

Cocktails

SIGNATURE

LA ISLA BONITA Jalapeno Infused Mezcal - Pineapple Juice - Passion Fruit Puree - Lime	
ISLAND PICNIC Pineapple Infused New Amsterdam Vodka - Lime - Sparkling Rosé	
SMOKIN’ MIRROR Aguasol Silver - Acid Adjusted Orange - Piloncillo Y Canela - Mezcal Float Torched Herb	
SI VOUS PEAR St George Spiced Pear - Lemon - Simple - Prosecco	
FREAKY TIKI Aged Rum - Pineapple Juice - Lemon Juice - Simple - Ango Bitter	
CHAMPAGNE PROBLEMS Redemption Bourbon - Champagne Acid - Demerara - Orange Creole Bitters	
LAVENDER BLUES Condesa Gin - Italicus Bergamot Liqueur - Lime / Lemon Lavender Honey Syrup - Blueberry - Soda	
STILL AUSTIN SMOKED OLD FASHIONED Tableside Woodchip Smoke - Still Austin Bourbon - Bitters - Simple	
CHERRY CRUSTA Redemption Bourbon - Orange Tea-infused Ruby Port - Lemon Luxardo Cherry Syrup	
MONEY CAT Sous Vide Shishito Pepper Infused Suntori Toki - Lime - Cocchi American - Ginger	

Wine

WHITE

	 5 OZ	 8 OZ	 BOTTLE
SAUVIGNON BLANC			
Emmolo, Napa, CA	10.5	15	39.5
Drylands Marlborough, NZ	12.5	17	47.5
PINOT GRIS / GRIGIO			
Banfi San Angelo Tuscany, IT	9.5	13	35.5
Joel Gott Napa, CA	12.5	15	47.5
CHARDONNAY			
Talmard Macon, FR	12.5	15	47.5
Patz & Hall Sonoma, CA	15.5	19	60.5
UNIQUE WHITES			
Frisky Riesling, Victoria, AUS	9.5	13	35.5
Pine Ridge Chenin Blanc, CA	10.5	15	39.5

ROSÉ

Love you Bunches Central Coast, CA	11.5	16	43.5
Rose Gold Provence, FR	13.5	18	52.5

Beer

Montucky Cold Snack Lager	4.5	Stella Artois Pilsner	6.5
St. Arnold Fancy Lawnmower Kolsch	5.5	Pacifico Lager	5.5
Kingsville Hefeweizen	6.5	Modelo Especial Lager	6.5
Austin Eastciders Cider Dry Cider	6.5	Selection of Domestic Lagers	4.5
Lone Pint Yellow Rose IPA	8.5	High Noon Seltzer Grapefruit	5.5

TRADITIONAL COCKTAILS

	HOUSE MARGARITA	13.5
15.5	OLD FASHIONED	13.5
	PAPER PLANE	12.5
13.5	APEROL SPRITZ	13.5
	SAZERAC	14.5
14.5	THE PERFECT GIN + TONIC	13.5
	TITO’S MOSCOW MULE	12.5

MARTINIS

12.5	THE DIRTY Ketel One Vodka - Olive Juice - Chilled	14.5
13.5	THE ALL NIGHTER Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee Simple Syrup - Espresso Beans	14.5
14.5	THE SWEET & SASSY Hanson Organic Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry Curacao Orgeat - Orange Bitters	14.5

COFFEE + TEA

18.5	HOUSE DRIP COFFEE	4.25
12.5	FRENCH PRESS COFFEE (Theo’s Roast – Lewisville TX)	6.25
16.5	COLD BREW (Theo’s Roast – Lewisville TX)	7.25
	HOT TEA English Breakfast, Chamomile, or Darjeeling	4.25

RED

	 5 OZ	 8 OZ	 BOTTLE
PINOT NOIR			
Banshee Sonoma, CA	9.5	13	35.5
Pinot Project Monterey, CA	12.5	17	47.5
King Estate 'Inscription' Willamette, OR	15.5	18	60.5
RED BLENDS			
Clarendelle (Cabernet, Merlot, Cab Franc) Languedoc, FR	14.5	19	56.5
The Walking Fool by Caymus (Zinfandel/Petite Sirah), CA	18.5	24	72.5
CABERNET			
Charles & Charles Columbia Valley, WA	12.5	17	47.5
Justin Paso Robles, CA	16.5	19	64.5
Bezel by Cakebread Napa, CA	18..5	21	72.5
UNIQUE REDS			
Malbec, Domaine Bousquet AR	9.5	13	35.5
Chianti, Borgo Scopeto Tuscany, IT	11.5	16	43.5

BUBBLY

Amore di Amanti Prosecco, IT	12.5	16	47.5
Turbullent Brut Rose Côte du Forez, FR	14.5	19	56.5
Moët & Chandon Impérial, Brut NV Champagne, FR (187ml)			25

