



3550 E Broad St #120, Mansfield, TX 76063

7:00 AM - 2:30 PM

mansfield360brunchhouse@gmail.com

682-422-3381

FOR THE TABLE

SUB EGG WHITES \$3

- CHILAQUILES** 16
Salsa verde (cooked with chicken), avocado, queso fresco, sourcream, any style egg on tortillas chips
- GUACAMOLE & CHIPS** 14
Your choice of **two different** dipping sauce
GUACAMOLE | QUESO | SALSA
- PULLED PORK NACHOS** 16
Tortilla chips topped with lettuce, tomato, onions, BBQ pulled pork and garlic aioli (ADD CHEESE \$1)
- NACHOS** 12
Topped with lettuce, tomato, fresh jalapeños and shredded cheddar cheese
ADD CHICKEN \$5
- BREAKFAST BRUSCHETTA** 15
Egg whites, onions, tomatoes, fresh basil served over a baguette and drizzled with aged balsamic
- HUEVOS RANCHEROS** 15
Three pieces of toastada, beans, salsa verde (COOKED WITH SHREDDED CHICKEN), queso fresco, avocado, sour cream, and your choice of eggs any style

PANCAKES

GLUTEN FREE \$15 | \$4 UPCHARGE ON FLAVORED PANCAKES

- FLAMING APPLE WHISKEY PANCAKES** 21
*Must be 21 years of age
- FRUITY CAKES** 16
Topped with fresh strawberries, blueberries and bananas
- CHOCOLATE CHIP** 13
Topped with chocolate chips
- LEMON POPPY** 14
Topped with homemade lemon cream sprinkled with poppy seeds
- TURTLE CHEESECAKE** 16
Loaded with cheesecake bites and graham cracker crust, pecans, drizzled with caramel and chocolate sauce and sprinkled bread crumble
- PANCAKE TACO** 19
Three homemade pancakes folded taco-style, topped with fresh strawberries, bananas, and blueberries. Finished with a swirl of whipped cream, homemade blintz filling, and a drizzle of sweet condensed milk. Served with homemade fruity sauce and syrups
- PLAIN PANCAKES** 11
Three homemade pancakes Add Flavors (\$4 - \$18)

FRENCH TOAST

GLUTEN FREE FRENCH TOAST \$15

- FRENCH TOAST FLIGHT** 25
Your choice of **three different** flavors
- FLAMING APPLE WHISKEY TOAST** 21
Traditional french toast topped with our whiskey apple sauce and grilled to perfection.
*Must be 21 years of age
- GRILLED PEACHES AND CREAM** 18
Cinnamon glazed with grilled peaches, drizzled with homemade cream cheese frosting
- GRILLED BANANA AND CREAM** 17
Cinnamon glazed with grilled banana, drizzled with homemade cream cheese frosting
- CINNAMON ROLL** 14
Our gourmet cinnamon roll is dipped in our batter and grilled. Topped with our homemade cream cheese frosting
- VERY BERRY** 16
Topped with fresh strawberries, blueberries and bananas, and homemade whipped cream
- BANANA NUTELLA** 15
Topped with fresh bananas and drizzled with Nutella
- COFFEE CAKE** 16
Two pieces dipped in our homemade egg mix and dusted with fine espresso grounds. topped with house made blints
- FRENCH TOAST TACO** 19
Two brioche breads folded taco-style, topped with fresh strawberries, bananas, and blueberries. Finished with a swirl of whipped cream, homemade blintz filling, and a drizzle of sweet condensed milk. Served with homemade fruity sauce and syrups
- PLAIN FRENCH TOAST** 11
Two pieces of traditional french toasts dipped in our homemade egg mix Add Flavors (\$4 - \$18)

