

Elite Member Breakfast

6:30AM - 11:00AM

A thoughtfully curated morning experience reserved for our valued Elite Members. Each dish is crafted with intention, balancing comfort, refinement, and sense of place.

MIDLAND MORNING PLATE

Two eggs prepared to your preference, served with your choice of Applewood-smoked bacon, pork sausage, chicken sausage, or ham. Accompanied by your selection of white, wheat, or English muffin, and our signature spiced breakfast potatoes.

CUSTOM OMELET (GF)

An omelet tailored to your taste. Select three from mushrooms, spinach, broccoli, tomato, onion, peppers, ham, bacon, sausage, swiss, cheddar, or feta. Finished with our signature spiced breakfast potatoes.

AVOCADO TOAST

Toasted sourdough bread topped with sliced avocado, a sunny-side-up egg, everything-bagel seasoning, heirloom tomato, and queso fresco. A vibrant, balanced expression of flavor and texture. Served with our signature spiced breakfast potatoes.

BREAKFAST BURRITO

Fluffy scrambled eggs layered with a smoky chipotle aioli, black bean-poblano relish, and melted chihuahua cheese wrapped in a warm flour tortilla and served with a side of salsa verde.

CLASSIC FRENCH TOAST

Golden thick-cut brioche, lightly dusted with powdered sugar and served with warm maple syrup.

COCONUT YOGURT (V, N)

Smooth coconut yogurt topped with crunchy honey-nut granola, fresh berries, and finished with a drizzle of cream of coconut.

Elite Member Exclusive SMOKED SALMON BENEDICT

Two perfectly poached eggs atop toasted English muffins with smoked salmon or smoked ham, finished with a classic hollandaise. Served with signature spiced potatoes.

BEVERAGE OFFERING

One beverage included: coffee, tea, or juice
Espresso available a la carte



MIDLAND SOCIAL CLUB

BREAKFAST MENU

6:30AM - 11:00AM

EGGS & ENTREES

All entrees are served with House-Spiced Breakfast Potatoes

- SIGNATURE OMELETTE (GF)** 25
Applewood-Smoked Bacon, Caramelized Onion and Roasted Mushrooms, Chihuahua Cheese
- *STEAK & EGGS (GF)** 35
8 oz. Bavette Steak, Two Eggs Any Style, Breakfast Potatoes, Chimichurri
- *CLASSIC BENEDICT** 25
Poached Eggs, Grilled Ham, Hollandaise and Parsley
- *TWO EGGS YOUR WAY** 25
Your Choice of Chicken Sausage, Pork Sausage, or Bacon. Comes with Toast
- BUILD YOUR OWN OMELET (GF)** 24
Your Choice of Whole Eggs or Egg Whites +2
Choice of Three: Mushroom, Spinach, Broccoli, Peppers, Tomatoes, Onions
Proteins: Ham, Bacon, and Sausage
Cheese: Cheddar, Chihuahua Cheese, and Swiss

EXTRAS

- TOAST** 8
Your Choice of Wheat, Rye, White, Sourdough, or English Muffin - Served with Jam and Butter
- BAGEL** 8
Your Choice of Plain or Everything
Your Choice of Herbed or Regular Cream Cheese
- BREAKFAST PROTIENS** 9
Maple Chicken Sausage, Pork Sausage, Ham or Bacon
- FRESH FRUIT CUP/BOWL (GF)** 5/9
Seasonal Fruits and Berries

CRUNCH

- COCONUT YOGURT (V, N)** 18
Honey-Nut Granola, Berries, and Cream of Coconut
- BROWN SUGAR OATMEAL (DF, N)** 15
Banana Slices, Brown Sugar, and Toasted Almonds

PLATES & EGGS

- VEGETABLE BREAKFAST SKILLET (GF)** 25
Asparagus, Onion, Peppers, Potatoes, Scrambled Egg Whites, and Chihuahua Cheese
- *AVOCADO TOAST** 28
Everything Bagel Seasoning, Radish, Heirloom Tomato, Sunny-Side-Up Egg, Queso Fresco with Breakfast Potatoes
- BREAKFAST BURRITO** 25
Scrambled Eggs, Chipotle Ailoi, Black Bean-Poblano Relish, Chihuahua Cheese, Salsa Verde, and Flour Tortilla + Chorizo | 4
- LOX & BAGEL** 28
Capers, Pickled Red Onion, Arugula, Herbed Cream Cheese, and Smoked Salmon

