



MILC



RED BUD MENU
-BRUNCH-

7.14.2026

RED BUD BRUNCH



ONLY AVAILABLE SATURDAY & SUNDAY 10AM-3PM.

ALL COURSES WILL BE SERVED FAMILY STYLE.

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS IN YOUR GROUP
BEFORE MAKING YOUR MENU SELECTIONS.



\$36
PER PERSON



CAST IRON CORN BREAD

With Jalapeno Bacon Cheddar Cream Cheese and Sorghum Butter

TEXAS CAVIAR

Black Eyed Peas, Roasted Corn, Hot Sauce Vinaigrette
Served with Tortilla Chips

BRUSSEL SPROUTS

Sorghum Vinaigrette, Fried Shallots, Garlic,
Fresno, Mint

PIMENTO CHEESE

With House-Made Red Wheat Crackers

FRENCH ONION DIP

Creamy Charred Onion Dip
Served with House Made Chips

TABLE PANCAKE

Sorghum Butter, Maple Syrup, Whipped Cream

CHOOSE ANY
2
APPETIZERS

PRICING DOES NOT INCLUDE SALES TAX, ADMIN FEES & AUTO GRATUITY.



CHOOSE ANY
2
ENTREES

TO BE SERVED
FAMILY STYLE



BREAKFAST TACOS

Thick Cut Bacon, Scrambled Eggs, Salsa Verde, Flour Tortilla

MAD BURGER SLIDERS

Texas Beef Patty, Caramelized Onions, American Cheese,
Chimichurri Aioli, Pickles, Bun

MINI HOT CHICKEN TACOS

Nashville Hot Chicken, Special Sauce, Chow Chow, Queso Cotija,
Flour Tortillas

BLACKENED CHICKEN CAESAR SALAD

True Harvest Lettuce, Cornbread Crumble, Crispy Bacon, Grilled
Blackened Chicken Breast, Caesar Dressing, Lemon

BARBACOA MIGAS

Scrambled Eggs, Salsa Verde, Cotija, Roasted Onions & Peppers,
Radish Pico, Corn Tortillas

STEAK RANCHERO BREAKFAST PLATE | + \$8/PP

TX Wagyu Trip Tip, Two Sunny Eggs, Refried Black Eyed Peas,
Ranchero Sauce, Cotija, Flour Tortillas



MANCHEGO FRIES

Fresh Grated Manchego Cheese, Cilantro

WILD RICE PILAF

Confit Mushrooms, Kale, Roasted Pecans, Thyme

BISCUITS

House Made Biscuits, Butters, Jams

WAFFLE HASHBROWNS

With Ancho Aioli



CHOOSE ANY
1

SIDE

TO BE SERVED
FAMILY STYLE



RED BUD SUMMER MENU



ADD ANYTHING BELOW TO YOUR MEAL!

ADD ONS

FRIED CHICKEN	\$8 PP
BLACKENED SALMON	\$14 PP
BLACKENED SHRIMP	\$10 PP
GRILLED WAGYU TRI TIP (COOKED MEDIUM)	\$15 PP
SIDE OF AVOCADO	\$4 PP
THICK CUT BACON STRIPS	\$5 PP
CHEESY SCRAMBLED EGGS	\$5 PP

KIDS MENU \$8 PER PERSON

AGED 12 AND BELOW

CHEESEBURGER & CHIPS

2 Cheeseburger Sliders with American Cheese, Martins Bun
Served with House Made Chips

CHICKEN TENDIES & FRIES

2 Sweet Tea Brined & Hand Breaded Fried Chicken Tenders
Served with Regular Fries

CHEESY QUESADILLA & CHIPS

Cheesy Blend, Flour Tortillas
Served with House Made Chips

LIL TREATS



ADD A LIL TREAT TO YOUR EVENT!
JUST LET US KNOW IF YOU'D LIKE THESE READY UPON ARRIVAL, DURING YOUR MEAL, OR AT THE END OF YOUR MEAL!

