

wine

WHITE



SAUVIGNON BLANC

Southern Right Walker, S. Africa	10	38
Jacques Dumont Tourain, FR	12	46
Drylands Marlborough, NZ	14	54

PINOT GRIS / GRIGIO

Ca' Montini Trentino Alto-Adige, IT	10	38
Leon Beyer Alsace, FR	12	46

CHARDONNAY

Talmard Macon, FR	12	46
Sonoma Cutrer Sonoma, CA	14	54
Force & Grace Carneros, CA	16	62

UNIQUE WHITES

Crios Torrontes Mendoza, AR	10	38
Gerard Bertrand Gris Blanc Languedoc, FR	12	46
Abadia de San Campo Albarino Rias Baixas, SP	13	50

ROSÉ

Four Graces Dundee, OR	11	42
Mr. Pink Columbia Valley, WA	13	50
Fleurs de Prairie Languedoc, FR	15	58

RED



PINOT NOIR

Poppy, CA	10	38
Inscription Willamette, OR	14	54
Moillard Bourgogne, FR	16	62

RED BLENDS

La Solitude (Grenache/Syrah/Mourvedre) Cote Du Rhone, FR	12	46
Niner (Cab Franc/Cab/Malbec/Grenache/Petite Ver/Merlot) Paso Robles, CA	15	58
The Walking Fool by Caymus (Zinfandel/Petite Sirah), CA	18	70

CABERNET

Charles & Charles Columbia Valley, WA	10	38
DAOU Paso Robles, CA	15	58
Silver Ghost Napa, CA	18	70

UNIQUE REDS

Amalaya Salta, AR	9	34
Shatter Grenache Languedoc, FR	12	46
Domaine Des Marrans Gamay Beaujolais-Villages, FR	13	50

BUBBLY

Amore di Amanti Prosecco, IT	10	38
Turbulent Brut Rose Côte du Forez, FR	14	54
Bluebird Cuvee Brut Willamette, OR	16	62
Noughty Non-Alcoholic Sparkling Rosé (Organic + Vegan), GER	12	46

cocktails

SIGNATURE

LA ISLA BONITA

Jalapeno Infused Mezcal - Pineapple Juice - Passion Fruit Puree - Lime

15

NECTARIOUS B.I.G

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

14

ISLAND PICNIC

Pineapple Infused Vodka - Lime - Sparkling Rosé

13

ROSY CHEEKS

Gin - Guava Puree - Lemon - Simple Syrup - Egg White

15

SMOKIN' MIRROR

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

14

HEART IN A SLING

Coconut Washed Rum - Simple - Lime - Home Spun Pineapple Cordial

12

CHAMPAGNE PROBLEMS

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

13

LAVENDER BLUES

Ford's Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey
Syrup Muddled Blueberry - Soda

14

CHERRY CRUSTA

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

12

MONEY CAT

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

16

BRUNCH COCKTAILS

FROZÉ

Rose - Orange Curacao - Pineapple - Lime

11

FROZEN PALOMA

Tres Agaves Blanco - Grapefruit - Agave - Lime

11

MIMOSA

Orange Juice - Cranberry - Pineapple - Grapefruit

10

BLOODY MARY

Hansons Organic Vodka - Bloody Mary Mix From
Scratch

13

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

PALOMA SCHMALOMA

Grapefruit - Lemon - Simple - Soda

7

WATERMELON COOLER

Watermelon - Lime - Ginger - Mint

7

STRAWBERRY IN YOUR FACE

Pink Strawberries - Basil - Lime - Agave

7

brunch

INTRO

WHIPPED GOAT	12
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers Shishito - Texas Gremolata - House Made Naan	
CHARCUTERIE	24
Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough	
TEMPURA FRIED ASPARAGUS	12
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest	
TZATZIKI CHICKEN MEATBALLS	12
House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough	
BLISTERED SHISHITO  	8
Gochujang Butter - Lime Zest - Sea Salt - Charred Lime	
ROASTED CAULIFLOWER	9
Lemon Pepper - Gremolata - Black Pepper Ranch	
GOLDEN SKINS	9
Yukon Golds - Pomme Whip - Aged Cheddar - Creme Fraiche - Lardon Horseradish - Chives	
FRITTO MISTO 	17
Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted Peppadew Peppers - Spicy Marinara	




