

WATERING HOLE

mimosa

prosecco, oj
11

pink greyhound

tito's, prosecco, ruby red grapefruit, rocks
13

rhino bloody mary

tito's, housemade bloody mix, rocks
13

breakfast with "the dude"

tito's, kahlua, nitro cold brew, milk, rocks
13

espresso martini

vanilla vodka, kahlua, bailey's, nitro cold brew
15

peanut butter cup martini

peanut butter whisky, vanilla vodka,
kahlua, bailey's irish cream, nitro cold brew
15

french 278

hendrick's gin, elderflower liqueur, prosecco,
rose water, lemon, straight up
15

APPETIZERS

buffalo chicken wontons

with buttermilk ranch
10/18

crab rangoons

maine crabmeat, cream cheese, bok choy,
golden fried wontons, sweet chili
12/22

sashimi tuna

seared tuna, seaweed salad, pickled ginger,
wasabi, sesame soy
14/25

chicken lettuce wraps

chopped chicken, lettuce, carrots,
cabbage, peanut sauce, sesame soy dip
13/25

rhino hot wings or chicken tenders

celery and buttermilk ranch
**choose: original hot honey, homemade buffalo
or cajun dry rub**
16/29

SUNRISE

french benny

poached eggs, ham,
french toast, hollandaise with tots
14

florentine benny

poached eggs, tomato, spinach, feta,
english muffin, hollandaise with tots
15

brunch bowl

shaved steak, tomatoes, arugula,
spinach, basil, feta, poached eggs,
hollandaise all over tots
19

sunrise skillet

homemade breakfast sausage, potatoes,
pepper, onion, fried eggs with bacon
12

steak and eggs skillet

grilled tips, breakfast sausage,
potatoes, onion, fried eggs
with house made herb butter sauce
22

sausage gravy & biscuit

2 fried eggs, buttermilk biscuit topped
with homemade sausage gravy
14

add crispy chicken or sausage links 5

rhino egg scrambles

served with tots and choice of bread

western

ham, onions, peppers with
american cheese
12

tex mex

breakfast sausage, black bean salsa,
with cheddar cheese
12

veggie delight

broccoli, tomato, onion, mushroom
with swiss cheese
12

BRUNCH

hot off the griddle

served with bacon, ham or sausage

special recipe waffles

served with maple butter and syrup
13

buttermilk pancakes

served with maple butter and syrup
12

french toast

served with maple butter and syrup
12

chicken and waffle

fried chicken, special recipe waffle,
cheddar, maple sriracha with tots
14

avocado everything

hearty multigrain toast, fresh avocado
spread, a touch of roasted red pepper and
everything spice with tots
10

add an egg or two 2/4

master b.l.a.t.e.

bacon, lettuce, avocado, tomato, fried egg,
mayo on toasted multigrain with tots
11

add another egg 2

breakfast veggie burger

S.W. veggie burger, fried egg, avocado,
multigrain toast, sriracha mayo
14

add another egg 2

RHINO BRUNCH PLATE

build your own:

eggs- fried/scrambled/poached \$2 each

pancake or waffle \$5 each

french toast \$4 each

bacon \$5 - 4 each

sausage \$4 - 4 links

ham steak \$4 - 2 each

cornbread \$4 - 1 each

texas toast \$2 - 1 each

english muffin \$2 - 1 each

multigrain \$2 - 1 each

gluten free bun \$3 - 1 each

NOONERS

rhino beef burger

6oz. patty, lettuce, tomato, pickles, brioche
choose: cheddar, swiss, american
14

