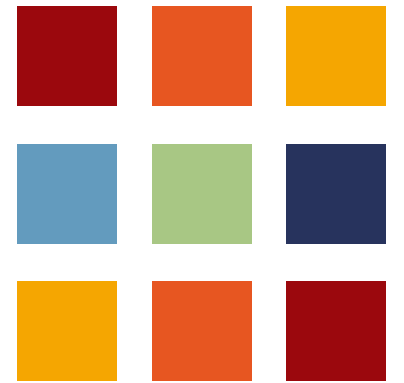


APPETIZERS & SHAREABLES

- Imperial Crabcake** Pickled fennel. Hot sauce mayo | 19
Fra Diavolo PEI Mussels Grilled rye bread | 19
Skillet Bread & Burrata Sea salt. Grana Padano. Calabrese pesto VEG | 13
Dry-Aged Beef Meatballs Dijon & worcestershire sauce. Pecorino | 12
White Ham + Foie Gras Croquettes Truffle mayo | 13
Pastrami Pork Belly Blue cheese. Grapes. Calabrese pesto | 12
Soppressata Pizza Romesco. Mozzarella. Calabrese peppers. Balsamico | 16
New England Clam Chowder Gougeres. Chives. Crème fraîche | 9
Bûcheron Cheese Brûlée Cornmeal Crackers. Sea salt. Candied peppers & pecans VEG | 9
Harissa Roasted Eggplant Dates. Tahini yogurt. Almonds. Sesame seeds VEG | 8
Truffle Mushroom Ravioli Vegetable butter. Black truffles VEG | 19
Cauliflower Hummus Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 9



Pique-Nique Board Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion. Old fashioned grain mustard | 27

GREENS

- Wedge** Grilled bacon. Cured grape tomatoes. Pickled red onions. Blue cheese. Crisp iceberg. Chipotle blue cheese ranch GF | 14
Arugula Avocado. Pistachios. Dried cherries. Lemon + olive oil | 12
Small Green Salad Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble GF | 8
Caesar Romaine. Focaccia croutons. Grana Padano | 11
add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

BUTCHER'S BLOCK

Sauce included

- 40 DAY HOUSE DRY-AGE**
12oz Prime Ribeye 44 Farms, TX | 59
12oz Prime NY Strip TX C.A.B. | 49

AMERICAN WAGYU

- 6oz "Zabuton" Short Rib Filet** Snake River Farms, ID | 36
Steak & Fries Petite tender. Au poivre. Roasted shallots | 29

WET-AGED

- 8oz Filet Mignon** TX C.A.B. | 39
6oz Filet Mignon 44 Farms, TX | 39
10oz Sirloin 44 Farms, TX | 22
14oz Prime Ribeye 100% Black Angus, Double R Ranch, WA | 49
8oz Prime NY Cut "Manhattan Filet" 100% Black Angus, Double R Ranch, WA | 39

TABLESIDE CARVING FOR SHARING

- 32oz Porterhouse** Double R Ranch, WA | 89
40oz Black Grade Long Bone Snake River Farms, ID | 159
Chateaubriand 16 oz. Tenderloin Roast TX C.A.B. | 79

TOPPINGS

- Crab Oscar & béarnaise | 12
Shrimp | 9
Rossini Foie gras and truffles | 19
Surf & Turf half lobster tail | 29

CHOOSE YOUR SAUCE

- White Truffle butter
Cilantro chipotle
Local Steak sauce
Béarnaise
Au poivre
Chimichurri
Mushroom Diane

ENTRÉES

- Canadian Lobster Tail** Hand-rolled pasta. Ratatouille. Saffron bisque | 39
Old Bay Spiced Redfish Pontchartrain. Cremini mushrooms. Okra | 36
Braised Salmon Potato pancake. Crème fraîche. Dill. Smoked trout roe. Kimchi celery | 29
Spaghetti Diabolique Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 22 gluten free pasta: +3
Duck Breast Mandarin orange. Semolina gnocchi. Oyster mushrooms. Mascarpone | 29
Rooster Butter Chicken Peanut chutney. Tumeric basmati rice. Naan bread | 17
Colorado Smoked Lamb 18 oz. Dirty grits. Ivory BBQ sauce. Roasted young carrots. Cane syrup | 39
Milk Braised Pork Shoulder Mushroom Diane. Goat cheese whipped yams. Onions. Dates. Cherries. Pistachios. Pecans. Dijon | 24
Kitchen Burger Dry aged beef. Toasted English muffin. Comté cheese. Grilled young onions. Bacon marmalade. Fries | 18
Tikka Masala Bowl Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 16

