

# 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

<b>LA ISLA BONITA</b> Jalapeno Infused Mezcal - Pineapple Juice - Passion Fruit Puree - Lime	15
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<b>ISLAND PICNIC</b> Pineapple Infused New Amsterdam Vodka - Lime - Sparkling Rosé	14
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<b>SMOKIN' MIRROR</b> Aguasol Silver - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float Torch Herb	13
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<b>SI VOUS PEAR</b> St George Spiced Pear - Lemon - Simple - Prosecco	15
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<b>RYE TAI</b> Woodinville Rye - Pineapple Juice - Lemon Juice - Simple - Ango Bitter	12
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<b>CHAMPAGNE PROBLEMS</b> Redemption Bourbon - Champagne Acid - Demerara - Orange Creole Bitters	13
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<b>LAVENDER BLUES</b> Condesa Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey Syrup Muddled Blueberry - Soda	14
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<b>EXCUSE MY FRENCH</b> Hennessy VS - Chambord - Cynar - Lemon - Simple	13
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<b>CHERRY CRUSTA</b> Redemption Bourbon - Orange Tea-infused Ruby Port - Lemon Luxardo Cherry Syrup	12
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<b>MONEY CAT</b> Sous Vide Shishito Pepper Infused Suntori Toki - Lime - Cocchi American Ginger	16
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## TRADITIONAL COCKTAILS

<b>HOUSE MARGARITA</b>	13
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<b>OLD FASHIONED</b>	13
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<b>PAPER PLANE</b>	12
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<b>VESPER</b>	13
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<b>SAZERAC</b>	14
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<b>1792 SMOKED OLD FASHIONED</b>	18
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<b>THE PERFECT GIN + TONIC</b>	14
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## MARTINIS

<b>THE DIRTY</b> Grey Goose Vodka - Olive Juice - Chilled	14
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<b>THE ALL NIGHTER</b> Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee - Simple Syrup - Espresso Beans	14
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<b>THE SWEET &amp; SASSY</b> Hanson Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters	14
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## COFFEE + TEA

<b>HOUSE DRIP COFFEE</b>	4
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<b>FRENCH PRESS COFFEE</b> (Theo's Roast - Lewisville TX)	6
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<b>COLD BREW</b> (Theo's Roast - Lewisville TX)	7
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<b>HOT TEA</b> English Breakfast, Chamomile, or Darjeeling	4
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# brunch

## INTRO




<b>I DIP, YOU DIP, WE DIP</b> 	<b>10</b>
Donut Holes - Variety Of Dips	
<b>WHIPPED GOAT</b>	<b>12</b>
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers Shishito - Texas Gremolata - House Made Naan	
<b>TEMPURA FRIED ASPARAGUS</b>	<b>12</b>
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest	
<b>ROASTED CAULIFLOWER</b>  	<b>9</b>
Lemon Pepper - Gremolata - Black Pepper Ranch	
<b>GOLDEN SKINS</b> 	<b>9</b>
Yukon Golds - Pomme Whip - Aged Cheddar - Creme Fraiche - Lardon Horseradish - Chives	
<b>BACON WRAPPED MERJOOOL DATES</b> 	<b>9</b>
Merjool Dates - Bacon, Manchego Cheese, Chili-Fig Jam	
<b>CHEESE BISCUITS AND GRAVY</b>	<b>9</b>
Cheddar and Chive Biscuit - Smoked Bacon Pan Gravy	

## BRUNCH COCKTAILS

<b>MIMOSA</b>	<b>10</b>
Orange Juice - Cranberry - Pineapple - Grapefruit	
<b>FROZÉ</b>	<b>11</b>
Rose - Orange Curacao - Pineapple - Lime	
<b>FROZEN MARGARITA</b>	<b>11</b>
Tres Agaves Blanco - Organic Lime Juice - Agave	
<b>BLOODY MARY</b>	<b>12</b>
Hansons Organic Vodka - House Made Bloody Mary Mix	
<b>THE ALL NIGHTER</b>	<b>14</b>
Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee Simple Syrup - Espresso Beans	

