

MENGER HOTEL

SAN ANTONIO

A Historic
Thanksgiving
Tradition

Thanksgiving Brunch

THURSDAY, NOVEMBER 26, 2026

APPETIZERS & SALADS

Green Trio Salad with Goat Cheese, Pomegranate & Honey Toasted Pecans (Kale, Arugula, and Green Leaf lettuce)

Little Gem Grilled Caesar with Pepper Corn Caesar Dressing & Shaved Parmesan

Spinach & Mandarin Orange Salad with Crisp Wontons & Poppy Seeds Dressing

Field Green Salad with a Selection of Homemade Dressings

Baby Brie Puffes Stuffed with Cranberry Jam

Creole Chilled Shrimp served with Roasted Lemons, Cocktail Sauce & Cajun Aioli

Smoked Maroon Salmon on Miniature Bagel Bites with Fresh Dill Cream Cheese & Toasted Capers

Texas Charcuterie Board with Cured Meats, Assorted Cheeses, Seasonal Fruits & Berries

TRADITIONAL BREAKFAST

Omelet & Waffle Station

Applewood Smoked Bacon

Pork Sausage links

Freshly Baked Croissants and Danish

Assorted Quiches

Cinnamon French Toast & Maple Syrup

ENTREES

Oven Roasted Turkey with San Antonio Roasted Cornbread Stuffing & Turkey Neck Gravy

Pork Loin Roulade stuffed with Roasted Apple, Goat Cheese and Spinach

Menger Famous Crab Cakes Stuffed Salmon with Pineapple Pico De Gallo and Champaign Balsamic Glaze

CARVING STATION

Slow Roasted Prime Rib with au Jus

Steam Ship Pork Ham served with Apple Rosemary Jam and Red Eye Gravy

SIDES & VEGETABLES

Green Bean Casserole with Fried Shallots

Shiner Bock Mac & Cheese topped with Toasted Panko Breadcrumbs

Parmesan Roasted Brussel Sprouts with Bacon & Caramelized Onions

Three Cheese Yams Au Gratin

ASSORTED DESSERTS STATION

Including Menger's Famous Bread Pudding

Adults \$75 | Seniors \$65 | Children (6-11 years) \$30

1st Seating at 11:30 AM until 1:00 PM

2nd Seating at 2:00 PM until 3:30 PM

3rd Seating at 4:30 PM until 6:00 PM

Reservations required:

Call 210-293-3417

or Email: IRios@MengerHotel.com

HolidayBrunch@MengerHotel.com

Valet Parking Available for a fee