

Wine

Sauvignon Blanc

Southern Right Walker, S. AFRICA	10	34
Olema Loire Valley, FR	12	52
Cakebread Napa, CA	18	68

Pinot Gris / Grigio

Joel Gott Willamette, OR	10	38
Attems Friuli-Venezia Giulia, IT	13	44

Chardonnay

Chalk Hill Russian River, CA	11	41
Talmard Burgundy, FR	13	54
Walt by Kathryn Hall Sonoma Coast, CA	16	61
Far Niente Napa, CA	25	104

Unique Whites

O Fillo Da Condesa Albariño Rias Baixas, SP	9	34
Pieropan Soave Veneto, IT	11	49
Poet's Leap Riesling Columbia Valley, WA	14	54

Rosé

Faisao Vinho Verde, PT	9	34
Calafuria Puglia, IT	12	47
Rose Gold Cotes de Provence, FR	14	54

Bubbly

Amore di Amanti Prosecco, IT	9	34
Faire la Fete Brut Rosé Limoux, FR	12	47
Banshee Ten of Cups Brut Central Coast, CA	16	61
Delamotte Brut Champagne, FR	25	89

Pinot Noir

Rickshaw Sonoma County, CA	10	38
Inscription Willamette, OR	14	49
Siduri Santa Barbara, CA	16	59

Red Blends

Modus (Sangiovese/Merlot/Cab) Tuscany, IT	14	49
Harvey & Harriet (Cab/Syrah/Petite Sirah) Paso Robles, CA	16	59

Cabernet

Nine Hats Columbia Valley, WA	10	38
DAOU Paso Robles, CA	15	58
Scattered Peaks Napa, CA	18	69
Trefethen Napa, CA	25	96

Unique Red

Tinto Negro Malbec Mendoza, AR	9	34
Honora Vera Organic Monastrell Jumilla Murcia, SP	10	41
Septima Cabernet Franc Mendoza, AR	13	34
Shatter Grenache Lanquedoc, FR	15	58

Cocktails

Kiss Me Salma

Espolon Silver Tequila - orange aperitif - tomatillo - home spun pineapple cordial	11
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Double Cheek Kiss

Western Son Gin - peppermint tea infused Dolin Blanc - bergamot - orange bitters	14
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Island Picnic

Pau Maui Hawaiian Vodka - coconut sugar - lime - sparkling rosé	13
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The Long Kiss Hello

Sazerac Rye - cynar - lemon - rosemary - sparkling rain water	13
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Money Cat

Sous vide shishito pepper infused Suntori Toki - lime - cocchi American - ginger	16
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Smokin Mirror

Camarena Silver Tequila - acid adjusted orange - piloncillo y canela - mezcal float - torched herb	13
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Heart in a Sling

Coconut Washed Mount Gay Eclipse Rum - pandan - lime - home spun pineapple cordial	12
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Champagne Problems

Kentucky Straight Bourbon - champagne acid - Demerara - orange - creole bitters	12
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Tropez Tart

Drake's Organic Vodka - berry compote - vanilla cream - lemon meringue foam	13
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Lavender Blues

Gray Whale Gin - Italicus Bergamot Liqueur - lime /lemon - lavender honey syrup muddled blueberry - soda	14
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Cherry Crusta

Straight Kentucky Bourbon - orange tea-infused ruby port - lemon - maraschino cherry syrup	12
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Lemon Chill Dooohhhhh

Lemoncillo Lucano - Cemat Coco Rum - lemon - simple	13
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Frozyay

Froze

Rosé - orange curacao - pineapple - lime	11
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Martinis

The Dirty

Grey Goose Vodka - olive juice - chilled	14
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The All Nighter

Cold Brew Coffee Liqueur - Evan Williams 1783 Small Batch Bourbon Pierre Ferrand Dry Curacao - Aztec Bitters - honey syrup	14
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The Sweet & Sassy

Hanson Meyer Lemon Vodka - raspberry - lemon - Pierre Ferrand Dry Curacao orgeat - orange bitters	12
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Mocktails

Peachy Dreamsicle

Peach - lemon - cane syrup - sage	6
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Watermelon Cooler

Watermelon - lime - ginger - mint	6
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Strawberry in Your Face