OMELETTE

SUB EGG WHITES \$3

- LOBSTER OMELETTE** 35
Four eggs omelette with fresh lobsters, onions, and chopped tomatoes topped with hollandaise. Served with arugula salad
- ALAMO** 16
Mexican chorizo, onions, tomato, fresh jalapeños, and ghost pepper cheese. Served with black beans, grilled avocado, and two flour tortillas
- BST** 14
Bacon, spinach, tomato, cheddar cheese, topped with grilled avocado. Served with brunch potatoes
- SPINACH BRUSCHETTA** 15
Spinach, tomato, onions, garlic, fresh basil, panela cheese, drizzled with balsamic glaze. Served with springmix salad and baguette
- SEOL** 15
Pulled pork, onions, chopped tomato, drizzled with barbecue sauce. Served with baguette
- PROTEIN OMELETTE** 18
Three eggs omelette with chopped bacon, ham, diced chicken sausage. served with bruncn potatoes and artisan toast

BOWLS

TWO EGGS ANY STYLE | SUB EGG WHITE \$3

- MEAT LOVERS** 17
Chopped bacon, ham, chicken sausage, two eggs any style, on a brunch potatoes. Served with artisan toast
- BAJA CHICKEN** 16
Cajun seasoned chicken, spinach, onions, green and red bell pepper, shredded cheddar, and grilled avocado on brunch potatoes. Served with artisan toast
- MEXICAN BOWL** 16
Mexican Chorizo, tomato, fresh jalapeños, onions, green and red bell peppers, ghost pepper cheese, grilled avocado on top of brunch potatoes. Served with 2 flour tortillas
- FARMERS** 15
Onions, spinach, tomato, green and red bell pepper, scrambled eggs on brunch potatoes. Served with artisan toast
- BRISKET BOWL** 19
Slow-cooked brisket, onions, spinach, tomato, bell pepper, eggs any stlye on brunch potatoes. Served with artisan toast. Served with our house-made salsa with pickled jalapeño and fresh avocado

BENEDICTS

SUB FRUITS \$2

- LOBSTER AVOCADO BENEDICT** 35
Our avocado spread on toasted artisan bread, topped with fresh lobsters, poached egg, hollandaise. (Served with arugula salad with citrus vinigarrette)
- CALIFORNIA BENEDICT** 16
English muffin, topped with spinach, sliced tomato, bacon, poached egg, hollandaise
- PROSCIUTTO BENEDICT** 17
Baguette, three pieces of 500-day aged prosciutto, topped with poached eggs, hollandaise, balsamic glaze. (Served with arugula salad with citrus vinigarrette)
- PULLED PORK BENEDICT** 16
Pulled on english muffin, topped with hollandaise and cilantro lime sauce. Served with brunch potatoes and grilled avocado
- MEXICAN BENEDICT** 17
English muffin, mexican chorizo, onions and grilled avocado, topped with chipotle hollandaise and cilantro. Served with black beans

SIDES

- ONE FRENCH TOAST** 7
- ONE PANCAKE** 6
- TWO PANCAKES** 9
- EVERYTHING BAGEL** 7
(served with cream cheese)
- WHEAT TOAST** 3
- SIDE OF TORTILLA CHIPS** 6
- SIDE OF FRUIT** 6
only strawberries extra \$1
only raspberries extra \$2
only blueberries extra \$1
- BACON** 5
(comes with three pieces)
- POTATOES** 5
Brunch potatoes or french fries
- FRIED YUKA** 8
(5 pieces) Taste better than steak fries
- CHICKEN SAUSAGE PATTIES** 5
(comes with two pieces)
- PORK SAUSAGE PATTIES** 5
(comes with two pieces)
- PORK SAUSAGE LINKS** 5
(comes with three pieces)
- SIDE OF CHICKEN STRIPS** 14
- SMOKED SALMON** 12
smoked salmon lox (Not Grilled, served mild cold)