## GREENS

Add Chicken 8 - Add Salmon 12

<b>SIMPLY A SALAD</b>  	<b>8</b>
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
<b>WINTER 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> 	<b>19</b>
Wagyu Flat Iron - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin	
<b>NAPA FRIED CHICKEN SALAD</b>	<b>18</b>
Crispy Fried Chicken - Napa Cabbage - Shaved Broccoli - Kale - Heirloom Baby Tomatoes - Aged Cheddar - Spiced Cashews - Pomegranate Seeds White Balsamic Vin	

## sides

<b>Bacon</b> 4	<b>Toast</b> 4
<b>Chicken Apple Sausage</b> 8	<b>Gluten Free Toast</b> 5
<b>Side Ham</b> 6	<b>Lemon Poppy Seed Pancake</b> 3
<b>Egg</b> 3	<b>Assorted Fruit</b> 5
<b>Avocado</b> 4	

## SANDWICHES


All Sandwiches paired with Shoestring Fries or a Simple Salad

 Sub Gluten Free Bread upon request +3

<b>NOT SO FRENCH DIP</b>	<b>18</b>
Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli Grilled Sourdough - Dipping Au Jus	
<b>SOUTHERN CHIQUE</b>	<b>15</b>
Crisp Brined Chicken - Tri-Color Carrot Slaw - Pickles - Remoulade - Brioche Bun	
<b>2X BURGER</b>	<b>18</b>
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun - Add Egg +3	
<b>THE STEAK SANDWICH</b>	<b>19</b>
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens - Garlic-Pepper Aioli - Hoagie	
<b>PORK SCHNITZEL</b>	<b>16</b>
Lightly Breaded Pork Cutlet - Calabrian Chile Romesco - Arugula - Meyer Lemon Vin Black Pepper Aioli - Rosemary Focaccia - Add Egg +3	
<b>THE DIRTY BIRD</b>	<b>17</b>
Cheddar and Chive Biscuit - Crispy Buttermilk Chicken Tenders Smoked Bacon Pan Gravy - Sunny Side Up Egg	
<b>SHORT RIB BISCUIT</b>	<b>19</b>
Cheddar and Chive Biscuit - Slow Roasted Wagyu Short Rib Smoked Bacon Pan Gravy - Sunny Side Up Egg	

## EGGS + BATTER

<b>LOCAL AVOCADO</b> 	<b>14</b>
Avocado - Lemon Dill Aioli - Hippie Bread - Poached Egg - Feta - Pistachio	
<b>EGGS BENEDICT</b>	<b>16</b>
English Muffin - Poached eggs - Country Ham - Bearnaise	
<b>BACK THAT HASH UP</b> 	<b>16</b>
Sweet Potato - Chicken Apple Sausage - Lardones - Peppadew Peppers Egg White - Texas Gremolata - Herb Goat Cheese	
<b>THE TRADITIONAL</b>	<b>15</b>
Eggs Your Way - Bacon - Sausage - Breakfast Potatoes - Toast - Jam	
<b>WAGYU BREAKFAST SANDWICH</b>	<b>16</b>
Open Faced - Grilled Sourdough - Fried Eggs - Pastrami - Aged Gouda Calabrian Chile Romesco - Micro Arugula	
<b>CALIFORNIA BREAKFAST BURRITO</b>	<b>15</b>
Carne Asada - Fried Potatoes - Scrambled Egg - Pico - Chihuahua Cheese	
<b>LEMON POPPY SEED + BLUEBERRY PANCAKES</b> 	<b>14</b>
Blueberry Compote - Lemon Zest - Whipped Cream	
<b>HOT HONEY CHICKEN + WAFFLE</b>	<b>18</b>
Sunny Side Up Egg - Chicken Tenders - Hot Honey - Cinnamon Vanilla Bean Maple - Butter	
<b>BELGIUM WAFFLE</b> 	<b>15</b>
Waffles - Whipped Butter - Maple Syrup	

 Gluten Free  Vegetarian

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