

wine

WHITE



SAUVIGNON BLANC

Southern Right Walker, S. Africa	10	38
Frenzy Blenheim, NZ	12	46
Quattro Theory Napa, CA	18	70

PINOT GRIS / GRIGIO

Ca' Montini Trentino Alto-Adige, IT	10	38
Sokol Blosser Willamette Valley, OR	15	58

CHARDONNAY

Olema RSV , CA	11	42
Mer Soleil Santa Lucia, CA	14	54
Chehalem Willamette, OR	16	62

UNIQUE WHITES

Zantho Gruner Veltliner Burgenland, Austria	11	42
Michel Chiarlo Cortese Gavi, IT	13	50
Saldo Chenin Blanc , CA	15	58

ROSÉ

Calafuria Puglia, ITA	12	46
AIX Provence, FR	14	54

RED



PINOT NOIR

Rickshaw Sonoma County, CA	10	38
Inscripton Willamette, OR	14	54
Nicholas Rossignol Rouge Burgundy, FR	16	62

RED BLENDS

La Solitude (<i>Grenach, Syrah, Mourvedre</i>) Cote Du Rhône, FR	12	46
Modus (<i>Sangiovese/Merlot/Cab</i>) Tuscany, IT	15	58
Harvey & Harriet (<i>Cab/Syrah/Petite Sirah</i>) Paso Robles, CA	18	70

CABERNET

Nine Hats Columbia, WA	12	46
DAOU Paso Robles, CA	15	58
Silver Ghost Napa, CA	18	70

UNIQUE REDS

Kaiken Malbec Cuyo, AR	9	34
Shatter Grenache Lanquedoc, FR	12	46
Teivole Zinfandel Lodi, CA	14	54
Bodega Numanthia Termes Toro, SP	16	62

BUBBLY

Fiol Prosecco , IT	10	38
Supernova Brut Rose , CA	16	62
Bluebird Cuvee Brut Willamette, OR	18	70

cocktails

SIGNATURE

KISS ME SALMA

Espolon Silver Tequila - Orange Aperitif - Tomatillo - Home Spun Pineapple Cordial

11

HEART IN A SLING

Coconut Washed Mount Gay Eclipse Rum - Pandan - Lime - Home Spun Pineapple Cordial

12

NECTARIOUS B.I.G

Volcan Blanco - Passion Tea - Lime - Agave - Hibiscus Tea Leaves

14

CHAMPAGNE PROBLEMS

Kentucky Stright Bourbon - Champagne Acid - Demerara - Orange Creole Bitters

13

ISLAND PICNIC

Pau Maui Hawaiian Vodka - Coconut Sugar - Lime - Sparkling Rosé

13

LAVENDER BLUES

Gray Whale Gin - Italicus Bergamot Liqueur - Lime /lemon Lavender Honey Syrup Muddled Blueberry - Soda

14

MONEY CAT

Sous Vide Shishito Pepper Infused Suntori Toki - Lime - Cocchi American Ginger

16

CHERRY CRUSTA

Straight Kentucky Bourbon - Orange Tea-infused Ruby Port - Lemon - Maraschino Cherry Syrup

12

SMOKIN' MIRROR

Camarena Silver Tequila - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float - Torched Herb

14

BUSINESS THYME

Glenmorangie - Lemon Juice - Agave - Fig Jam - Fig Slice - Thyme

15

BRUNCH COCKTAILS

FROZÉ

Rose - Orange Curacao - Pineapple - Lime

11

MARTINIS

THE DIRTY

Grey Goose Vodka - Olive Juice - Chilled

14

FROZEN SANGRIA

Red Burgundy - Acid Adjusted Orange - House Infused Strawberry

11

THE ALL NIGHTER

Belvedere Organic - Borghetti Coffee Liqueur Cold Brew Coffee Simple Syrup - Espresso Beans

14

MIMOSA

Orange Juice - Cranberry - Pineapple - Grapefruit

10

THE SWEET & SASSY

Hanson Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters

14

BLOODY MARY

Hansons Organic Vodka - Bloody Mary Mix From Scratch

13

MOCKTAILS

PEACHY DREAMSICLE

Peach - Lemon - Cane Syrup - Sage

7

WATERMELON COOLER

Watermelon - Lime - Ginger - Mint

7

STRAWBERRY IN YOUR FACE

Pink Strawberries - Basil - Lime - Agave

7

brunch

INTRO

I DIP, YOU DIP, WE DIP

Donut Holes - Variety Of Dips

WHIPPED GOAT

Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers
Shishito - Texas Gremolata - House Made Naan

CHARCUTERIE

Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm
Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough

AHI TUNA 'POKE

Avocado - Sweet Sesame Vin - Togarashi - Rice Crackers

TZATZIKI CHICKEN MEATBALLS

House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled
Sourdough

BLISTERED SHISHITO

Gochujang Butter - Lime Zest - Sea Salt - Charred Lime

P.E.I. MUSSELS

White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette

FRITTO MISTO

Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted
Peppadew Peppers - Spicy Marinara

GREENS

Add Chicken 8 - Add Salmon 12

SIMPLY A SALAD

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

STONE FRUIT SALAD

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

WINTER CAESAR

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

WEDGELESS STEAK SALAD

Chef's Cut - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots
Marinated Cherry Tomatoes - Grilled Shishitos - Lardon - Bleu Cheese Vin

sides

Bacon 4

Chicken Apple Sausage 8

Local Sausage 8

Egg 3

Toast 4

Gluten Free Toast 5

Avocado 4

Lemon Poppy Seed Pancake 3

Assorted Fruit 5

SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simple Salad

 Sub Gluten Free Bread upon request +5

10

12

PORK SCHNITZEL

Lightly Breaded Pork Cutlet - Spicy Romesco - Arugula - Meyer Lemon Vin
Black Pepper Aioli - Rosemary Focaccia

24

SOUTHERN CHIQUE

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

22

2X BURGER

Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized
Onions - Worcestershire Aioli - Brioche Bun

12

THE STEAK SANDWICH

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

8

HIGHLAND VILLAGE HIPPIE

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

16

17

MAINS

LOCAL AVOCADO

Avocado - Lemon Dill Aioli - Hippy Bread - Poached Egg - Pistachio

14

EGGS BENEDICT

English Muffin - Poached eggs - Country Ham - Bearnaise

16

BACK THAT HASH UP

Sweet Potato - Chicken Apple Sausage - Lardones - Peppadews
Egg White - Gremolata - Herb Goat Cheese

8

15

RISE + SHINE

Ancient Grains - Chicken Apple Sausage - Poached Egg - Sprouts
Avocado

15

15

THE TRADITIONAL

Eggs Your Way - Bacon - Sausage - Breakfast Potatoes - Toast - Jam

16

14

WAGYU BREAKFAST SANDWICH

Open Faced - Griddled Sourdough - Fried Eggs - Pastrami - Aged Gouda
Calabrain Chile Romesco - Micro Arugula

18

15

STEAK + OSCAR

Chef's Cut - Poached Egg - Jumbo Lump Crab - Breakfast Potatoes
Bérnaise

28

EVERYTHING BAGEL + EGG

Everything Bagel - Bacon - Remoulade - Avocado - Alfalfa - Sprouts
Sunny Side Egg

15

LEMON POPPY SEED + BLUEBERRY PANCAKES


Blueberry Compote - Lemon Zest - Whipped Cream

14

HOT HONEY CHICKEN + WAFFLE

Sunny Side Egg - Chicken Tenders - Hot Honey - Cinnamon Vanilla Bean
Maple - Orange Butter

17

 Gluten Free  Vegetarian

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