

# BRUNCH

## SATURDAYS & SUNDAYS ONLY

### Hot Off The Griddle Items

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

**Special Recipe Waffles** 13

**Buttermilk Pancakes** 12

**French Toast** 12

### Sunrise Skillet

Breakfast sausage, potatoes, peppers, onion, fried eggs with bacon 12  
Add grilled steak tips 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

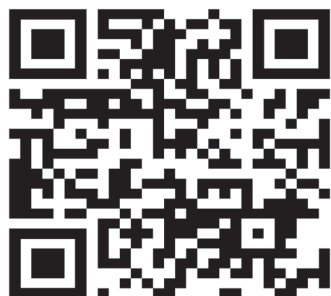
Cucumber vodka, fresh lime, agave nectar, fresh dill, straight up 14

### 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

Baked and served with garlic bread 15

### Pork Potstickers

Housemade pork, spinach and spice filled wontons, pan fried and steamed to perfection 10/18

### 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**

### Shrimp on the Barbie

Grilled cajun shrimp over coleslaw with chipotle tartar sauce 11/18

### Chicken Lettuce Wraps

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

### N.E. Clam Chowder

Cup or Bowl 7/12

### Garlic Bread

Hot and delicious 4

## 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, maple hot honey 14

### Ham & Cheese Melties

Virginia pit smoked ham, American cheese, bacon, mayo on English 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 house garlic bread 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**