

# 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 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

**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

# BREAKFAST MENU

6:30AM - 11:00AM

## EGGS & ENTREES

All entrees are served with House-Spiced  
Breakfast Potatoes

### CAPRESE OMELETTE (GF, V) 25

Pesto, Cherry Tomatoes, Mozzarella, Topped with  
Balsamic Glaze and Arugula

### \*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) 17

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 Aioli, 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

### TIRAMISU FRENCH TOAST (V) 28

Coffee-Infused Brioche, Espresso Mascarpone,  
Cocoa Powder

### 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



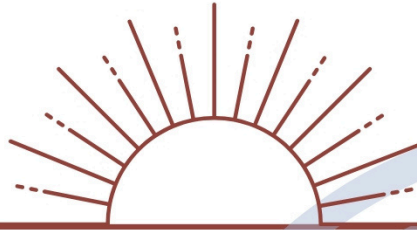
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MIDLAND SOCIAL CLUB

# SUNSET HOUR



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

## BEVERAGES

DRAFT BEER | 7

HOUSE WINE | 11

STRAWBERRY SKIES | 13

Citron Vodka, Strawberry Puree,  
Lemon Juice

## BITES

WINGS | 14

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

CHORIZO FLATBREAD | 15

Chihuahua Cheese, Grilled Pineapple, Pickled  
Red Onion, Chipotle Aioli

BURRATA FLATBREAD | 15

Brava Sauce, Balsamic,  
Burrata

HOUSE CUT FRIES | 8

Salt, Pepper, Parsley

## THE MIDLAND HOTEL

## BITES

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

## GREENS &amp; BOWLS

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

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

## HANDHELDS

**All hand helds come with a side of your choice:**

House Cut Fries | Side Salad | Truffle Parmesan Fries 3 | Cajun Spiced Fries 3 | Side Caesar 4 | Side Strawberry Harvest 4 | Side Butter Lettuce 4

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

## FLATBREAD

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

## MAINS

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

## BARREL AGED SUNSET | 18

Barrel Aged Vodka, Coconut Cream, Banana  
Liqueur, Grenadine, Lemon

## VELVET PETAL | 19

Vanilla Vodka, Crème de Cacao, Heavy Cream,  
Strawberry Purée, Demerara

## MIDLAND OLD FASHIONED | 21

Bourbon, Allspice Demerara, Orange,  
Aromatic Bitters

## CLOUD GATE | 20

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

## GENTLEMAN'S CLUB | 18

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

## THE NOONER | 20

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

## BLUEBERRY BLISS | 18

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

## BOURBON BLAST | 18

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

# Classics

## PAPER PLANE | 18

Bourbon, Amaro Nonino, Aperol, Bitters,  
Lemon

## 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 COLD SNAP       | 9  |
| SAM ADAMS SUMMER ALE      | 9  |
| STELLA ARTOIS             | 9  |
| ANTI-HERO IPA             | 10 |
| HEINEKEN 0.0              | 7  |
| TRULY STRAWBERRY LEMONADE | 8  |
| REVOLUTION PILS           | 9  |
| ANGRY ORCHARD             | 9  |

## Draft

HALF ACRE BODEM -IPA  
GUINNESS -STOUT  
BUCKLEDOWN FRITZCUFFS -PILSNER  
HORSE THEIF HOLLOW -WEST COAST IPA

# Wine

Glass/Bottle

## Bubbles

### Prosecco

Jeio Brut, DOC., Italy 16/64

### Champagne

Vueve Clicquot Brut Yellow Label, Reims, Champagne, France 58/232

## White

### Sauvignon Blanc

Wairau River 2025, Marlborough, New Zealand 17/68

### Pinot Grigio

Pighin Friuli, Friuli DOC 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

### Pinot Noir

Four Graces 2024 Willamette Valley 21/84  
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             | 20 |
| Balvenie 12 Year        | 30 |
| Glenfiddich 12 year     | 23 |
| Dewars White Label      | 15 |
| Glenlivet 12 year       | 20 |
| Highland Park 12 year   | 18 |
| Johnny Walker Black     | 18 |
| Johnny Walker Blue      | 70 |
| Laphroaig               | 20 |
| MacCallan 12 Sherry Oak | 30 |
| Macallan 15 year        | 50 |
| Monkey Shoulder         | 16 |

## 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 |
| Smirnoff      | 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 Rye                | 14 |
| Maker's Mark             | 17 |
| Rittenhouse Rye          | 16 |
| Suntory Toki             | 14 |
| Whistle Pig Piggyback    | 22 |
| 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              | 14 |
| Planteray           | 15 |

## Cordials

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