SIDES

- | | | |
|--|---------------------------------------|---|
| Bacon Mac & Cheese + Brioche 12 | Goat Cheese Sweet Potatoes 9 | Truffle Noodles 9 |
| Sautéed Garlic Spinach 8 | Old Fashion Potato Puree 8 | Tumeric Basmati Rice 5 |
| Plancha Asparagus 8 | Skinny Fries 5 | Roasted Young Carrots 9 |
| Cremini Mushrooms 9 | Truffle Fries 9 | Broccoli + Dashi + Hazelnuts 9 |

Executive Chef Edelberto Gonçalves



FEATURE DRINKS

COCKTAIL

ITALIAN MARGARITA
Ambhar Plata tequila. Campari.
Curaçao. Lime. Pressed Orange.
Tall + Rocks | 14

CARY'S WINE SELECTION

SCHRADER DOUBLE DIAMOND CABERNET SAUVIGNON
Oakville, Napa, California | Winemaker Thomas Rivers. Mountaintop Beckstoffer
Amber Knolls Vineyard. Aromas of black currants, dark cherries, blackberry, cherry
compote & oak spice. Palate is rich & juicy, bursting with flavor | Btl. 121

BEER

SNICKER DOODLE BY COMMUNITY ✦
Spiced English Ale. Vanilla, cinnamon infused.
Mild sweetness with refreshing bite & a clean finish
Dallas TX, ABV 5.2%, IBU 15, 16oz | 8

INFUSED + BARREL AGED + FROZEN COCKTAILS

Infused "Hazelnut" Old Fashioned Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16

Barrel Aged Maker's Manhattan Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16

Pineapple Serrano Margarita Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12

Aged 007 Vesper Barrel aged Finlandia vodka. Cocchi Americano. Malfy Gin. Orange bitters. Lemon twist & olive | 15

Frozen Peach Bellini Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9

Peppatini Peppadew pepper infused Finlandia vodka. Cointreau. Fresh Lime juice. Agave nectar | 12

Caribbean Calypso Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9

Enjoy these cocktails at half price
during Happy Hour Monday through
Friday from 3pm - 6:30pm in the bar.

MODERN COCKTAILS

Dragon's Breath Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16

Paloma Roja Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11

St. Germain Spritz St. Germaine. Prosecco. Soda | 14 (single) / 49 (shareable)

Pear Jack Rudy Spiced pear. Pressed lemon. Grenadine. Angostura bitters | 14

Deluxe Texas Grapefruit Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13

Gin + Tonic Dripping Springs gin. Dry vermouth. Orange bitters. Red & green apple. Star anise. Q Indian tonic. Lemon wheel | 15

Copper Mule Finlandia vodka. Fresh lime juice. Ginger beer | 14

Fielding's French 75 PAMA Pomegranate liqueur. Lemon. House lemoncello. Scharffenberger rosé. Absolut Elyx | 14

TOP SHELF OLD FASHIONED

Fielding's house cane syrup. Angostura + orange bitters. Shaved orange peel. Choose your spirit. Two oz. pour.

