

# BAR

## Truffle Fries 9

White truffle aioli, herbes de Provence, truffle spice (GF)

## Arancini 14

Crispy risotto, house marinara, shaved parmesan, micro basil

## Smokehouse Slider Trio\* 15

Choice of short rib, or jackfruit, house BBQ, slaw, crispy shallot

## Charcuterie Board 28

Smoked gouda, sharp cheddar, herb goat cheese, prosciutto, capicola, salami, honey, pickles, mustard, toasted baguettes, crackers

## Blackened Fish Taco\* 18

(2 pc) Red snapper, slaw, giardiniera, tomatillo crema, micro cilantro

## House Tortilla Chips and Salsa 14

House chips, green and red salsa (GF)  
guacamole +4 | shrimp or crab\* +8

## Short Rib Quesadilla\* 15

Flour tortilla, braised short rib, queso cheese, salsa, smoked chimichurri, cotija

## BBQ Brisket Pizza\* 21

Housemade BBQ sauce, smoked brisket, pickled jalapeño, pickled red onion, micro cilantro

## Wild Mushroom Flatbread 17

Wild mushroom, herb béchamel, mozzarella, truffle, and fried sage

# *The* PARLOR

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We kindly ask that checks not be split for groups of six or more. A 20% gratuity will be added for parties of six or more. Unsigned checks will incur a 25% gratuity on the total amount. Thank you for your understanding!

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## COCKTAILS

**Pear Vieux Carre** 16  
Rye whiskey, St. George Pear Liqueur, Lillet Blanc, Licor 43, Benedictine, rinse of absinthe

**Brown Butter Old Fashioned** 17  
Fat-washed rye whiskey, salted vanilla simple syrup, chicory bitters

**Pickled Ginger Mexican Martini** 16  
Dulce Vida Añejo, Paula's Orange Liqueur, lime juice, ginger brine

**Cadillac Margarita** 16  
Dulce Vida Blanco, Grand Marnier, lime juice, agave, simple syrup

**Blaze of Glory** 18  
Mezcal, Aperol, China-China, lime juice

**Dirty Chai Espresso Martini** 18  
Chai infused rum, Licor 43, espresso, coffee liqueur, simple syrup, orgeat syrup

**Seasonal Spritz** 14  
Empress Elderflower Gin, lemon juice, sage, blackberry shrub

**The Pam** 17  
Vodka, salted vanilla syrup, lime juice, passion fruit puree, bubbles

## BEER

Inquire for seasonal rotating drafts\*\*

**Pearl Snap Pilsner** 7  
Austin Beerworks

**Fire Eagle IPA** 8  
Austin Beerworks

**Modelo Especial** 6

## SPIRIT-FREE

**Nice Spice** 10  
Pineapple cordial, orange juice, lime juice, jalapeño & soda

**Cucumber Refresher** 10  
Limeade, cucumber, mint, tarragon & soda

## SPARKLING

**Pierre Sparr Cremant d'Alsace** 16/60  
Cremant d'Alsace, France

**Cremant d'Alsace, France Jansz Brut Rosé N.V.** 22/82  
Tasmania, Australia

**Charles Le Bel 1818 Brut Champagne** 34/120  
Champagne, France

## ROSÉ

**Rose Gold 2021** 14/54  
Provence, France

**J. de Villebois, Sancerre Rose 2020** 18/66  
Sancerre, France

## RED

**J. Bouchon Pais Viejo 2021** 14/54  
Valle del Maulle, Chile

**Kara-Tara Pinot Noir 2021** 15/56  
Western Cape, South Africa

**Iron + Sand Cabernet** 28/108  
Paso Robles, California

**Familia Torres Celeste Crianza Tempranillo 2018** 18/66  
Ribera Del Duoro, Spain

**Caymus-Suisun Grand Durif 2020** 28/108  
Suisun Valley, California

## WHITE

**Terra d'Oro 2021 Chenin Blanc & Viognier** 13/44  
Clarksburg, California

**Yealands Sauvignon Blanc 2021** 13/44  
Marlborough, New Zealand

**Cambria Estates Chardonnay 2021** 14/48  
Santa Maria Valley, California

**Michele Redde & Fils Redde Pouilly Fume 2019** 32/112  
Pouilly-Fumé, France

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