

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	
WOODINVILLE SMOKED OLD FASHIONED Tablesides Woodchip Smoke - Woodinville 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	

TRADITIONAL COCKTAILS

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

MARTINIS

12.5		
13.5	THE DIRTY Ketel One Vodka - Olive Juice - Chilled	14.5
	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
18.5		

FROZYAY

12.5		
16.5	FROZÉ Rose - Orange Curacao - Pineapple - Lime	11.5
	FROZEN MARGARITA Tres Agaves Blanco - Organic Lime Juice - Agave	11.5

Wine

WHITE



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	17	47.5
CHARDONNAY			
Talmard Macon, FR	12.5	17	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

RED



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	17	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

We’d love to host your next event!
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GF

lunch

INTRO

TEMPURA FRIED ASPARAGUS	12.5
Tempura Fried Asparagus - Meyer Lemon Aioli - Maldon Sea Salt - Citrus Zest	
WHIPPED GOAT	13.5
Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers - Shishito - Texas Gremolata - House Made Naan	
BLISTERED SHISHITO GF 	8.25
Gochujang Butter - Lime Zest - Sea Salt - Charred Lime	
TZATZIKI CHICKEN MEATBALLS	12.5
House Ground Chicken Meatballs - House Marinara - Crumbled Feta - Dill - Griddled Sourdough	
ROASTED CAULIFLOWER 	9.25
Lemon Pepper - Texas Gremolata - House Ranch	
CRISPY ARTICHOKEs	10.5
Lightly Fried Artichokes - Lemon Dill Aioli - Parmesan Ch	
FRITTO MISTO GF	17.75
Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted Peppadew Peppers - House Marinara	



BUBBLES & FRITES **36.5**
Bottle of Jenn's Favorite Bubbles + Big Bowl of Fries to Share!

GREENS + BOWLS

Add Chicken 8 - Add Salmon 12

ROTATING PROTEIN BOWL GF	14.5
Grains or Rice - Napa Slaw - Avocado - Pickled Red Onions Choice of Protein - Shrimp 12 Beef Tenderloin 10 Salmon 12	
SIMPLY A SALAD GF 	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 GF	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 Broccoli - Kale - Heirloom Marinated Cherry Tomatoes - Aged Cheddar - Spiced Cashews Pomegranate Seeds - White Balsamic Vin	
SHRIMP + AVOCADO SALAD	21.5
Marinated Shrimp - Grilled Little Gem - Avocado - Marinated Cherry Tomatoes - Sweet Corn - Queso Fresco - Citrus Cilantro Vin	

- Mac N Cheese + Chive + Bacon 9.25
- Butter Braised Carrots 7.25
- Garlic Broccolini 7.25
- Crispy Fingerling Potatoes 7.25
- Hot Honey Brussels + Bacon 9.25
- Shoestring Fries 7.25

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	15.75
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	
THE STEAK SANDWICH	19.75
Tenderloin - Aged White Cheddar - Caramelized Onions - Chef's Mixed Greens Garlic-Pepper Aioli - Hoagie	
SHRIMP BLT	17.5
Poached Shrimp - Lemon Herb Aioli - Smoked Bacon - Roma Tomato - Avocado - Baby Gem Lettuce - Croissant	
HIGHLAND VILLAGE HIPPIE	15.5
Alfalfa Sprouts - Wild Arugula - Avocado - Tomato - Cucumber Herbed Goat Cheese - Pickled Onions - Lemon Dill Aioli - Hippie Bread	

ROTATING BAJA TACOS **18.5**
Three of Chef Tony's Favorite Tacos - Changes Every Monday

SHORT RIB EMPANADAS **29.5**
Braised Beef Short Rib - Aged White Cheddar - Chipotle Aioli -
Napa Avocado Slaw - Pickled Onion

MAINS

CRISPY RED BIRDS	19.25
House Seasoned Fried Chicken Tenders - Dips - Big Pile of Fries	
BAY OF FUNDY SALMON GF	29.75
Dill Marinated Salmon - Crispy Fingerling Potatoes - Garlic Broccolini	
HOUSE BOLOGNESE	26.75
Linguini - Ground Wagyu Marinara - Wild Mushrooms - Parmesan	
STEAK FRITES GF	27.75
Wagyu Flat Iron - Maitre D Butter - Shoestring Fries	
JUMBO LUMP CRAB CAKE GF	21.75
Remoulade - Roasted Asparagus - Slaw - Lemon Zest	
CHICKEN CAPRESE LINGUINI	22.75
Red Bird All Natural Chicken - Burrata - Vine Ripe Tomato - Basil Pesto - Parmesan - Maldon Sea Salt	
SKINNY TUSCAN	20.75
Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes Lemon Zest - Ricotta Salata	
CHICKEN AND MUSHROOM FARFALLE	22.75
Grilled Chicken - Herb Roasted Mushrooms - Farfalle Pasta - Mornay Cream Sauce	

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.

GF

Gluten Free  Vegetarian

sides