

# Cocktails

## SIGNATURE

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

## TRADITIONAL COCKTAILS

|      |                                |      |
|------|--------------------------------|------|
| 15.5 | <b>HOUSE MARGARITA</b>         | 13.5 |
|      | <b>OLD FASHIONED</b>           | 13.5 |
| 13.5 | <b>PAPER PLANE</b>             | 12.5 |
|      | <b>APEROL SPRITZ</b>           | 13.5 |
| 14.5 | <b>SAZERAC</b>                 | 14.5 |
|      | <b>THE PERFECT GIN + TONIC</b> | 13.5 |
| 14.5 | <b>TITO’S MOSCOW MULE</b>      | 12.5 |

## MARTINIS

|      |                                                                                                                                              |      |
|------|----------------------------------------------------------------------------------------------------------------------------------------------|------|
| 12.5 |                                                                                                                                              |      |
| 13.5 | <b>THE DIRTY</b><br>Ketel One Vodka - Olive Juice - Chilled                                                                                  | 14.5 |
|      | <b>THE ALL NIGHTER</b><br>Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew Coffee<br>Simple Syrup - Espresso Beans                   | 14.5 |
| 14.5 |                                                                                                                                              |      |
|      | <b>THE SWEET &amp; SASSY</b><br>Hanson Organic Meyer Lemon Vodka - Raspberry - Lemon - Pierre Ferrand Dry<br>Curacao Orgeat - Orange Bitters | 14.5 |
| 18.5 |                                                                                                                                              |      |

## FROZYAY

|      |                                                                            |      |
|------|----------------------------------------------------------------------------|------|
| 12.5 |                                                                            |      |
| 16.5 | <b>FROZÉ</b><br>Rose - Orange Curacao - Pineapple - Lime                   | 11.5 |
|      | <b>FROZEN MARGARITA</b><br>Tres Agaves Blanco - Organic Lime Juice - Agave | 11.5 |

# Wine

## WHITE



|                                |      |    |      |
|--------------------------------|------|----|------|
| <b>SAUVIGNON BLANC</b>         |      |    |      |
| Emmolo, Napa, CA               | 10.5 | 15 | 39.5 |
| Drylands Marlborough, NZ       | 12.5 | 17 | 47.5 |
| <b>PINOT GRIS / GRIGIO</b>     |      |    |      |
| Banfi San Angelo Tuscany, IT   | 9.5  | 13 | 35.5 |
| Joel Gott Napa, CA             | 12.5 | 17 | 47.5 |
| <b>CHARDONNAY</b>              |      |    |      |
| Talmard Macon, FR              | 12.5 | 17 | 47.5 |
| Patz & Hall Sonoma, CA         | 15.5 | 19 | 60.5 |
| <b>UNIQUE WHITES</b>           |      |    |      |
| 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 |

## RED



|                                                          |      |    |      |
|----------------------------------------------------------|------|----|------|
| <b>PINOT NOIR</b>                                        |      |    |      |
| 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 |
| <b>RED BLENDS</b>                                        |      |    |      |
| 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 |
| <b>CABERNET</b>                                          |      |    |      |
| Charles & Charles Columbia Valley, WA                    | 12.5 | 15 | 47.5 |
| Justin Paso Robles, CA                                   | 16.5 | 19 | 64.5 |
| Bezel by Cakebread Napa, CA                              | 18.5 | 21 | 72.5 |
| <b>UNIQUE REDS</b>                                       |      |    |      |
| 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 |
| Turbulent Brut Rose Côte du Forez, FR                  | 14.5 | 19 | 56.5 |
| Moët & Chandon Impérial, Brut NV Champagne, FR (187ml) |      |    | 25   |

# 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 |

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dinner

INTRO

|                                                                                                                                                                    |              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>TEMPURA FRIED ASPARAGUS</b><br>Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest                                                      | <b>12.5</b>  |
| <b>WHIPPED GOAT</b><br>Goat Cheese - Roasted Garlic EVOO - Pumpkin Seeds - Roasted Red Peppers<br>Shishito - Texas Gremolata - House Made Naan                     | <b>13.5</b>  |
| <b>CHARCUTERIE</b><br>Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm<br>Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough | <b>25</b>    |
| <b>BLISTERED SHISHITOS</b><br>Gochujang Butter - Lime Zest - Sea Salt - Charred Lime                                                                               | <b>8.25</b>  |
| <b>TZATZIKI CHICKEN MEATBALLS</b><br>House Ground Chicken Meatballs - House Marinara - Crumbled Feta - Dill -<br>Griddled Sourdough                                | <b>12.5</b>  |
| <b>SZECHUAN SHORT RIBS</b><br>Crispy Wagyu Short Ribs - Szechuan Reduction                                                                                         | <b>15.5</b>  |
| <b>ROASTED CAULIFLOWER</b><br>Lemon Pepper - Texas Gremolata - House Ranch                                                                                         | <b>9.25</b>  |
| <b>P.E.I. MUSSELS</b><br>White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette                                                                         | <b>16.75</b> |
| <b>CRISPY ARTICHOKEs</b><br>Lightly Fried Artichokes - Lemon Dill Aioli - Parmesan                                                                                 | <b>10.5</b>  |
| <b>FRITTO MISTO</b><br>Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted<br>Peppadew Peppers - House Marinara                                  | <b>17.75</b> |