FROM THE GRIDDLE

- BANANA FOSTER FRENCH TOAST (V, N)** 28
Thick-cut Brioche, Banana Foster, Candied Pecans, Brûléed Banana Mousse, Powdered Sugar
- CHOCOLATE CHIP SHORT STACK (V)** 25
Chocolate Chips, Warm Chocolate Sauce
- PLAIN SHORT STACK (V)** 20
Served with Berries, Syrup, Powdered Sugar
- CLASSIC FRENCH TOAST** 20
Thick-cut Brioche, Syrup, Powdered Sugar

THE MIDLAND HOTEL



GF: GLUTEN FREE | V: VEGETARIAN | DF: DAIRY FREE | N: CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies or dietary restrictions

An 18% Service Charge is automatically applied to every check.

MIDLAND SOCIAL CLUB

SUNSET HOUR



4:00PM - 6:00PM
MONDAY - FRIDAY

BEVERAGES

DRAFT BEER | 7

HOUSE WINE | 9

STRAWBERRY SKIES | 10

Citron Vodka, Strawberry Puree,
Lemon Juice

BITES

WINGS | 10

Your Choice of: Buffalo, BBQ, Old
Fashioned or Plain
Served with Ranch

CHORIZO FLATBREAD | 10

Chihuahua Cheese, Pickled Onions, Chipotle
Ranch, Charred Pineapple, Cilantro

MARGHERITA FLATBREAD | 10

Sun Dried Tomato, Burrata,
Basil, Brava Sauce

COCONUT-LEMONGRASS

BANG BANG SHRIMP | 10

Napa Slaw, Gochujang Ailoi,
Sesame Seeds, Scallions

SEASONED FRIES | 8

Parmesan Truffle or Cajun Barbeque

THE MIDLAND HOTEL

BITES

WINGS	17
Choice of: Buffalo, Barbecue, Old Fashioned or Plain - Served with Ranch	
HERB FOCACCIA (V)	14
Herb Butter, Honey Whipped Ricotta	
BANG BANG SHRIMP (GF)	24
Napa Slaw, Gochujang Aioli, Sesame Seeds, Scallions	
FRIED ARTICHOKE (GF, V)	14
Capers, Lemon Aioli, Parsley	
ROASTED ASPARAGUS (V)	15
Lemon, Parmesan, Basil Pangrattato	
ROASTED RED PEPPER HUMMUS (V)	16
Za'atar, Spiced Pita Chips, Sumac, Olive Oil	
HOUSE CUT FRIES	10
Salt, Pepper, Parsley Cajun Spiced (+3) Truffle Parmesan (+3)	

GREENS & BOWLS

STRAWBERRY HARVEST (GF, V, N)	24
Radicchio, Spinach, Strawberry, Goat Cheese, Candied Almonds, Strawberry Vinaigrette	
CAESAR (GF, V)	20
Romaine, Kale, Parmesan Crisp, Fried Capers, Caesar Dressing	
BUTTER LETTUCE (GF, V)	25
Watermelon Radish, Cotija, Cucumber, Pickled Red Onion, Toasted Pepitas	
SWEET CORN VELOUTE (GF, V)	12
Chive, Chili Powder	

ADDITIONS: chicken 10 | *salmon 12 | *shrimp 12 | *steak 14

HANDHELDS

All hand holds come with a side of your choice:

House Cut Fries | Side Salad | Truffle Parmesan Fries 3 | Cajun Spiced Fries 3 | Side Caesar 3 | Side Strawberry Harvest 3 | Side Butter Lettuce 3

GRILLED CHICKEN SANDWICH	24
Herb Marinated Grilled Chicken, Pepper Jack Cheese, Lettuce, Tomato, Onion Jam, Potato Bun, House Fries	
*SMASH BURGER	25
Aged Cheddar, Confit Onions, Garlic Aioli, Brioche Bun, House Fries	
TURKEY HAVARTI SANDWICH	25
Pesto Butter, Hickory Smoked Turkey, Havarti, Avocado, Sourdough, Garlic Aioli, House Fries	

FLATBREAD

BURRATA FLATBREAD (V)	20
Brava Sauce, Balsamic, Burrata	
CHORIZO FLATBREAD	20
Chihuahua Cheese, Grilled Pineapple, Pickled Red Onion, Chipotle Aioli	
BARBECUE CHICKEN FLATBREAD	20
Barbecue Braised Chicken Thighs, Red Onion, Mozzarella, Parsley	