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brunch

INTRO

I DIP, YOU DIP, WE DIP 	10.5
Donut Holes - Variety Of Dips	
WHIP PED GOAT	12.5
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seeds - Roasted Red Peppers Shishito - Texas Gremolata - House Made Naan	
TEMPURA FRIED ASPARAGUS	12.5
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest	
ROASTED CAULIFLOWER  	9.5
Lemon Pepper - Gremolata - House Ranch	
CRISPY ARTIC HOKES	10.5
Lightly Fried Artichokes - Lemon Dill Aioli - Parmesan	
BACON WRAPPED MEDJOO L DATES 	9.5
Medjool Dates - Bacon - Manchego - Chili-Fig Jam	
CHEESE BISCUITS AND GRAVY	9.5
Cheddar and Chive Biscuit - Smoked Bacon Pan Gravy	

BRUNCH COCKTAILS

MIMOSA	10.5
Orange Juice - Cranberry - Pineapple - Grapefruit	
FROZÉ	11.5
Rose - Orange Curacao - Pineapple - Lime	
FROZEN MARGARITA	11.5
Tres Agaves Blanco - Organic Lime Juice - Agave	
BLOODY MARY	12.5
New Amsterdam Vodka - House Bloody Mary Mix	
THE ALL NIGHTER	14.5
Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee Simple Syrup - Espresso Beans	

GREENS

Add Chicken 8.5 - Add Salmon 12.5

SIMPLY A SALAD  	8.5
Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry Tomatoes - Champagne Vin	
SUMMER CAESAR	17.75
Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm	
WEDGELESS STEAK SALAD 	19.75
Wagyu Flat Iron - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Thick Chunky Bacon - Bleu Cheese Vin	
NAPA FRIED CHICKEN SALAD	18.75
Crispy Fried Chicken - Napa Cabbage - Shaved Broccolini - Kale - Heirloom Marinated Cherry Tomatoes - Aged Cheddar - Spiced Cashews Pomegranate Seeds - White Balsamic Vin	
SHRIMP + AVOCADO SALAD	21.25
Marinated Shrimp - Grilled Little Gem - Avocado - Marinated Cherry Tomatoes - Sweet Corn - Queso Fresco - Citrus Cilantro Vin	

SANDWICHES

All Sandwiches paired with Shoestring Fries or a Simply a Salad
Sub Gluten Free Bread upon request +3

NOT SO FRENCH DIP	18.75
Braised Wagyu Short Rib - Aged White Cheddar - Grain Mustard Aioli Sourdough - Dipping Au Jus	
SOUTHERN CHIQUE	15.5
Crisp Brined Chicken - Tri-Color Carrot Slaw - Pickles - Remoulade - Brioche Bun	
2X BURGER	18.75
Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun - Add Egg +3	
THE STEAK SANDWICH	19.75
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens - Garlic-Pepper Aioli - Hoagie - Add Scrambled Egg +3	
SHRIMP BLT	17.75
Poached Shrimp - Lemon Herb Aioli - Smoked Bacon - Roma Tomato - Avocado - Baby Gem Lettuce - Croissant	
THE DIRTY BIRD	17.75
Cheddar and Chive Biscuit - Crispy Buttermilk Chicken Tenders Smoked Bacon Pan Gravy - Sunny Side Up Egg	
SHORT RIB BISCUIT	19.75
Cheddar and Chive Biscuit - Slow Roasted Short Rib Smoked Bacon Pan Gravy - Sunny Side Up Egg	

EGGS + BATTER

LOCAL AVOCADO 	14.5
Avocado - Lemon Dill Aioli - Hippie Bread - Poached Egg - Feta - Pistachio	
EGGS BENEDICT	16.75
English Muffin - Poached eggs - Country Ham - Bearnaise	
BACK THAT HASH UP 	16.75
Sweet Potato - Chicken Apple Sausage - Bacon - Peppadew Peppers Egg White - Texas Gremolata - Herb Goat Cheese	
THE TRADITIONAL	15.5
Eggs Your Way - Bacon - Sausage - Breakfast Potatoes - Toast - Jam	
WAGYU BREAKFAST SANDWICH	16.75
Open Faced - Sourdough - Fried Eggs - Pastrami - Aged Gouda Calabrian Chile Romesco - Micro Arugula	
CALIFORNIA BREAKFAST BURRITO	15.5
Carne Asada - Fried Potatoes - Scrambled Egg - Chihuahua Cheese	
LEMON POPPY SEED + BLUEBERRY PANCAKES 	14.5
Blueberry Compote - Lemon Zest - Whipped Cream	
HOT HONEY CHICKEN + WAFFLE	18.75
Sunny Side Up Egg - Chicken Tenders - Hot Honey - Cinnamon Vanilla Bean Maple - Butter	
BELGIAN WAFFLES 	15.5
Waffles - Strawberries - Whipped Butter - Cinnamon Vanilla Bean Maple Syrup	

Bacon 4.25	Toast 4.25
Chicken Apple Sausage 8.5	Gluten Free Toast 5.25
Side Ham 6.25	Lemon Poppy Seed Pancake 3.25
Egg 3.25	Assorted Fruit 5.25
Avocado 4.25	

sides

TONY ZAMORA - EXECUTIVE CHEF

 Gluten Free  Vegetarian

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