BISCUITS

Served with House Brunch Potatoes and Seasonal Fruit Cup

THE DIRTY BIRD	17
Cheddar and Chive Biscuit - Crispy Buttermilk Chicken Tenders Smoked Bacon Pan Gravy - Sunnyside Up Egg	
BRISKET BISCUIT	21
Cheddar and Chive Biscuit - Slow Roasted Wagyu Brisket Smoked Bacon Pan Gravy - Sunnyside Up Egg	
CHEESE BISCUITS AND GRAVY	15
Cheddar and Chive Biscuit - Smoked Bacon Pan Gravy Sunnyside Up Egg	

GREENS

Add Chicken 8 - Add Salmon 12

SIMPLY A SALAD  	8
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
SUMMER CAESAR	17
Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm	
WEDGELESS STEAK SALAD 	19
Chef's Cut - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin	
NAPA FRIED CHICKEN SALAD	18
Crispy Fried Chicken - Napa Cabbage - Shaved Broccoli - Kale - Heirloom Baby Tomatoes - Aged Cheddar - Spiced Cashews - Avocado Ranch Dressing	




SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simple Salad

 Sub Gluten Free Bread upon request +3

PORK SCHNITZEL	16
Lightly Breaded Pork Cutlet - Spicy Romesco - Arugula - Meyer Lemon Vin Black Pepper Aioli - Rosemary Focaccia	
SOUTHERN CHIQUE	15
Crisp Brined Chicken - Tri-Color Carrot Slaw - Remoulade - Brioche Bun	
2X BURGER	17
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun	
THE STEAK SANDWICH	19
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens Garlic-Pepper Aioli - Hoagie	
NOT SO FRENCH DIP	18
Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli Grilled Sourdough - Dipping Au Jus	

EGGS + BATTER

LOCAL AVOCADO 	14
Avocado - Lemon Dill Aioli - Hippie Bread - Poached Egg - Feta - Pistachio	
EGGS BENEDICT	16
English Muffin - Poached eggs - Country Ham - Bearnaise	
BACK THAT HASH UP 	16
Sweet Potato - Chicken Apple Sausage - Lardones - Peppadews Egg White - Gremolata - Herb Goat Cheese	
THE TRADITIONAL	15
Eggs Your Way - Bacon - Sausage - Breakfast Potatoes - Toast - Jam	
WAGYU BREAKFAST SANDWICH	16
Open Faced - Grilled Sourdough - Fried Eggs - Pastrami - Aged Gouda Calabrain Chile Romesco - Micro Arugula	
EVERYTHING BAGEL + EGG	15
Everything Bagel - Bacon - Remoulade - Avocado - Alfalfa - Sprouts - Sunny Side Egg	
LEMON POPPY SEED + BLUEBERRY PANCAKES 	14
Blueberry Compote - Lemon Zest - Whipped Cream	
HOT HONEY CHICKEN + WAFFLE	18
Sunny Side Egg - Chicken Tenders - Hot Honey - Cinnamon Vanilla Bean Maple - Orange Butter	
BANANAS FOSTER FRENCH TOAST	16
Banana Mascarpone Filled Brioche - Banana and Rum Scented Caramel Caramelized Bananas - Vanilla Bean Whipped Cream	

sides

Bacon 4	Gluten Free Toast 5
Chicken Apple Sausage 8	Avocado 4
Local Sausage 8	Lemon Poppy Seed Pancake 3
Egg 3	Assorted Fruit 5
Toast 4	

 Gluten Free  Vegetarian

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