ask your server for bottle selection

MICHELOB ULTRA

MILLER LITE

COORS LIGHT

DOS EQUIS

SHINER BOCK

MODELO

FIRESTONE 805

DALLAS BLONDE

SHINER IPA OFF ROAD

KARBACH LOVESTREET

REVOLVER BLOOD & HONEY

LAKEWOOD TEMPTRESS

brunch

served Sat & Sun 10 a.m. - 3 p.m.

AVOCADO TOAST 12

sourdough toast with a heavy layer of fresh seasoned avocado topped with
balsamic glazed tomatoes and an over easy egg
with applewood smoked bacon add \$3

DR. SEUSS 14

2 signature fried green tomatoes served on top of our jalapeño cheese grits,
topped with over easy eggs, applewood smoked bacon and red-eye gravy

STUFFED FRENCH TOAST 16

two slices of French toast stuffed with a sweetened cream cheese, drizzled with
a mixed berry coulis and powdered sugar

CHICKEN AND WAFFLES 29

soaked in a 24 hour signature brine, dusted and fried, served with collard greens,
crispy waffles, blueberry infused butter and maple syrup

BISCUIT AND GRAVY 16

fresh biscuit and country gravy served with 2 eggs (your way) on top with a
side of breakfast potatoes and 2 sausage links

THE RIM BREAKFAST 17

two eggs (your way), two slices of applewood smoked bacon, choice of 2 slices
of French toast or 1 homemade waffle and breakfast potatoes

SHRIMP AND GRITS 28

cajun spiced shrimp, andouille sausage, jalapeño cheese grits, over easy egg
with shrimp creole

MAKE YOUR OWN OMELETTE 14

traditional 3 egg omelette served with breakfast potatoes and our Rim Salsa Roja.
Includes choice of 3 ingredients

substitute egg whites add \$3 • Additional ingredients add \$2

MEATS

applewood smoked
bacon
black forest ham

VEGGIES

spinach
mushroom
red onion
red bell pepper

CHEESES

cheddar
gouda
pepper jack

brunch cocktails

CLASSIC BLOODY MARY 10

bloody mary with special herbs and spices, lime and vodka

THE BLOODY MARY BREAKFAST 24

bloody mary with a double vodka, served with pickle, asparagus,
cajun dusted jumbo shrimp, chicken wing, andouille sausage, applewood
smokedbacon, and a bacon wrapped pretzel

RIMCHELADA 8

a blend of tomato juice, spices, juices, and herbs formulate our base and
we finish with a Mexican lager

CLASSIC MIMOSA 9

fresh orange juice, sparkling wine and a orange slice

POINSETTIA 7

fresh cranberry juice, sparkling wine and raspberries

DAHLIA 10

fresh pineapple juice, sparkling wine, blue curaçao, and Luxardo cherry
with a tajin rim

RED OR WHITE SANGRIA 14

red or white wine with orange juice, peach schnapps,
splash Sprite, fresh fruit

RASPBERRY & STRAWBERRY CHAMPAGNE MULE 14

Western Son prickly pear vodka, lime juice, ginger beer, Champagne,
strawberries, raspberries, mint

We add an 18% gratuity to all parties of 8 or more.