FAN FAVORITES

- LAMB CHOPS AND WAFFLE** 36
Balsamic glaze, herb cheddar or plain waffle and charcoal grilled and chef-seasoned lamb chops
- CHICKEN N WAFFLE** 20
3 pieces of bone-in chef-seasoned fried chicken (drumstick, thigh, and whole wing) with herb cheddar or plain waffles.
(ALL THIGH, WINGS, OR DRUMSTICKS \$3 UPCHARGE)
NOT AVAILABLE ON WEEKENDS OR HOLIDAYS
- CHICKEN STRIPS N WAFFLE** 20
Five pieces Chef-seasoned fried chicken tender with cheddar herb waffles
- SMOKED SALMON PLATTER** 20
Smoked salmon lox (**NOT GRILLED, served mild cold), capers, pickled red onions, sliced tomato, cream cheese, for build your own everything bagel. Served with arugula salad
- 2 X 2 X 2** 15
Two eggs of any style, choice of bacon or chicken sausage. Choice of plain pancake, plain waffles or plain french toasts Add flavors (\$4 - \$10)
- CHICKEN FRIED CHICKEN** 18
Chef seasoned deep fried chicken breast with homemade batter, two eggs any style, and creamy gravy. Served with brunch potatoes
- CHICKEN FRIED STEAK** 18
Chef seasoned deep fried steak with homemade batter, two eggs any style, and creamy gravy. Served with brunch potatoes
- BISCUIT & GRAVY** 14
A biscuit, two eggs any style, two bacon, and creamy gravy on the top
- CHICKEN QUESADILLAS** 18
Chef seasoned and chopped grilled chicken, cheddar cheese, flour tortilla. Served with homemade salsa, chopped onions, tomato, and guacamole
- BREAKFAST QUESADILLAS** 14
Scrambled eggs, cheddar cheese, bacon, flour tortilla. Served with homemade salsa
- BRISKET QUESADILLAS** 20
Slow-cooked brisket folded into a warm flour tortilla with chopped grilled onions, melted cheese, and bold flavors in every bite, **drizzled with BBQ sauce**. Served with our house-made pickled jalapeño sauce with fresh avocado puree, and a side of crispy brunch potatoes.
- MORNING AFTER TACOS** 14
Mexican chorizo, onions, tomato, scrambled eggs, jalapenos, cilantro and cheddar cheese. Served with sliced avocado and black beans topped with sour cream, queso fresco
- BREAKFAST BURRITO** 15
Mexican chorizo, scrambled eggs, ghost pepper cheese, jalapeños, tomatoes, onions. Served with black beans topped with sour cream, queso fresco,
- ONE EGG** 11
comes with one meat
- TWO EGGS** 13
comes with two meats
- THREE EGGS** 15
comes with three meats
Any style egg. Your choice of meat.
Served with brunch potatoes and wheat toast
bacon | chicken sausage patty | pork sausage patty | pork sausage link

KIDS MENU

(12 or under)

- 2 PIECES CHICKEN STRIPS & FRIES** 11
Chef-seasoned fried boneless chicken tenders with fries
- SILVER DOLLAR PANCAKES** 6
Six pieces of small silver dollar pancakes
add chocolate chips \$1. add fruits \$4
- FRENCH TOAST** 7
One piece dipped in homemade egg mixture
- ONE EGG BREAKFAST** 8
One egg served any style. one sausage or bacon, and fresh fruit. Add chicken sausage or bacon \$2
- GRILLED CHEESE** 8
Cheddar cheese grilled on brioche bread
Served with fresh fruit
- PEANUT BUTTER JELLY SANDWICH** 8
Served with fresh fruit
- PLAIN WAFFLES** Add Flavors from FT or PC (\$4 - \$18) 10
Homemade traditional waffles (plain or herb & Cheddar)
whole waffles or mini waffles (served randomly)



RECOMMENDATION
 GLUTEN FREE
 SPICY

FOR INSTAGRAM
 COLD / MILD COLD

MORNING SAMMIES

SERVED WITH BRUNCH POTATOES
FRIED YUKA(SPIECES) AND FRENCH FRIES AVAILABLE

GOOD MORNING SAMMIE ♥	20
French toast, sandwich with scrambled eggs, bacon, chicken sausage, cheddar cheese. Served with brunch potatoes	
EGGWHICH	14
Scrambled eggs, bacon, cheddar cheese, avocado, tomato and lettuce on artisan toast	
THE HIPPIE	14
Everything bagel, avocado, tomato, red onions, cucumber and hummus	
BAGEL EGG SANDWICH	14
Cream cheese, fried egg and bacon	
CLUB SANDWICH	15
Turkey slices, lettuce, tomato, bacon, ham, and mayo (add bacon \$4)	

