

wine

WHITE

SAUVIGNON BLANC

Southern Right Walker, S. Africa	10	38
Drylands Marlborough, 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
Force & Grace Carneros, CA	14	54
Chehalem Willamette, OR	16	62

UNIQUE WHITES

Laurenz Singing Gruner Veltliner Kremstal, Austria	10	38
Dalila Bianco Grillo/Viognier Sicily, IT	14	54
Gerard Bertrand Gris Blanc, Languedoc, FR	12	46

ROSÉ

Calafuria Puglia, ITA	12	46
Fleurs de Prarie Languedoc, FR	14	54
Four Graces Dundee, OR	11	42

cocktails

SIGNATURE

KISS ME SALMA

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

11

NECTARIOUS B.I.G

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

14

ISLAND PICNIC

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

13

MONEY CAT

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

16

SMOKIN' MIRROR

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

14

HEART IN A SLING

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

12

CHAMPAGNE PROBLEMS

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

13

LAVENDER BLUES

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

14

CHERRY CRUSTA

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

12

BUSINESS THYME

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

15

FROZYAY

FROZÉ

Rose - Orange Curacao - Pineapple - Lime

11



GLASS BOTTLE

RED

PINOT NOIR

Rickshaw Sonoma County, CA	10	38
Inscripton Willamette, OR	14	54

RED BLENDS

La Solitude (Grenache/Syrah/Mourvedre) Cote Du Rhone, FR	12	46
Modus (Sangiovese/Merlot/Cab) Tuscany, IT	15	58
The Walking Fool by Caymus (Zinfandel/Petite Sirah), CA	16	62

CABERNET

Drumheller Columbia Valley, 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 Languedoc, FR	12	46
Bodega Numanthia Termes Toro, SP	16	62

BUBBLY

Amore di Amanti Prosecco, IT	10	38
Bluebird Cuvee Brut Willamette, OR	18	70
Beau Joie Brut Champagne, FR	25	98



GLASS BOTTLE

MARTINIS

THE DIRTY

Grey Goose Vodka - Olive Juice - Chilled

14

THE ALL NIGHTER

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

14

THE SWEET & SASSY

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

14

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

beer

Montucky Cold Snack Lager	4
St. Arnold Fancy Lawnmower Kolsch	5
Kingsville Hefeweizen	6
Austin Eastciders Cider Dry Cider	6
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 Grapefruit	5

dinner

INTRO

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

ROASTED CAULIFLOWER

Lemon Pepper - Gremolata - Black Pepper Ranch

P. E. I. MUSSELS

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

GOLDEN SKINS

Yukon Golds - Pomme Whip - Aged Cheddar - Creme Fraiche - Lardon - Horseradish - Chives

FRIT TO 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

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

Mac N Cheese + Chive + Lardon 9

Butter Braised Carrots 7

Fennel + Citrus Salad 6

Roasted Yukon Gold 7

Charred Broccoli Slaw 6

Hot Honey Brussels + Lardon 9

String Fries 5

POULTRY + FISH + PASTA

JUMBO LUMP CRAB CAKES

Tomato Remoulade - Roasted Asparagus - Charred Broccoli Slaw
Lemon Zest

BAY OF FUNDY SALMON

Dill Marinated Salmon - Charred Broccoli Slaw - Lemon Garlic Butter

SHRIMP RIGATONI

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

MACADAMIA NUT CRUSTED SEA BASS

Okinawa Sweet Potato Mash - Sweet Chili - Mango - Butter

BISON BOLOGNESE

Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan

TOGARASHI TUNA

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

DUCK BREAST

Seared Maple Leaf Duck - Cauliflower Puree - Butter Braised Carrots
Sweet Chile - Fig Marmalade

DOUBLE CHOP

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

SKINNY TUSCAN

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

FENNEL-CITRUS CHICKEN PAILLARD

Lemon - Tarragon Marinade - Chimichurri - Fennel - Citrus Salad

CARNIVORE

CHEF'S CUT & FRITES

44 Farms Selection - Maitre D Butter - Chimichurri - Shoestring Fries

WAGYU TENDERLOIN

7 oz - Maitre D Butter - Chive - Roasted Yukon Gold - Manchego

10OZ CENTER CUT FILET

Wagyu Tenderloin - Maitre D Butter - Butter Braised Carrots - Roasted
Yukon Gold - Manchego

THE STEAK SANDWICH

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

AGED 4 4 FARMS RIBEYE

Black Garlic Butter - Butter Braised Carrots - Roasted Yukon Gold

2X BURGER

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

 Gluten Free  Vegetarian

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