

wine

WHITE

SAUVIGNON BLANC

Emmolo, Napa, CA	12	38
Drylands Marlborough, NZ	14	54

PINOT GRIS / GRIGIO

San Angelo Tuscany, IT	10	38
Trimbach Reserve Alsace, FR	12	46

CHARDONNAY

Talmard Macon, FR	12	46
Sonoma Cutrer Sonoma, CA	16	62

UNIQUE WHITES

Frisky Riesling, Victoria, AUS	12	46
Storm Point Chenin Blanc, S. Africa	15	58

ROSÉ

Love you Bunches Central Coast, CA	13	50
Chateau Minuty M Rose Provence, FR	15	58



RED

PINOT NOIR

Wonderwall Edna Valley, CA	13	50
Inscription Willamette, OR	15	58

RED BLENDS

Bertrand Art de Vivre (Grenache/Syrah/Mourvedre) Languedoc, FR	14	54
Clarendelle (Cab Franc/Cab/Merlot) Bordeaux, FR	16	62
The Walking Fool by Caymus (Zinfandel/Petite Sirah), CA	18	70

CABERNET

Charles & Charles Columbia Valley, WA	12	38
Justin Paso Robles, CA	16	62
Silver Ghost Napa, CA	18	70

UNIQUE REDS

Amalaya Malbec Salta, AR	12	38
Primus Carmenere Colchagua Valley, Chile	14	54
Quinta Sardonía 'Sardon' Tempranillo Castilla y Leon, SP	15	58

BUBBLY

Amore di Amanti Prosecco, IT	12	38
Turbulent Brut Rose Côte du Forez, FR	14	54
Moët & Chandon Impérial, Brut NV Champagne, FR (187ml)	24	



cocktails

SIGNATURE

LA ISLA BONITA Jalapeno Infused Mezcal - Pineapple Juice - Passion Fruit Puree - Lime	15
ISLAND PICNIC Pineapple Infused New Amsterdam Vodka - Lime - Sparkling Rosé	13
SMOKIN' MIRROR Aguasol Silver - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float Torched Herb	14
SI VOUS PEAR St George Spiced Pear - Lemon - Simple - Prosecco	15
RYE TAI Woodinville Rye - Pineapple Juice - Lemon Juice - Simple - Ango Bitter	12
CHAMPAGNE PROBLEMS Redemption Bourbon - Champagne Acid - Demerara - Orange Creole Bitters	13
LAVENDER BLUES Condesa Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey Syrup Muddled Blueberry - Soda	14
EXCUSE MY FRENCH Hennessy VS - Chambord - Cynar - Lemon - Simple	13
CHERRY CRUSTA Redemption 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 MARGARITA Tres Agaves Blanco - Organic Lime Juice - Agave	11

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 Organic Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters	14

TRADITIONAL COCKTAILS

HOUSE MARGARITA	13
OLD FASHIONED	13
PAPER PLANE	12
VESPER	13
SAZERAC	14
1792 SMOKED OLD FASHIONED	18
THE PERFECT GIN + TONIC	14


beer

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

dinner

INTRO

TEMPURA FRIED ASPARAGUS	12
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest	
WHIPPED GOAT	13
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	
AHI TUNA 'POKE (GF)	22
Avocado - Sweet Sesame Vin - Togarashi - Rice Cracker	
TZATZIKI CHICKEN MEATBALLS	12
House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough	
SZECHUAN SHORT RIBS	15
Crispy Wagyu Short Ribs - Szechuan Reduction	
ROASTED CAULIFLOWER (GF)	9
Lemon Pepper - Texas Gremolata - Black Pepper Ranch	
P.E.I. MUSSELS	16
White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette	
GOLDEN SKINS	9
Yukon Golds - Pomme Whip - Aged Cheddar - Creme Fraiche - Lardon Horseradish - Chives	
FRITTO MISTO (GF)	17
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

SIMPLY A SALAD (GF) (V)	8
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
WINTER CAESAR	17
Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm	
WEDGELESS STEAK SALAD (GF)	19
Wagyu Flat Iron - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin	

sides

- Mac N Cheese + Chive + Lardon 9
- Butter Braised Carrots 7
- Garlic Broccolini 8
- Smashed Fingerling Potatoes 8
- Hot Honey Brussels + Lardon 9
- Shoestring Fries 7
- House Whipped Potatoes 7

CARNIVORE

STEAK FRITES (GF)	31
Wagyu Flat Iron - Maitre D Butter - Shoestring Fries	
WAGYU TENDERLOIN (GF)	
Maitre D Butter - Butter Braised Carrots - Smashed Fingerling Potatoes - Manchego	
7oz 49	10oz 67
BRAISED SHORT RIB (GF)	44
Slow Roasted Wagyu Short Rib - House Whipped Potatoes - Red Wine Pan Sauce	
THE STEAK SANDWICH	19
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens - Garlic-Pepper Aioli - Hoagie	
AGED WAGYU RIBEYE (GF)	68
Black Garlic Butter - Butter Braised Carrots - Roasted Yukon Gold	
2X BURGER	18
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun	
WAGYU SHORT RIB EMPANADAS	29
Braised Beef Short Rib - Aged White Cheddar - Chipotle Aioli - Napa Avocado Slaw - Pickled Onion	



WAGYU PRIME RIB THURSDAYS **54**

Slow Roasted Wagyu Prime Rib Roast Every Thursday
Choice of Two Sides. *Available until sold out*

POULTRY + FISH + PASTA

SKINNY TUSCAN (V)	22
Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes Lemon Zest - Ricotta Salata	
BAY OF FUNDY SALMON (GF)	30
Dill Marinated Salmon - Smashed Fingerling Potatoes - Garlic Broccolini	
SHRIMP RIGATONI	32
Rigatoni - Jumbo Shrimp - Crispy Capers - Cherry Tomatoes Spicy Tomato Butter	
MACADAMIA NUT CRUSTED SEA BASS (GF)	36
Okinawa Sweet Potato Mash - Sweet Chili - Mango Pico - Beurre Blanc	
BISON BOLOGNESE	28
Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan	
TOGARASHI TUNA (GF)	34
Seared Ahi Tuna - Bok Choy - Avocado - Edamame - Fresno - Jasmine Rice Sweet Chili - Sesame Vin	
DUCK BREAST (GF)	33
Seared Maple Leaf Duck - Cauliflower Puree - Butter Braised Carrots Sweet Chile - Fig Marmalade	
PAN ROASTED CHICKEN (GF)	28
Red Bird All Natural Chicken - Seasonal Vegetables - House Whipped Potatoes - Pan Jus	
JUMBO LUMP CRAB CAKES (GF)	38
Remoulade - Roasted Asparagus - Slaw - Lemon Zest	
CHICKEN AND MUSHROOM FARFALLE	29
Grilled Chicken - Herb Roasted Mushrooms - Farfalle Pasta - Mornay Cream Sauce	
DOUBLE CHOP (GF)	38
Double Bone Pork Chop - Nashville Dusted - Brussels Sprouts Hot Honey Pancetta	