

# wine

## WHITE



### SAUVIGNON BLANC

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

### PINOT GRIS / GRIGIO

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

### CHARDONNAY

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

### UNIQUE WHITES

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

## ROSÉ

<b>Calafuria</b> Puglia, ITA	12	46
<b>AIX</b> Provence, FR	14	54

# cocktails

## SIGNATURE

<b>KISS ME SALMA</b> Espolon Silver Tequila - Orange Aperitif - Tomatillo - Home Spun Pineapple Cordial	11
<b>NECTARIOUS B.I.G</b> Volcan Blanco - Passion Tea - Lime - Agave - Hibiscus Tea Leaves	14
<b>ISLAND PICNIC</b> Pau Maui Hawaiian Vodka - Coconut Sugar - Lime - Sparkling Rosé	13
<b>MONEY CAT</b> Sous Vide Shishito Pepper Infused Suntori Toki - Lime - Cocchi American - Ginger	16
<b>SMOKIN' MIRROR</b> Camarena Silver Tequila - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float - Torched Herb	14
<b>HEART IN A SLING</b> Coconut Washed Mount Gay Eclipse Rum - Pandan - Lime - Home Spun Pineapple Cordial	12
<b>CHAMPAGNE PROBLEMS</b> Kentucky Stright Bourbon - Champagne Acid - Demerara - Orange Creole Bitters	13
<b>LAVENDER BLUES</b> Gray Whale Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey Syrup Muddled Blueberry - Soda	14
<b>CHERRY CRUSTA</b> Straight Kentucky Bourbon - Orange Tea-infused Ruby Port - Lemon Maraschino Cherry Syrup	12
<b>BUSINESS THYME</b> Glenmorangie - Lemon Juice - Agave - Fig Jam - Fig Slice - Thyme	15

## FROZYAY

<b>FROZÉ</b> Rose - Orange Curacao - Pineapple - Lime	11
<b>FROZEN SANGRIA</b> Red Burgundy - Acid Adjusted Orange - House Infused Strawberry	11

## RED



### PINOT NOIR

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

### RED BLENDS

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

### CABERNET

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

### UNIQUE REDS

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

## BUBBLY

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

## MARTINIS

<b>THE DIRTY</b> Grey Goose Vodka - Olive Juice - Chilled	14
<b>THE ALL NIGHTER</b> Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee Simple Syrup - Espresso Beans	14
<b>THE SWEET &amp; SASSY</b> Hanson Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters	14

## MOCKTAILS

<b>PEACHY DREAMSICLE</b> Peach - Lemon - Cane Syrup - Sage	7
<b>WATERMELON COOLER</b> Watermelon - Lime - Ginger - Mint	7
<b>STRAWBERRY IN YOUR FACE</b> Pink Strawberries - Basil - Lime - Agave	7

# beer

<b>Montucky Cold Snack Lager</b>	4
<b>St. Arnold Fancy Lawnmower Kolsch</b>	5
<b>Kingsville Hefeweizen</b>	6
<b>Austin Eastciders Cider Dry Cider</b>	6
<b>Lone Pint Yellow Rose IPA</b>	8
<b>Stella Artois Pilsner</b>	6
<b>Pacifico Lager</b>	5
<b>Modelo Especial Lager</b>	6
<b>Selection of Domestic Lagers</b>	4
<b>High Noon Seltzer Grapefruit</b>	5

# lunch

## INTRO

### WHIPPED GOAT

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

12

### CHARCUTERIE

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

24

### AHI TUNA 'POKE

GF

Avocado - Sweet Sesame Vin - Togarashi - Rice Crackers

22

### TZATZIKI CHICKEN MEATBALLS

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

12

### BLISTERED SHISHITO

GF

Gochujang Butter - Lime Zest - Sea Salt - Charred Lime

8

### ROASTED CAULIFLOWER

Lemon Pepper - Gremolata - Black Pepper Ranch

9

### P.E.I. MUSSELS

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

16

### FRITTO MISTO

GF

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

17

## GREENS + BOWLS

Add Chicken 8 - Add Salmon 12

### ROTATING PROTEIN BOWL

Grains / Rice - Broccoli - Carrot - Peppers - Avocado  
Choice of Protein - Shrimp \$12 | Beef Tenderloin \$10 | Salmon \$9

14

### SIMPLY A SALAD

GF

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

8

### STONE FRUIT SALAD

GF

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

15

### WINTER CAESAR

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

16

### WEDGELESS STEAK SALAD

GF

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

18

# sides

Mac N Cheese + Chive + Lardon 9

Butter Braised Carrots 7

Fennel + Citrus Salad 6

Yukon Gold Smash 7

Charred Broccoli Slaw 6

Hot Honey Brussels + Lardon 9

String Fries 5

## SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simple Salad

GF Sub Gluten Free Bread upon request +5

### PORK SCHNITZEL

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

16

### SOUTHERN CHIQUÉ

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

15

### 2X BURGER

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

16

### THE STEAK SANDWICH

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

19

### HIGHLAND VILLAGE HIPPIE

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

14

## MAINS

### CHEF'S CUT & FRITES

GF

44 Farms Selection - Matre D - Chimichurri - Shoestring Fries

MP

### BAY OF FUNDY SALMON

GF

Dill Marinated Salmon - Charred Broccoli Slaw - Lemon Garlic Butter

29

### BISON BOLOGNESE

Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan

28

### TOGARASHI TUNA

GF

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

34

### SHRIMP RIGATONI

Rigatoni - Jumbo Shrimp - Crispy Capers - Seasonal Vegetables - Spicy Tomato Butter

31

### JUMBO LUMP CRAB CAKE

Tomato Remoulade - Roasted Asparagus - Charred Broccoli Slaw - Lemon Zest

21

### SKINNY TUSCAN

GF

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

19

### FENNEL-CITRUS CHICKEN PAILLARD

GF

Lemon - Tarragon Marinade - Chimichurri - Fennel - Citrus Salad

24

GF Gluten Free

Vegetarian

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