**BUBBLES & FRITES**  
Bottle of Jenn's Favorite Bubbles + Big Bowl of Fries to Share!

**36.5**

GREENS

Add Chicken 8.5 - Add Salmon 12.5

|                                                                                                                                                                                                                 |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>SIMPLY A SALAD</b><br>Chef's Mixed Greens - Manchego - Pickled Onions - Marinated Cherry<br>Tomatoes - Champagne Vin                                                                                         | <b>8.25</b>  |
| <b>SUMMER CAESAR</b><br>Chicken Breast - Brussels - Lacinato Kale - Manchego - Garlic Butter<br>Croutons - Toasted Marcona Almonds - Caesar Vin - Served Warm                                                   | <b>17.75</b> |
| <b>WEDGELESS STEAK SALAD</b><br>Wagyu Flat Iron - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots<br>Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Thick<br>Chunky Bacon - Bleu Cheese Vin | <b>19.75</b> |
| <b>SHRIMP + AVOCADO SALAD</b><br>Marinated Shrimp - Grilled Little Gem - Avocado - Marinated Cherry<br>Tomatoes - Sweet Corn - Queso Fresco - Citrus Cilantro Vin                                               | <b>21.75</b> |

sides

|                                     |             |
|-------------------------------------|-------------|
| <b>Mac N Cheese + Chive + Bacon</b> | <b>9.5</b>  |
| <b>Butter Braised Carrots</b>       | <b>7.25</b> |
| <b>Garlic Broccolini</b>            | <b>8.25</b> |
| <b>Hot Honey Brussels + Bacon</b>   | <b>9.5</b>  |
| <b>Shoestring Fries</b>             | <b>7.25</b> |
| <b>Crispy Fingerling Potatoes</b>   | <b>8.25</b> |

CARNIVORE

|                                                                                                                                                 |                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
| <b>STEAK FRITES</b><br>Wagyu Flat Iron - Maitre D Butter - Shoestring Fries                                                                     | <b>32.25</b>                 |
| <b>TENDERLOIN</b><br>Maitre D Butter - Butter Braised Carrots - Smashed Fingerling Potatoes -<br>Manchego<br>Prime 8oz<br>Wagyu 8oz             | <b>47.75</b><br><b>53.75</b> |
| <b>BRAISED SHORT RIB</b><br>Slow Roasted Prime Short Rib - Wild Mushroom + Parmesan Risotto Cake -<br>Red Wine Demi-Glace                       | <b>45.75</b>                 |
| <b>THE STEAK SANDWICH</b><br>Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed<br>Greens - Garlic-Pepper Aioli - Hoagie       | <b>19.75</b>                 |
| <b>2X BURGER</b><br>Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized<br>Onions - Pickles - Worcestershire Aioli - Brioche Bun | <b>18.75</b>                 |
| <b>DOUBLE CHOP</b><br>Double Bone Pork Chop - Nashville Dusted - Hot Honey Pancetta<br>Brussels Sprouts                                         | <b>39.5</b>                  |

**ROTATING BAJA TACOS**  
Three of Chef Tony's Favorite Tacos - Changes Every Monday

**SHORT RIB EMPANADAS**  
Braised Beef Short Rib - Aged White Cheddar - Chipotle Aioli -  
Napa Avocado Slaw - Pickled Onion - Queso Fresco

**18.5**  
**29.5**

POULTRY + FISH + PASTA

|                                                                                                                                            |              |
|--------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>SKINNY TUSCAN</b><br>Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes<br>Lemon Zest - Ricotta Salata                | <b>22.75</b> |
| <b>BAY OF FUNDY SALMON</b><br>Dill Marinated Salmon - Smashed Fingerling Potatoes - Garlic Broccolini                                      | <b>30.25</b> |
| <b>SWEET CHILI SHRIMP</b><br>Sweet Chili Basted Jumbo Shrimp - Edamame Fried Rice - Sea Bean Salad                                         | <b>26.75</b> |
| <b>MACADAMIA NUT CRUSTED SEA BASS</b><br>Okinawa Sweet Potato Mash - Mango Pico - Beurre Blanc                                             | <b>37.5</b>  |
| <b>HOUSE BOLOGNESE</b><br>Linguini - Ground Wagyu Marinara - Wild Mushrooms - Parmesan                                                     | <b>29.25</b> |
| <b>TOGARASHI TUNA</b><br>Seared Ahi Tuna - Bok Choy - Avocado - Fresno - Edamame<br>Fried Rice - Sweet Chili - Sesame Vin                  | <b>35.25</b> |
| <b>CRISPY RED BIRDS</b><br>House Seasoned Fried Chicken Tenders - Dips - Big Pile of Fries                                                 | <b>19.5</b>  |
| <b>CHICKEN CAPRESE LINGUINI</b><br>Red Bird All Natural Chicken - Burrata - Vine Ripe Tomato - Basil Pesto -<br>Parmesan - Maldon Sea Salt | <b>24.75</b> |
| <b>JUMBO LUMP CRAB CAKES</b><br>Remoulade - Roasted Asparagus - Napa Avocado Slaw - Lemon Zest                                             | <b>39.5</b>  |
| <b>CHICKEN AND MUSHROOM FARFALLE</b><br>Grilled Chicken - Herb Roasted Mushrooms - Farfalle Pasta - Mornay<br>Cream Sauce                  | <b>25.75</b> |

|                                                                                                                                                                  |              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>PAN SEARED SNAPPER</b><br>Wild Caught Snapper - Arugula - Watercress - Hearts of Palm - Cherry<br>Tomato - Avocado - Orange Segment - Mango + Sherry Emulsion | <b>32.75</b> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|

TONY ZAMORA - EXECUTIVE CHEF

20% gratuity added to parties of 6 or more.  
\*Please be mindful that consuming raw or undercooked meats of any kind may increase your risk of food illness.