MAINS

*SEARED SALMON (GF)	30
Risotto, Frisee Salad, Pickled Red Onion	
HERB ROASTED CHICKEN (GF)	28
Crushed Potato, Sauteed Greens, Chicken Demi Glaze	
STEAK FRITES	35
8 oz Bavette Cut Steak, Herb Butter, Veal Demi Glaze, Chive, House Fries	
PESTO PACCHERI (V)	30
Swiss Chard Pesto, Asparagus, Ricotta, Basil Pangrattato	
PENNE POMODORO (V)	28
Brava Tomato Sauce, Spinach, Pecorino Romano	

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SWEETS

BOURBON BANANA BREAD PUDDING

Brûléed Banana Cream,
Caramel, Candied Pecans

14

RASPBERRY CHEESECAKE TARTLETTE (V)

Graham Cracker,
Raspberry Coulis

18

HOUSE BAKED CHOCOLATE CHIP COOKIES (V)

Flaky Sea Salt

10



GELATO

Vanilla, Chocolate, Mint
Chocolate Chip or Pistachio

CUP 5/BOWL 9



Signature Sips

THE GOLDEN SPRITZ | 18

Barrel Aged Rum, Yuzu, Lemon Juice,
Prosecco

BARREL AGED NEGRONI | 18

Barrel Aged Gin, Campari, Sweet
Vermouth

BARREL AGED HIGHBALL 18

Barrel Aged Scotch, Demerara, Lemon Juice, Club
Soda, Ginger Ale

SMOKED IN THE SUBBASEMENT | 20

Mezcal, Green Chartreuse, Luxardo
Marachino, Lime

MIDLAND OLD FASHIONED | 21

Bourbon, Allspice Demerara, Orange,
Aromatic Bitters

CLOUD GATE | 20

Ketel One Botanicals Vodka, Giffard
Pamplemousse, Grapefruit, Lemon, Sparkling Wine

GENTLEMAN'S CLUB | 18

Whiskey, Averna Blood Orange Amaro, Aperol, Lemon,
Honey & Ginger Syrup, Angostora Bitters, Orange Bitters

THE NOONER | 20

Gin, St. Germain Elderflower, Soho Lychee
Liqueur, Lemon, Demerara, Egg White

BLUEBERRY BLISS | 18

Ketel One Botanical Vodka, St. Germain Elderflower,
Blueberry Puree, Lime Juice, Blueberries

BOURBON BLAST | 18

Maker's Mark, St. Germain Elderflower, Lemon Juice,
Demerara, Hibiscus Tea

Classics

BOULEVARDIER | 18

Bourbon, Campari, Sweet Vermouth, Bitters

ESPRESSO MARTINI | 18

Vodka, Kahlua, Espresso, Demerara

NEW YORK SOUR | 17

Bourbon, Demerara, Lemon, Egg White,
Red Wine



Brewed

Bottled & Canned

BUDLIGHT	9
COORS LIGHT	9
HEINEKEN	9
MICHELOB ULTRA	9
MILLER LITE	9
MODELO ESPECIAL	9
SAM ADAMS BOSTON LAGER	9
SAM ADAMS COLD SNAP	9
STELLA ARTOIS	9
GUINNESS DRAUGHT	10
REVOLUTION IPA	10
HEINEKEN 0.0	7
REVOLUTION PILS	9
ANGRY ORCHARD	9

Draft

HALF ACRE BODEM IPA	11
LEFT HAND MILK STOUT	11
BUCKLEDOWN FRITZICUFFS	11
HORSE THEIF HOLLOW	11

Wine

Glass/Bottle

Bubbles

Prosecco

Jeio Brut, DOC., Italy 16/64

Champagne

Vueve Clicquot Brut Yellow Label, Reims, Champagne, France 38/152

White

Sauvignon Blanc

Wairu River 2025, Marlborough, New Zealand 17/68

Pinot Grigio

Terra D'Oro 2023, Clarksburg, California 15/60

Chardonnay

Goldschmidt "Singing Tree" 2023, Russian River Valley, California 18/72
Meiomi, California 16/64

Rosé

Peyrassol La Croix 2024 Mediterranean, France 16/64
Whispering Angel 2023, Côtes de Provence, France 19/76

