

# 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

# 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

## FROZYAY

### FROZÉ

Rose - Orange Curacao - Pineapple - Lime

11

### FROZEN PALOMA

Tres Agaves Blanco - Grapefruit - Agave - Lime

11

## 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 Lanquedoc, 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

## 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

# 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

<b>TEMPURA FRIED ASPARAGUS</b>	<b>12</b>
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus zest	
<b>WHIPPED GOAT</b>	<b>12</b>
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers Shishito - Texas Gremolata - House Made Naan	
<b>CHARCUTERIE</b>	<b>24</b>
Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough	
<b>AHI TUNA 'POKE</b> <sup>GF</sup>	<b>22</b>
Avocado - Sweet Sesame Vin - Togarashi - Rice Cracker	
<b>TZATZIKI CHICKEN MEATBALLS</b>	<b>12</b>
House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough	
<b>BLISTERED SHISHITO</b> <sup>GF</sup> <sup>V</sup>	<b>8</b>
Gochujang Butter - Lime Zest - Sea Salt - Charred Lime	
<b>ROASTED CAULIFLOWER</b>	<b>9</b>
Lemon Pepper - Gremolata - Black Pepper Ranch	
<b>P.E.I. MUSSELS</b>	<b>16</b>
White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette	
<b>GOLDEN SKINS</b>	<b>9</b>
Yukon Golds - Pomme Whip - Aged Cheddar - Creme Fraiche - Lardon Horseradish - Chives	
<b>FRITTO MISTO</b> <sup>GF</sup>	<b>17</b>
Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted Peppadew Peppers - Spicy Marinara	



**BUBBLES & FRITES** **36**

Bottle of Jenn's Favorite Bubbles + Big Bowl of Fries to Share!

## GREENS

Add Chicken 8 - Add Salmon 12

<b>SIMPLY A SALAD</b> <sup>GF</sup> <sup>V</sup>	<b>8</b>
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
<b>SUMMER CAESAR</b>	<b>17</b>
Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm	
<b>WEDGELESS STEAK SALAD</b> <sup>GF</sup>	<b>19</b>
Chef's Cut - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin	

# sides

<b>Mac N Cheese + Chive + Lardon</b>	<b>9</b>
<b>Butter Braised Carrots</b>	<b>7</b>
<b>Garlic Broccolini</b>	<b>7</b>
<b>Yukon Gold Smash</b>	<b>7</b>
<b>Hot Honey Brussels + Lardon</b>	<b>9</b>
<b>String Fries</b>	<b>5</b>

## POULTRY + FISH + PASTA

<b>JUMBO LUMP CRAB CAKES</b> <sup>GF</sup>	<b>38</b>
Tomato Remoulade - Roasted Asparagus - Garlic Broccolini - Lemon Zest	
<b>BAY OF FUNDY SALMON</b> <sup>GF</sup>	<b>29</b>
Dill Marinated Salmon - Smashed Fingerling Potatoes - Garlic Broccolini	
<b>SHRIMP RIGATONI</b>	<b>31</b>
Rigatoni - Jumbo Shrimp - Crispy Capers - Cherry Tomatoes Spicy Tomato Butter	
<b>MACADAMIA NUT CRUSTED SEA BASS</b>	<b>36</b>
Okinawa Sweet Potato Mash - Sweet Chili - Mango - Butter	
<b>BISON BOLOGNESE</b>	<b>28</b>
Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan	
<b>TOGARASHI TUNA</b> <sup>GF</sup>	<b>34</b>
Seared Ahi Tuna - Bok Choy - Avocado - Edamame - Fresno - Jasmine Rice Sweet Chili - Sesame Vin	
<b>DUCK BREAST</b> <sup>GF</sup>	<b>33</b>
Seared Maple Leaf Duck - Cauliflower Puree - Butter Braised Carrots Sweet Chile - Fig Marmalade	
<b>DOUBLE CHOP</b> <sup>GF</sup>	<b>38</b>
Double Bone Pork Chop - Nashville Dusted - Brussels Sprouts Hot Honey Pancetta	
<b>SKINNY TUSCAN</b> <sup>V</sup>	<b>21</b>
Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes Lemon Zest - Ricotta Salata	
<b>CHICKEN AND MUSHROOM FARFALLE</b>	<b>28</b>
Grilled Chicken - Herb Roasted Mushrooms - Farfalle Pasta - Mornay Cream Sauce	

## CARNIVORE

<b>CHEF'S CUT &amp; FRITES</b> <sup>GF</sup>	<b>MP</b>
Rotating Cut - Matre D Butter - Chimichurri - Shoestring Fries	
<b>WAGYU TENDERLOIN</b> <sup>GF</sup>	<b>48</b>
7oz - Maitre D Butter - Chive - Roasted Yukon Gold - Manchego	
<b>THE UNSMOKED BRISKET</b> <sup>GF</sup>	<b>46</b>
Slow Roasted Wagu Brisket - White Cheddar Mashed Potatoes - Wild Mushroom - Red Wine Pan Sauce	
<b>10OZ CENTER CUT FILET</b> <sup>GF</sup>	<b>68</b>
Wagyu Tenderloin - Maitre D Butter - Butter Braised Carrots - Roasted Yukon Gold - Manchego	
<b>THE STEAK SANDWICH</b>	<b>19</b>
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens - Garlic-Pepper Aioli - Hoagie	
<b>AGED 44 FARMS RIBEYE</b> <sup>GF</sup>	<b>68</b>
Black Garlic Butter - Butter Braised Carrots - Roasted Yukon Gold	
<b>2X BURGER</b>	<b>17</b>
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun	
<b>WAGYU SHORT RIB EMPANADAS</b>	<b>29</b>
Braised Beef Short Rib - Chipotle Aioli - Napa Avocado Slaw - Pickled Onion	

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian

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