PANINIS

MADE WITH FRESH CIABATTA BREAD
SERVED WITH FRENCH FRIES
FRIED YUKA(SPIECES) AND BRUNCH POTATOES AVAILABLE

AVOCADO CHICKEN CHEDDAR ♥	16
Tomato, avocado, red onions, and cheddar cheese	
BLT PANINI	14
Bacon, lettuce, tomatoes, and mayonnaise	

WRAPS

SERVED WITH FRENCH FRIES
FRIED YUKA(SPIECES) AND BRUNCH POTATOES AVAILABLE

CHICKEN BACON RANCH WRAP ♥	15
Seasoned shredded chicken, lettuce, bacons tomatoes, and ranch	
CALI WRAP	15
Sliced Turkey, iceberg, sliced tomato, bacons, mayo, mustard, wrapped with flour tortilla	

SALADS

DRESSINGS: RASPBERRY VINEGAR, RANCH, HONEY MUSTARD, HOUSE LEMON VINEGAR

ARUGULA	8
Dried cranberries, cucumbers, and sunflower seeds	
SPRING MIX	8
Chopped bacon, strawberries, and sunflower seeds	
SPINACH	8
Chopped bacon, strawberries, and sunflower seeds	
CAJUN CHICKEN SALAD ♥	15
Cajun chicken, arugula with pecans, panela cheese, strawberries with a raspberry vinaigrette	

ADD INGREDIENTS ON SALADS

AVOCADO \$5 | DICED CHICKEN \$6 | SMOKED SALMON LOX \$13 | LOBSTER \$26
(*NOT GRILLED, SERVED MILD COLD)

ORANGE JUICE ♥	6
Fresh Squeezed (with some pulp & may contain seeds)	
FLAVORED JUICE	5
pineapple, pomegranate, peach, watermelon, mango, grapefruit and strawberries	
MANGO-NADE ♥	10
mango puree and lemonade	
FOUNTAIN SODA [Refillable]	4
(Please ask for flavors)	
CRANBERRY JUICE	5
APPLE JUICE	5
MILK	4
CHOCOLATE MILK	4
HOT CHOCOLATE	4

(*WE USE OUR OWN ESPRESSO BEANS AND CUSTOM DRIP BLENDS)

FRESH BREWED COFFEE [Refillable]	4
Freshly brewed coffee	
AMERICANO	5
add flavor \$1 (hazelnut/caramel/vanilla)	
LATTE	6
add flavor \$1 (hazelnut/caramel/vanilla)	
CAPPUCCINO	6
add flavor \$1 (hazelnut/caramel/vanilla)	
ESPRESSO	5
3oz. espresso	
ESPRESSO MACCHIATO	6
add flavor \$1	
HOT TEA	4
Earl Grey or Green Tea	

DOMESTIC BEER

BUD LIGHT	4
SHINER BOCK	6
BLUE MOON	5
MILLER LITE	4
BUDWEISER	4
MICHELOB ULTRA	5
REVOLVER BLOOD & HONEY	8

IMPORT BEER

CORONA	5
DOS EQUIS	5
HEINEKEN	5

*Must be 21 years of age

BURGERS

½ lb USDA CHOICE ANGUS BEEF BURGERS CHARBROILED TO YOUR
LIKING. SERVED ON A GOURMET BUN WITH LETTUCE, TOMATO,
ONIONS AND PICKLES. SERVED WITH FRENCH FRIES
FRIED YUKA(SPIECES) AND BRUNCH POTATOES AVAILABLE

SUNRISE ♥	17
Bacon, cheddar cheese and a sunny side up egg	
5TH ALARM 🔥	16
Bacon, jalapeños, and melted ghost pepper cheese	
IMPOSSIBLE	15
Our plant based burger topped with cheddar cheese, red onions, and garlic aioli	
CLASSIC	13
Classic cheeseburger (add bacon \$4)	
THE LAST BITE ♥	22
Bacon, cheddar, grilled jalapeños, avocado, and BBQ sauce on a grilled gourmet bun. Big, bold, and seriously satisfying.	