BISCUIT STATION \$12 PP

HOME MADE BUTTER BISCUITS

SORGHUM BUTTER
JALAPENO BACON CHEDDAR CREAM CHEESE
STRAWBERRY JAM
BACON GRAVY

GRAZING BOARD \$15 PP

SELECTION OF ARTISANAL MEATS, CHEESES,
HOUSE MAKE PICKLED THINGS, CRACKERS &
NUTS

DESSERT BOARD \$15 PP

TAHINI CHOCOLATE CHIP COOKIES
OLIVE OIL CHOCOLATE CAKE
SELECTION OF ICE CREAM FLAVORS
TOPPINGS



PRICING DOES NOT INCLUDE SALES TAX, ADMIN FEES & AUTO GRATUITY.



DRINKS



DRINKS LISTED BELOW WILL BE SERVED BUFFET STYLE.
PRICING IS FOR 2 HOURS.
ADDITIONAL HOURS CAN BE ADDED AT A REDUCED RATE.

COFFEE & TEA \$5PP

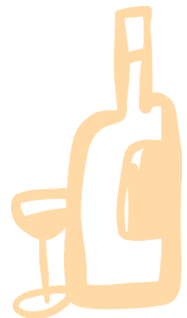
DRIP COFFEE
HOT WATER W/ TEA SELECTION
ICED SWEET AND/OR UNSWEET TEA

JUICE BAR \$12PP

ORANGE
GRAPEFRUIT
PINEAPPLE
CRANBERRY

MIMOSA BAR \$27PP

BUBBLES
ORANGE JUICE
GRAPEFRUIT JUICE
PINEAPPLE JUICE
CRANBERRY JUICE
GARNISH TRAY



PRICING DOES NOT INCLUDE SALES TAX, ADMIN FEES & AUTO GRATUITY.



OFFERINGS

MILO OFFERINGS

CHAIRS

- 26 x Wooden Frame fabric base chairs

TABLES

- 1 x Thin Buffet Table (19.5" x 86")
- 2 x Collapsible Dining Tables (30" x 94")
- 1 x Fixed Leg Dining Wooden Table (35.5" x 88.5")
- 1 x Small Round Corner Table (30")

SOFT FINISHINGS

- 4 x White Linen Rectangle Table Cloths (120"x 60")
- 4 x Natural Linen Rectangle Table Cloths (84" x 60)
- 4 x Woven Green Table Runners (72"x 14")
- 3 x Blue/White Check Runners (14"x 72")

PLATE WARE

- Small White Side Plates
- Silver Ware
- White Cloth Napkins

MILO PARTNERS

Looking for something different?



Reach out to our preferred rental partners below and see how you can make our space all yours!

[Epic Party Productions](#)

[Alice Allen Events](#)

[Folk & Rowe Events](#)



BORING STUFF

FEES & CHARGES

ALL EVENTS ARE SUBJECT TO SALES TAX (8.25%), ADMIN FEE (20%) AND GRATUITY (18%).

ALL EVENTS MUST BE PAID ON ONE CREDIT CARD - NO SPLIT BILLS.

A DEPOSIT IS REQUIRED TO CONFIRM THE EVENT. THE DEPOSIT WILL BE DEDUCTED FROM THE FINAL BILL. DEPOSITS ARE NON-REFUNDABLE.

DEPOSIT - DUE AT LEAST 10 DAYS PRIOR TO EVENT

FINAL HEADCOUNT & MENU CONFIRMATION - DUE AT LEAST 7 DAYS PRIOR TO EVENT

BALANCE OF EVENT - DUE AT MOST 1 DAY POST EVENT

A FINAL HEADCOUNT AND MENU CONFIRMATION IS REQUIRED 7 DAYS PRIOR TO THE EVENT. CHANGES WITHIN 7 DAY OF THE EVENT MAY INCURR INCONVENIENCE FEES.

EXTRAS

ALL EVENTS AT MILO ALL DAY WILL COME WITH OUR STANDARD DECORATION PACKAGE AND PLATING. ADDITIONAL DESIGN AND PLATING REQUIREMENTS WILL INCURR ADDITIONAL FEES.

GUESTS ARE WELCOME TO BRING THEIR OWN DECORATIONS, WITH WRITTEN APPROVAL FROM MILO. NO NAILS, SCREWS, STAPLES, TAPE OR ADHESIVES THAT MAY CAUSE DAMAGE ARE PERMITTED.

EARLY ACCESS AND LATE DEPARTURES CAN BE ACCOMMODATED WHERE POSSIBLE, BUT MAY INCURR ADDITIONAL FEES.