Macallan 12 Double Cask: Speyside Scotland, 80 Proof | 32

Garrison Brothers Bourbon: Hye Texas, 94 Proof | 45

Stranahan's Original: Colorado, 94 Proof | 26

Eagle Rare: Kentucky 10 yr, 90 Proof | 18

Toki Japanese Whisky: Japan, 86 Proof | 25

Four Roses Single Barrel: Kentucky, 100 Proof | 23

Whistle Pig Rye: Vermont, 100 Proof | 35

High West Double Rye: Utah, 92 Proof | 21

Nikka Coffey Grain Whisky: Japan, 80 proof | 30

Ardbeig 10: Islay Scotland, 92 Proof | 27

Knob Creek Rye: Kentucky, 100 Proof | 19

Jameson Black Barrel: Ireland, 80 Proof | 21

Casamigos Mezcal: Mexico, 80 Proof | 29

Ron Zacapa 23 Rum: Guatemala, 80 Proof | 25

Pierre Ferrand 1840 Cognac: France, 90 Proof | 22

WINE BY THE GLASS

BUBBLE

Delamotte | Champagne, France, NV

Scharffenberger Brut Rosé | North Coast, California, NV

Stellina Prosecco | Italy, NV

PINOT GRIGIO + SAUV BLANC

Acumen, Sauvignon Blanc | Napa, '16

Gradis'Ciutta Pinot Grigio | Italy, '16

Mohua Sauvignon Blanc | New Zealand, '16

Pahlmeyer "Jayson", Sauv. Blanc | Napa, '17

CHARDONNAY

Chappellet Chardonnay | Napa, '16

NEW DeLoach Chardonnay | Russian River Valley, California

Ferrari Carrano | Russian River Valley, '14

Francois Carillon Bourgogne | Burgundy, France, '15

Frank Family | Carneros, '16

INTERESTING WHITES + ROSÉ

August Kessler "R" Riesling | Rheingau, Germany, '16

Belle Provençale Rosé | Mont Ventoux, France, '12

Bodega Vina Nora Albariño | Galicia, Spain, '16

Cà ed Balos d'Asti Moscato | Piedmont, Italy, NV

Miraval Rosé | Provence, France, '16

4oz	7oz	btl
n/a	18	59
n/a	18	34
n/a	9	21

CABERNET SAUVIGNON + BLENDS

Acumen Mountainside Cabernet | Napa, '14

Eagle Glen by Davis Family Cab | Napa, '15

Raymond Sommelier Selection Cab | California, '16

Venge Scout's Honor Blend | Napa, '16

PINOT NOIR

Crossbarn by Paul Hobbs | Sonoma Coast, '14

DeLoach, Le Roi | California, '16

Siduri | Willamette Valley, Oregon, '16

MALBEC

Maal 'Biolento' | Mendoza, Argentina, '15

Red Schooner Voyage 6 | Napa, '15

TEMPRANILLO

Bodegas Muriel Gran Reserva | Rioja, Spain, '06

Marques De Caceres, Excellens | Rioja, Spain, '14

INTERESTING REDS

Clarendelle Rouge Bordeaux | Bordeaux, France '14

Famille Perrin, Côtes du Rhône | Rhone, France, '16

Turley, Juvenile, Zinfandel | California, '16

4oz	7oz	btl
16	24	49
14	22	43
9	15	29
18	27	51

4oz	7oz	btl
12	20	39
9	14	26
12	19	35

4oz	7oz	btl
12	19	37
15	25	48

4oz	7oz	btl
13	19	39
11	17	32

4oz	7oz	btl
9	14	26
8	12	22
13	19	37

DRAFT

GFB by Green Flash Brewing ✦

BLONDE ALE San Diego CA, abv 4.8%, ibu 15, 16oz | 6.5

Bombshell Blonde by Southern Star ✦

BLONDE ALE Conroe TX, abv 5.3%, ibu 20, 16oz | 6.5

Payload by B-52 ✦

PILSNER Conroe TX, abv, 5.1%, ibu 10, 16oz | 6.5

Stella Artois

BELGIAN PILSNER Belgium, abv 5.0%, ibu 24, 16oz | 7

Live Oak Brewing Company ✦

HEFEWEIZEN Austin TX, abv 5.2%, ibu 12, 16oz | 6.5

Bohemian by Stesti ✦

LAGER Lovelady TX, abv 4.6%, ibu 10, 16oz | 6.5

90 Shilling by Odell

AMBER Ft. Collins CO, abv 5.3%, ibu 25, 16oz | 6.5

Snicker Doodle by Community ✦

ENGLISH ALE Dallas TX, abv 5.2%, ibu 15, 16 oz | 8

La Fin Du Monde by Unibroue

BELGIAN TRIPEL Quebec Canada, abv 9.0%, ibu 19, 13oz | 9

Midtown Bock by Under the Radar ✦

BOCK Houston TX, abv 6.8, ibu 62, 16oz | 6.5

Brown Shugga' by Lagunitas

STRONG ALE Petaluma CA, abv 10.1%, ibu51, 13 oz | 7.5

Yellow Rose by Lone Pint ✦

IPA Magnolia TX, abv 6.8, ibu 62, 16oz | 8

Hipster Sauce by 11 Below ✦

IPA Houston TX, abv 6.5%, ibu 45, 16oz | 7.5

Axis by Real Ale ✦

IPA Houston TX, abv 7.0%, ibu 70, 16oz | 7

55-11 by Cyclers' Brewing ✦

DOUBLE RED Montgomery TX, abv 7.9%, ibu 62, 16oz | 7

Dreamcrusher By Deep Ellum ✦

DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5

Griswold Family by Under the Radar ✦

PORTER Houston TX, abv 6.1%, ibu 14, 16oz | 7

Blood Orange by Austin Eastciders ✦

CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

BUILD YOUR OWN FLIGHT

ZERO PROOF

Sodas

Mexican Coca Cola | Mexican Sprite

Fanta Grape | Fanta Orange

Diet Coke | Coke Zero | Ginger Beer

Ginger Ale | Grapefruit Soda

Otto's Homemade Root Beer | Pennsylvania

Rosemary Lemonade

Coconut + Pomegranate Lemonade

Tart Cane Sugar Lemonade

Bottle Water

San Peligrino Sparkling | Fiji Natural Artesian

Tea

Black Iced Tea | Pear Berry Iced Tea | Hot Tea

Fielding's Private Roast Organic Coffee

French Press | Espresso | Cappuccino | Latte

Americano | Nitro Cold Brew

Juice

Orange | Grapefruit | Apple | Pineapple