***wrangle up a cowboy burger 3**

add chili 3

ivory tusk

chopped chicken, caramelized onions,
american cheese, mayo, italian loaf
13

caprese panini

fresh mozzarella, tomato,
pinenut pesto mayo, ciabatta
13

***add grilled chicken 7**

ham & turkey club

bacon, iceberg, tomato, american,
mayo, on club white bread
14

chicken tender wrap

honey mustard, lettuce, tomato,
bacon, cheddar, tortilla wrap
14

white rhino (est.2010)

turkey, bacon, cheddar, spinach,
cranberry mustard, multigrain, pressed
14

zen rice bowl

stir fried, rice, cauliflower, carrots,
kale, peas, almonds, raisins,
coconut curry
16

chicken 7 salmon 13 steak tips 15

the freddie

sautéed chicken medallions, broccoli,
mushrooms, tomatoes, fettuccine,
pine nut pesto alfredo sauce
25

santorini chicken

grilled chicken breasts, saute spinach,
feta, lemon, white rice, tsatzik
24

mushroom steak tips

pan seared steak tips,
sautéed onions, mashed potatoes,
mushroom cream, grilled asparagus
28

SALADS

big mac daddy

steak tips, iceberg & romaine, cheddar,
bacon, tomato, red onion, pickles,
special sauce, sesame seeds
21
***sub burger 16**

caesar

romaine, shaved parmesan,
creamy house dressing, croutons
8/12

confetti

kale, black bean salsa, avocado,
grilled chicken, jasmine rice,
tortilla chips, creamy
chipotle dressing
18

mediterranean salad

hummus, iceberg & romaine, feta,
tomatoes, banana peppers, red onion,
creamy greek dressing
13

rhino garden salad

iceberg & romaine, cucumbers,
red onions, tomatoes, croutons,
bleu cheese dressing or
balsamic vinaigrette
8/12

ADD A TOPPING

grilled chicken 7

breaded chicken 8

steak tips 15

grilled or cajun shrimp 12

grilled or cajun salmon 12

grilled or cajun swordfish 16

SOUPS

n.e. clam chowder

7/12

soup of the day

mkt. \$

crock of chili

12



**Welcome to Brunch @
Flying Rhino Cafe and Watering Hole**
Hip, Eclectic & Colorful Cuisine

Family Owned Since 2000

Weekend Brunch Hours:
Saturday 10am - 2pm Sunday 10am - 3pm
Holiday Mondays 11am - 3pm

MOCKTAILS

piña no lada

coconut milk, grilled pineapple
simple syrup, lime and soda
8

peach nojito

peach syrup, seltzer,
fresh lime and mint
7

summer berry basil

strawberry, lemonade, basil
7

lemonade blast

choice of strawberry, mango,
pomegranate or peach
6

nitro cold brew

choice of hazelnut, peppermint or mocha
7

ask your server about alcohol options

SELTZERS

dogfish head crush- blood orange

truly- wildberry

truly- vodka blackberry lemon

truly- tequila lime

truly- tequila pineapple guava

white claw- mango

white claw- black cherry

sun cruiser- vodka iced tea

sun cruiser- lemonade iced tea

WINES

WHITES BY THE GLASS

gooseneck pinot grigio
9 / 27

san angelo pinot grigio
12 / 36

benziger chardonnay
10 / 30

infamous goose sauvignon blanc
10 / 30

kung fu riesling
10 / 30

saldo chenin blanc
10 / 30

BUBBLES

gooseneck prosecco
9 / 27



REDS BY THE GLASS

gooseneck rosé
10 / 30

imagery pinot noir
9 / 27

meiomi pinot noir
13 / 39

gooseneck cabernet
10 / 30

st francis cabernet
14 / 30

crios malbec
10 / 30

plungerhead zinfandel
11 / 30

BEERS

BOTTLES & CANS

bud light

budweiser

blue moon

coors light

corona extra

corona light

harpoon ipa

heineken

michelob ultra

miller lite

omission ipa (gf)

sam adams boston lager

stella artois

twisted tea

N/A BEERS

blue moon belgin white n/a

guinness 00

heineken 00

sam adams easy hazy IPA

CATERING



visit us online



gluten free options are available upon request

before placing your order please inform your server of any allergies you have.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your chance of food-bourne illness, especially if you have a certain medical condition