SUPER FOODS

BREAKFAST STUFFED AVOCADO ♥	20
Avocado sliced in half on top of arugula salad, topped with three fluffy scrambled egg whites, chicken sausage, and cheddar cheese. Served with fresh fruit	
AVOCADO TOAST	14
Fresh avocado spread on artisan toast, topped with pickled red onions and crumbled panela cheese. Served with two over-easy eggs	
HUMMUS AVOCADO TOAST	14
Fresh hummus and avocado on artisan toast. Served with fresh fruit	
SMOKED SALMON AVOCADO TOAST ♥*	18
Our avocado toast with an addition of smoked salmon lox (**NOT GRILLED. SERVED MILD COLD) and capers. Served with arugula salad with citrus vinaigrette dressing	
ACAI BOWL *	16
Superfruit with all the antioxidants and nutrients your body needs. Topped with fresh fruit, granola, honey and Nutella. Served with almond butter toast	
VANILLA YOGURT PARFAIT *	12
Healthy vanilla and honey flavored yogurt topped with fresh fruit, granola, drizzled with pure honey	

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DESSERTS

BOMBOLONI ♥

Our five premium donut holes, drizzled nutella and chocolate syrups on top

ICE CREAM & WAFFLE

TWO SCOOPS OF ICE CREAM TOPPED WITH FRESH STRAWBERRIES,
BLUEBERRIES, AND BANANAS WITH WHIPPED CREAM

VANILLA ICE CREAM & WAFFLE ♥*	15
drizzled of caramel syrup	
CHOCOLATE ICE CREAM & WAFFLE *	15
drizzled of chocolate syrup	

Chocolate Chips \$1 | Oreo \$1 | Diced Cheesecake \$2
ADD ONE SCOOP OF ICE CREAM \$3

NEW

CRÊPE

BERRYLICIOUS CRÊPE *	15
Two pieces of our homemade crêpe stuffed with banana and topped with strawberries, blueberries and banana. One scoop of vanilla ice cream, drizzled with caramel and whipped cream	
CHOCO-NANA CRÊPE ♥*	15
Two pieces of our homemade crêpe stuffed with banana topped with one scoop of vanilla ice cream, drizzled with Nutella, caramel and whipped cream	

BLINTS CRÊPE ♥*	14
Three pieces of our homemade crêpe drizzled with homemade blints Add flavors from FT or PC (\$4 - \$10) [Lemon Poppy, Turtle Cheesecake, Fruity, Grilled Peaches&Cream, Grilled Banana&Cream, Banana Nutella]	

HANDCRAFTED COCKTAILS

MIMOSA FLIGHT ♥	40
Build your own FOUR juice shooters just the way you like it. Pineapple, pomegranate, watermelon, cranberry, peach, fresh squeezed orange juice(with some pulp), mango, and strawberry	



EXTRA JUICE SHOOTER \$3 / BOTTLE OF CHAMPAGNE \$28 / GLASS OF CHAMPAGNE \$10

MIMOSA ♥	10
Our house champagne with fresh Squeezed Orange Juice (with some pulp)	
FLAVORED MIMOSA	12
Your choice of pineapple, pomegranate, peach, cranberry, watermelon, mango, and strawberries	
BRUNCH BABE MIMOSA	15
A bubbly blend of our house champagne, strawberry juice, and a splash of St-Germain for that floral, fruity glow-up. Fresh, flirty, and brunch-ready	

