

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 (<i>Grenache/Syrah/Mourvedre</i>) Languedoc, FR	14	54
Clarendelle (<i>Cab Franc/Cab/Merlot</i>) Bordeaux, FR	16	62
The Walking Fool by Caymus (<i>Zinfandel/Petite Sirah</i>), 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

lunch

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
- TZATZIKI CHICKEN MEATBALLS** 12
House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough
- ROASTED CAULIFLOWER** 9
Lemon Pepper - Texas Gremolata - Black Pepper Ranch
- P.E.I. MUSSELS** 16
White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette
- 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 + BOWLS

Add Chicken 8 - Add Salmon 12

- ROTATING PROTEIN BOWL** 14
Grains / Rice - Broccolini Slaw - Avocado
Choice of Protein - Shrimp 12 | Beef Tenderloin 10 | 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
- NAPA FRIED CHICKEN SALAD** 18
Crispy Fried Chicken - Napa Cabbage - Shaved Broccoli - Kale - Heirloom
Marinated Cherry Tomatoes - Aged Cheddar - Spiced Cashews
Pomegranate Seeds - White Balsamic Vin

sides

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

SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simple Salad

^{GF} Sub Gluten Free Bread upon request +3

- NOT SO FRENCH DIP** 18
Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli
Grilled Sourdough - Dipping Au Jus
- SOUTHERN CHIQUE** 15
Crisp Brined Chicken - Tri-Color Carrot Slaw - Pickles - Remoulade - Brioche Bun
- 2X BURGER** 18
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
- PORK SCHNITZEL** 16
Lightly Breaded Pork Cutlet - Calabrian Chile Romesco - Arugula - Meyer
Lemon Vin - Black Pepper Aioli - Rosemary Focaccia
- HIGHLAND VILLAGE HIPPIE** ^V 15
Alfalfa Sprouts - Wild Arugula - Avocado - Tomato - Cucumber
Herbed Goat Cheese - Pickled Onions - Lemon - Dill Aioli - Hippie Bread

MAINS

- STEAK FRITES** ^{GF} 27
Wagyu Flat Iron - Maitre D Butter - Shoestring Fries
- BAY OF FUNDY SALMON** ^{GF} 29
Dill Marinated Salmon - Smashed Fingerling Potatoes - Garlic Broccolini
- BISON BOLOGNESE** 28
Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan
- AHI TUNA POKE** ^{GF} 22
Avocado - Edamame - Sweet Sesame Vin - Togarashi - Jasmine Rice
- SHRIMP RIGATONI** 31
Rigatoni - Jumbo Shrimp - Crispy Capers - Cherry Tomatoes
Spicy Tomato Butter
- JUMBO LUMP CRAB CAKE** ^{GF} 21
Remoulade - Roasted Asparagus - Slaw - Lemon Zest
- PAN ROASTED CHICKEN** ^{GF} 28
Red Bird All Natural Chicken - Seasonal Vegetables - House Whipped
Potatoes - Pan Jus
- SKINNY TUSCAN** ^V 22
Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes
Lemon Zest - Ricotta Salata
- CHICKEN AND MUSHROOM FARFALLE** 24
Grilled Chicken - Herb Roasted Mushrooms - Farfalle Pasta - Mornay
Cream Sauce

^{GF} Gluten Free ^V Vegetarian

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