

# 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

San Angelo Tuscany, IT	12	46
Trimbach Reserve Alsace, FR	16	62

### CHARDONNAY

Talmard Macon, FR	12	46
Sonoma Cutrer Sonoma, CA	14	54

### 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

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
Clarendelle (Cab Franc/Cab/Merlot) Bordeaux, FR	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 Malbec Salta, AR	12	46
Shatter Grenache Languedoc, FR	14	54
Domaine Des Marrans Gamay Beaujolais-Villages, FR	15	58

## BUBBLY

Amore di Amanti Prosecco, IT	12	46
Turbulent Brut Rose Côte du Forez, FR	16	62
Bluebird Cuvee Brut Willamette, OR	17	66
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

### 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

### TEMPURA FRIED ASPARAGUS

Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest

### 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

### GOLDEN SKINS

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

### FRITTO MISTO

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

Cheddar and Chive Biscuit - Crispy Buttermilk Chicken Tenders  
Smoked Bacon Pan Gravy - Sunnyside Up Egg

### BRISKET BISCUIT

Cheddar and Chive Biscuit - Slow Roasted Wagyu Brisket  
Smoked Bacon Pan Gravy - Sunnyside Up Egg

### CHEESE BISCUITS AND GRAVY

Cheddar and Chive Biscuit - Smoked Bacon Pan Gravy  
Sunnyside Up Egg

## GREENS

Add Chicken 8 - Add Salmon 12

### SIMPLY A SALAD

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

### SUMMER CAESAR

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

### WEDGELESS STEAK SALAD

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

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

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

### SOUTHERN CHIQUE

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

### 2X BURGER

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

### THE STEAK SANDWICH

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

### NOT SO FRENCH DIP

Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli  
Grilled Sourdough - Dipping Au Jus

## EGGS + BATTER

### LOCAL AVOCADO

Avocado - Lemon Dill Aioli - Hippie Bread - Poached Egg - Feta - Pistachio

### EGGS BENEDICT

English Muffin - Poached eggs - Country Ham - Bearnaise

### BACK THAT HASH UP

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

### THE TRADITIONAL

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

### WAGYU BREAKFAST SANDWICH

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

### EVERYTHING BAGEL + EGG

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

### LEMON POPPY SEED + BLUEBERRY PANCAKES

Blueberry Compote - Lemon Zest - Whipped Cream

### HOT HONEY CHICKEN + WAFFLE

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

### BANANAS FOSTER FRENCH TOAST

Banana Mascarpone Filled Brioche - Banana and Rum Scented Caramel  
Caramelized Bananas - Vanilla Bean Whipped Cream

## 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

 Gluten Free

 Vegetarian

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