AVOCADO MARGARITA ♥	15
Our Premium Tequila, Cointreau, simple syrup, lime juice, pineapple juice, creamy avocado, tajin rim	
MAI TAI-ND A MORNING ♥	14
Blue chair rum, OJ, pineapple juice, muddled strawberries, lime, and imported agave	
THE BERRY	14
Moscow Mule style drink. Fresh muddled blueberries, Titos Vodka, splash of ginger beer and lime juice	
MANGO MOJITO ♥	12
A sunny twist on the classic—mango purée, rum, lime, mint, and a splash of fizz. Sweet, zesty, and totally sippable.	
ABUELITAS CON CAFE	11
The perfect pick-me-up. Tequila, Abuelitas Mexican Hot cocoa with whipped cream on top	
WHISKEY SANGRIA	14
Sangria gets a smoky upgrade—Jack Daniel's, açai, fresh fruit, and a champagne. Sweet, bold, and dangerously easy to love	
TWISTED SANGRIA	13
A fruity twist on a fave—muddled fresh fruit, peach juice, and a champagne for that bubbly brunch kick	
MARGARITA IN THE PALM OF YOUR HAND	13
Our premium tequila, pama juice, agave, lime juice, tajin rim	
(Not)HOT CHOCOLATE MARTINI ♥	17
A chilled chocolate lover's dream—Madagascar vanilla vodka, crème de cacao, Mozart chocolate liqueur, and a splash of cream. It's rich, smooth, and definitely not your average hot chocolate.	
LOVESPRESSO MARTINI ♥	19
Double shots of our house espresso shaken with Baileys, Kahlua, vodka, and a touch of simple syrup. Topped with dreamy strawberry cream cold foam for a flirty finish	
ESPRESSO MARTINI ♥	18
Bold and balanced—house espresso, vodka, Kalua, Bailey, and simple syrup, shaken to a silky foam and crowned with espresso beans. Your pick-me-up, served in a glass	
STRAWBERRY LEMON DROP MARTINI ♥	13
A sweet and tangy burst—house-made strawberry simple syrup, vodka, orange liqueur, and a squeeze of lemon juice. Crisp, refreshing, and full of sunshine	
CUCUMBER MARTINI	17
Refreshing martini for cucumber lovers garnished with tajin rim with reposado, cointreau, with fresh cucumber puree, lime juice splash of agave	

MANMOSA ♥	20
Titos vodka, Cointreau, Revolver blood and honey, champagne and fresh squeezed orange juice (with some pulp) Embrace the hair on your chest	
X.O-TINI ♥ @	17
Watermelon, cranberry and premium vodka, peach schnapps with a social media worthy bubble	
Sunset Inferno ♥ @	20
Vodka, orange liquor, mango puree, lime juice, splash of simple syrup tajin rim, and unforgettable set on fire around the drink	
HUGO SPIRITZ	12
Light, floral, and effortlessly cool—St-Germain, bubbly champagne, and fresh mint over ice. A spritz with main character energy	
PAINKILLER ♥	14
Rum, real coconut, nutmeg, pineapple, and orange juice—this island-inspired cocktail will have you feeling like you're on a beach with every sip.	
EL DIABLO	13
Spicy. Refreshing. Made with our premium tequila, ginger beer, crème de Cassis, agave, cucumber purée, and a fresh jalapeño	
SMOKEY CASA MARGARITA	18
A premium Mezcal twist on a traditional margarita. With 2.5 oz of liquor it is a true "eye of the Tiger."	
"KINGSMAN" OLD FASHION	25
Woodford Reserve, hand-stirred with cherry bitters, finished with a flaming orange peel and served in an orange-aromatic glass. Smooth, bold, and dressed to impress	
MILLION DOLLAR MARGARITA	30
Avion 44 reserva, grand marnier and agave poured over cubed ice, garnished with a orange cinnamon wheel	
WAKE AND BAKE OLD FASHION	14
Bulleit whiskey maple syrup, walnut bitters, bacon strip. mmm.. Breakfast	
BLOODY MARY ♥	12
Gluten free titos vodka, bloody mary mix, topped with bacon and olives	