Pink strawberries - basil - lime - agave	7
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Lucky Rabbit

Carrot - turmeric - honey - lemon	8
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Beer

Montucky Cold Snack Lager	4
St. Arnold Fancy Lawnmower Kolsch	5
Martin House The Salty Lady Sour	6
Austin Eastciders Cider Dry Cider	6
Founders Breakfast Stout	7
Founders All Day IPA	5
Lone Pint Yellow Rose IPA	8

Stella Artois Pilsner	6
Pacifico Lager	5
Modelo Especial Lager	6
Selection of Domestic Lagers	4
High Noon Seltzer Watermelon	5
High Noon Seltzer Grapefruit	5

Intro

Whipped Goat

Lost Ruby Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Sweet Chili - Texas Gremolata - Naan

Nothing But Local

Iberico Pork Belly - Permaculture Pastures Local Sausages - Cheeses - Fruit Jam-Paste - Grain Mustard
Pickled Local Farm Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough

Ahi Tuna Poke

Garden Veg Salad - Avocado - Sweet Sesame Vin - Togarashi - Rice Crackers

Tzatziki Chicken Meatballs

Marinara - Crumbled Feta - Dill - Lemon Zest - Calabrian Garlic Oil

Blistered Shishito

Gochujang Butter - Lime Zest - Cilantro - Sea Salt - Charred Lime

Crispy Cauliflower

Crispy Cauliflower Cauliflower - Lemon Pepper - Simple Salad - Black Pepper Ranch

Fritto Misto

Calamari - Bay Scallop - Sea Bass - Lost Ruby Feta - Shishitos - Antipasto Ensalada - Spicy Marinara

*Please be mindful that consuming raw or undercooked meats of any kind may increase your risk of food illness.

Greens

Simply A Salad

Chef's Mixed Greens - Manchego - Pickled Purple Onions - Marinated Cherry Tomatoes - Champagne Vin

Stone Fruit Salad

Chef's Mixed Greens - Seasonal Stone Fruit - Pistachio Crusted Goat Cheese - Blueberry Vin

Winter Caesar

Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons
Toasted Marcona Almonds

Wedgeless Steak Salad

NY Strip - Chef's Mixed Greens - Bleu - Chopped Garden Veg
Grilled Shishito - Lardon - Bleu Cheese Vin

Sandwiches

All Sandwiches paired with Shoestring Fries or a Simple Salad

Southern Chique

Crisp Brined Chicken - Tri-Color Carrot Slaw - Remoulade - Milk Bun

2x Burger

Smash Patties - American Cheese - Bacon - Caramelized Onions - Worcestershire Aioli - Milk Bun

The Steak Sandwich

Waygu Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens
Garlic-Pepper Aioli - Hoagie

Highland Village Hippie

Alfalfa Sprouts - Wild Arugula - Avocado - Tomato - Cucumber Ribbons - Herbed Goat Cheese
Pickled Onions - Lemon Dill Aioli - Hippie Bread

Main

Chef's Cut + Frites

44 Farms Selection - Charred Scallion Butter - Chimichurri - Shoestring Fries

Bay of Fundy Salmon

Dill Marinated Salmon - Charred Broccolini Slaw - Lemon Garlic Butter

Bison Bolognese

Linguini - Ground Bison Marinara - Parmesan

Togarashi Tuna

Ahi Tuna - Bok Choy - Edamame - Fresno - Jasmine Rice - Sweet Chili - Sesame Vin

Double Chop

Double Bone Pork Chop - Nashville Dusted - Gremolata Butter - Brussels Sprouts - Hot Honey Pancetta

Skinny Tuscan

Angel Hair - Calabrian Chile - Roasted Garlic - Peppadew Peppers
Capers - Artichokes - Lemon Zest - Ricotta Salata - Parmesan

Fennel-Citrus Chicken Paillard

Lemon - Tarragon Marinated Chicken Breast - Chimichurri - Fennel - Citrus Salad

Sides

Mac N Cheese + Chive + Lardon 8

Roasted Heirloom Carrots 6

Fennel + Citrus Salad 6

Jicama Slaw 5

Smashed Fingerlings 5

Charred Broccolini Slaw 6

Hot Honey Brussels + Lardon 9

String Fries 5