Red

Cabernet Sauvignon

Chateau Ste. Michelle 2021, Horse Heaven Hills, Columbia
Valley, Washington 18/64
Quilt 2021 Rutherford, California 50/200

Pinot Noir

Firesteed 2022, Willamette Valley Oregon 15/60
En Route 2023 Sonoma Valley, California 25/100

Red Blend

Tapestry 2022 Paso Robles, California 18/72



Spiritless Sips

zero-proof cocktails

FAUXRITA | 12

Prickly Pear Puree, Lime Juice, Lyre's
Non-alcoholic Tequila

ORGEAT COOLER | 12

Orgeat, Pineapple Juice, Grapefruit
Juice, Lemon Juice, Walnut Bitters

PINEAPPLE COOLER | 12

Pineapple Juice, Hibiscus, Lime Juice,
Demerara

TROPICAL AGUA FRESCA | 12

Hibiscus Tea, Lime Juice, Agave

Make it Boozy? Vodka | 6 Tequila | 6 Rum | 6
Whiskey | 6 Gin | 6 Cognac | 6

Non-Alcoholic Spirits Lyre's Blanco Tequila | 14
Seepip Spice | 14

Bubbles & Still

Water | 7

Evian Still
San Pellegrino

Redbull | 8

Original
Sugar Free
White Peach

Soda | 7

Milk | 6
Whole, 2% Skim,
Oat, Almond,
Chocolate

Hot Tea | 6

Iced Tea | 7

Coffee

Cup of Coffee	7
Cold Brew Coffee	8
Espresso	6
Double Espresso	8
Latte	8
Cappuccino	8



Scotch

Ardbeg 1990	18
Balvenie 12 Year	30
Glenfiddich 12 year	23
Dewars White Label	15
Glenlivet 12 year	20
Highland Park 12 year	18
Johnny Walker Black	15
Johnny Walker Blue	70
MaCallan 12 Sherry Oak	30
Macallan 15 year	28
Monkey Shoulder	16
Talisker 10 year	23

Tequila

Avion Blanco	20
Avion Reposado	22
Banhez Mezcal Joven	14
Casamigos Reposado	23
Casamigos Blanco	20
Clase Azul Plata	40
Clase Azul Reposado	50
Corazon Reposado	14
Del Maguey Mezcal	18
Don Fulano Blanco	18
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio Anejo	20
Don Julio 1942	45
Dos Hombres Mezcal	20
El Jimador Silver	14
Espolon Blanco	20
Espolon Reposado	20
El Milagro Anejo	16
El Milagro Reposado	14
Herradura Reposado	15
Illegal Mezcal Joven	23
Maestro Dobel Silver	18
Patron Anejo	20
Patron Reposado	18
Patron Silver	16
Teremana Blanco	20

Vodka

Belvedere	16
Chopin	22
Grey Goose	17
Kettle One	17
New Amsterdam	14
Tito's	18
Wheatley	15

Cognac

Courvoisier XO	60
Hennessy VSOP	19
Hennessy VS	17
Remy Martin VSOP	20
Remy Martin Louis XIII	180

Bourbon/Whiskey

Angel's Envy	21
Angel's Envy Rye	25
Basil Hayden	16
Brother's Bond	16
Breckenridge Single Malt	80
Buffalo Trace	17
Bulleit	16
Bulleit Rye	15
Crown Royal	14
Crown Royal Blackberry	15
Crown Royal Apple	14
Elijah Craig	14
George Dickel Rye	14
High West	16
Jack Daniels	14
Jameson	14
Jim Beam	14
Jim Beam Black Label	14
Knob Creek Rye	14
Koval	14
Maker's Mark	17
Red Breast	15
Suntory Toki	14
Whistle Pig Rye 10 year	35
Woodford Reserve	20
Woodford Reserve Rye	20
Yellow Spot	29

Gin

Aviation	15
Beefeater	14
Bombay Dry	14
Bombay Sapphire	16
Botanist	18
Ford's	14
Gray Whale	15
Hendrick's	16
New Amsterdam	14
Tanqueray	15
Tanqueray 10	14

Rum

Appleton Signataure	14
Bacardi	14
Captain Morgan	14
Don Q Cristal	14
Diplomatico Reserva	16
Myer's	10
Planteray	15

Cordials

Aperol	17
Campari	15
Cointreau	17
Disaronno Amaretto	17
Grand Marnier	16