

BRUNCH

SATURDAYS & SUNDAYS ONLY

Hot Off The Griddle Items

Served with real maple syrup, maple butter and your choice of bacon, ham or sausage

Special Recipe Waffles 13

Buttermilk Pancakes 12

Texas French Toast 12

Sunrise Skillet

Breakfast sausage, potatoes, peppers, onion, topped with fried eggs and bacon strips 12

Sunrise Steak Tip Skillet 22

Bacon, Ham or Sausage, Egg and Cheese Sandwich

Scrambled eggs, American cheese, your choice of meat, on toasted English muffin with tater tots 13

French Benny

Poached eggs, ham and Hollandaise on French toast, with tots 14

Rhino Stampede

Two scrambled eggs & cheese, silver dollar pancakes, bacon, ham or sausage, toast and tots 15

Cornbread

With our maple butter 4

COCKTAILS

Safari Sangria

Red wine, fruit flavored rums, Sierra mist, OJ, sour mix, rocks 12

French 278

Hendrick's gin, elderflower liqueur, Prosecco, rose water, lemon, straight up 15

Classic Margarita

Espolon reposado, Cointreau, agave fresh squeezed citrus, rocks 14
add a flavor (strawberry, mango, peach)

Frisky Whiskey

Irish whiskey, mango syrup, lemonade, rocks 14

Black Manhattan

Maker's Mark bourbon, Ramazzotti Amaro, bitters, luxardo cherry, straight up 16

Lime Rickey

Choose Cherry or Raspberry

Vodka, fresh lime, seltzer, rocks 11

Psycho-dill-ic

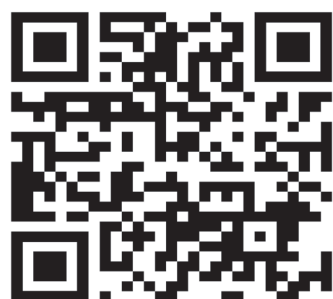
Cucumber vodka, fresh lime, agave nectar, fresh dill, straight up 14

Pistachio Martini

Irish Cream liqueur, amaretto, blue caracao, chocolate and crushed pistachio rim straight up 15

visit us online

CATERING



MOCKTAILS

Cool as a Cucumber

Ginger beer, simple syrup, cucumber, fresh lime and soda 7

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



WINES

WHITES BY THE GLASS

Gooseneck Pinot Grigio 9 / 27

San Angelo Pinot Grigio 12 / 36

Benziger Chardonnay 10 / 30

Infamous Goose Sauv Blanc 10 / 30

Kung Fu Riesling 10 / 30

Saldo Chenin Blanc 10 / 30

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

BRUNCHTAILS

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

BEERS

BOTTLES & CANS

Bud Light

Budweiser

Blue Moon

Coors Light

Corona Extra

Harpoon Ipa

Heineken

Michelob Ultra

Miller Lite

Sam Adams Boston Lager

NON ALCOHOLIC BEERS

Blue Moon Belgin White N/A

Guinness 00

Heineken 00

SELTZERS

Dogfish Head- Blood Orange

Sun Cruiser- Iced Tea

Sun Cruiser- Lemon Iced Tea

White Claw- Mango

White Claw- Black Cherry

High Noon - Variety

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-borne illness, especially if you have a certain medical condition.

Gluten free options are available upon request.

Flying Rhino Cafe 25 Year Anniversary Menu

Featuring some of our classics and a weekly themed "SPECIALS" MENU

APPETIZERS

Buffalo Chicken Wontons

Crispy chicken, cheeses and hot sauce with buttermilk ranch 10/18

Spinach Artichoke Dip

Served with grilled pita 10/18

Crab Rangoons

Crabmeat, cream cheese, bok choy, golden fried wontons, sweet chili 11/19

Rhino Hot Wings

Celery and buttermilk ranch 16/28

Chicken Tenders

Celery and buttermilk ranch 15/27

Cauliflower Nuggets

Buttermilk ranch 11/18

CHOOSE: Original Hot Honey, Homemade Buffalo Or Cajun Dry Rub

Teriyaki Shrimp

Grilled shrimp over rice with our housemade teriyaki 11/18

Chicken Lettuce Wraps

Chicken, lettuce, carrots, cabbage, peanut sauce, sesame soy 12/21

N.E. Clam Chowder

Cup or Bowl 7/12

SALADS

Caesar

Romaine, shaved Parmesan, creamy house dressing, croutons 8/12

Kale Caesar Salmon

Grilled Cajun salmon, kale, carrots, Parmesan, ciabatta grilled croutons, creamy Caesar dressing 19

ADD A TOPPING

Grilled Chicken 7

Grilled or Cajun Shrimp 10

Grilled or Cajun Salmon 11

Grilled Steak Tips 13

Confetti

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

Big Mac Daddy

Steak tips, iceberg wedge, cheddar, bacon, tomato, red onion, pickles, special sauce, sesame seeds 20
*sub burger 16

SANDWICHES

Ivory Tusk

Shaved chicken, caramelized onions, American cheese, mayo, Italian loaf 13

Chicken Tender Wrap

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

Chicken and Waffle

Homemade waffle, breaded chicken, cheddar cheese and hot honey 14

Ham & Cheese Melties

Virginia pit smoked ham, American cheese, mayo on English with bacon 13

**Served with Fries or Broccoli Slaw
Sweet Potato Fries 2
Parmesan Truffle Fries 2**

Rhino Beef Burger

6oz. patty, lettuce, tomato, pickle, brioche roll 14

choose: cheddar - Swiss - American

Double Smash BBQ Burger

Two smashed patties, fried onion, cheddar cheese, bacon, onion strings, barbecue sauce on house brioche 16

Fish Tacos

Fried Haddock, cheddar cheese, coleslaw, pickled onion and tartar 10

Master B.L.A.T.E.

Bacon, lettuce, avocado, tomato, fried egg, mayo on multigrain toast 10

Southwest Veggie Burger

Roasted red pepper, avocado, lettuce tomato, chipotle mayo on brioche 14

Caprese Panini

Fresh mozzarella, tomato, pinenut pesto mayo on ciabatta 12
Grilled Chicken Panini 18

ENTREES

Classic Chicken Parmesan

Breaded chicken cutlet, mozzarella and Parmesan cheeses, marinara over fettuccine with garlic toast 16

The Freddie

Sautéed, broccoli, roasted red peppers and mushrooms tossed in a pinenut pesto cream sauce with pasta 16

Sautéed Chicken Freddie 18

Sautéed Shrimp Freddie 20



Fish and Chips

Fried haddock, french fries, coleslaw, tartar sauce, lemon 15

Coconut Salmon

Coconut crusted salmon filet, sweet lime glaze, sautéed spinach, Jasmine rice, pickled onion 20

Mushroom Steak Tips

Grilled tips, mushroom gravy, mashed potatoes, broccoli and onion strings 23

KITCHEN HOURS

Wednesdays 4:00pm-9:00pm

Thursdays, Fridays & Saturdays 11:00am-9:00pm

Sundays 10am-6:00pm