

## THIS WEEK

### Nitro Honey Mule

Aberfeldy 12 year old single malt scotch. Local Texas dark honey. Q Ginger beer. Citrus-Honey Cloud. Phat ice | 14

\*For every cocktail sold, Aberfeldy will donate 12 bees to urban beekeepers\*

### Durant & Booth Cabernet Sauvignon

'17, Napa Valley

Strawberry & cherry aromas. Raspberry & blueberry flavors. Dark chocolate. Long finish. 4 oz. 11 | 7 oz. 17 | btl. 39

### 90 Minute IPA

Dogfish Head

IPA Milton DE, abv 9.0, ibu 90, 13oz | 7.5

# DINNER

## APPETIZERS & SHAREABLES

**Pique-Nique Board** Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion | 28

**Fried Okra** Hot sauce mayo VEG | 9

**Imperial Crabcake** Pickled fennel. Hot sauce mayo | 20

**Bûcheron Cheese Brûlée** Cornmeal Crackers. Sea salt. Candied peppers & pecans VEG | 11

**Burrata & Skillet Bread** Sea salt. Grana Padano. Calabrese pesto VEG | 14

**Dry-Aged Beef Meatballs** Dijon & worcestershire sauce. Pecorino | 13

**Pastrami Pork Belly** Blue cheese. Grapes. Calabrese pesto | 13

**Soppressata Pizza** Romesco. Mozzarella. Calabrese peppers. Balsamico | 17

**Harissa Roasted Eggplant** Dates. Tahini yogurt. Almonds. Sesame seeds VEG | 9

**Truffle Mushroom Ravioli** Vegetable consomme butter. Black truffles VEG | 20

**Cauliflower Hummus** Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 10

**Strawberry Gazpacho** Compressed watermelon & feta | 10

## STEAKHOUSE

Grilled over Texas pecan and oak woods

### CARVED TABLESIDE

**Cowboy Ribeye** for 2  
35 oz. 44 Farms, TX | 70

**Chateaubriand** for 2  
16 oz. Tenderloin Roast, TX C.A.B. | 80

### HOUSE DRY-AGED

**100 Day Ribeye**  
10 oz. 44 Farms, TX | 60

**40 Days Prime Ribeye**  
12 oz. 44 Farms, TX | 60

**40 Day Prime NY Strip**  
10 oz. 44 Farms, TX | 50

### AMERICAN WAGYU

**Akaushi NY Strip**  
12 oz. HeartBrand, TX | 60

**Steak & Fries**  
7 oz. Petite tender. Au poivre | 30

### HOUSE FAVORITES

**Prime Ribeye**  
14 oz. 100% Black Angus, USDA Prime | 50

**Prime "Manhattan Filet"**  
8 oz. 100% Black Angus Double R Ranch, WA | 40

**Filet Mignon**  
8 oz. TX C.A.B. | 42

**Filet Mignon**  
6 oz. 44 Farms, TX | 40

**Sirloin**  
10 oz. 44 Farms, TX | 25

### INCLUDES ONE BUTTER OR SAUCE

White Truffle Butter | Cilantro chipotle | Local Steak sauce | Béarnaise  
Au Poivre | Chimichurri | Mushroom Diane

## TOPPINGS

Crab Oscar & Béarnaise | 13  
Half New England Lobster Tail | 30  
Shrimp | 10

## ENTRÉES

**Old Bay Spiced Redfish** Pontchartrain sauce. Okra | 37

**Spaghetti Diabolique** Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 23 gluten free pasta: +3

**Colorado Smoked Lamb** Dirty grits. Ivory BBQ sauce. Roasted young carrots. Cane syrup GF | 40

**Canadian Lobster Tail** Hand-rolled pasta. Ratatouille. Saffron bisque | 40

**Milk Braised Pork Shoulder** Goat cheese whipped yams. Onions. Dates. Cherries. Pistachios. Pecans. Dijon | 25

**Rooster Butter Chicken** Peanut chutney. Tumeric basmati rice. Naan bread | 20

**Tikka Masala Bowl** Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 18

**Brown Butter Salmon** Sweet Garlic mash. Grilled Zucchini. Virgin tomato basil sauce. Red wine essence GF | 30

**Kitchen Burger** Dry aged beef. Toasted English muffin. Comté cheese. Grilled young onions. Bacon marmalade. Fries | 20

**American Griddle Cheeseburger** Brioche & onions. Fries | 16

## GREENS

**Caesar** Garlic bread. Grana Padano. Romaine | 12

**Wedge** Grilled bacon. Dehydrated tomatoes. Pickled red onions. Blue cheese. Crisp iceberg. Chipotle blue cheese ranch GF | 15

**Arugula** Avocado. Pistachios. Dried cherries. Lemon + olive oil. Sea salt | 13

**Small Green Salad** Tomatoes. Sesame seed crumble. Mesclun. Balsamic vinaigrette. GF | 10

add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

## SIDES

**Bacon Mac & Cheese + Brioche** | 13

**Sautéed Garlic Spinach** | 9

**Plancha Asparagus** | 9

**Cremini Mushrooms** | 10

**Goat Cheese Sweet Potatoes** | 10

**Sweet Garlic Mashed Potatoes** | 9

**Skinny Fries** | 6

**Truffle Fries** | 10

**Truffle Noodles** | 10

**Tumeric Basmati Rice** | 6

**Roasted Young Carrots** | 10

**Broccoli + Dashi + Hazelnuts** | 10

Executive Chef Edelberto Gonçalves

V vegan VEG vegetarian GF gluten-free or can be gluten-free. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness  
A gratuity of 20% will be charged for parties of 6 or more | v.8.22.2019

## SIGNATURE COCKTAILS

- Blackberry Kentucky Mule** Maker's Mark Kentucky bourbon. Pressed lime. Q Ginger beer. Blackberries. Cane syrup. Fresh mint | 14
- Texas Sized Martini** Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15
- Dragon's Breath** Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16
- Barrel Aged Maker's Manhattan** Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16
- Deluxe Texas Grapefruit** Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13
- Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

## OLD FASHIONEDS

- Hickory Smoked Rye Old Fashioned** Old Forester Rye 100 Proof. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16
- Infused "Hazelnut" Bourbon Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Orange peel. Angostura + orange bitters | 16
- Oaxaca Old Fashioned** Del Maguey's Crema de Mezcal. Organic agave. Orange & angostura bitters. Phat ice | 16

## 2019 SUMMER COCKTAILS

- Aperol Spritz** Stellina DiNotte prosecco. Aperol. Q club soda | 12
- Pressed Vodka Tonic** for two Absolut Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19
- Frosé** Marchesini Chiarretto Italian rosé. New Amsterdam vodka. Essence of Strawberry. Frozen | 7
- Frozen Peach Bellini** Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9
- Caribbean Calypso** Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9
- St. Germain Spritz** St. Germain. Prosecco. Soda | 14 (single) / 49 (shareable)
- Watermelon Margarita** Altos tequila. Watermelon juice. Agave. Pressed lime. Triplesec. Tajin & lime | 9
- Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 10
- Smoky Mezcal Margarita** Altos tequila. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12

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

## WINE BY THE GLASS

BUBBLE	4oz	7oz	btl	ROSÉ
<b>Delamotte</b>   Champagne, France, NV	n/a	25	59	<b>See our separate rosé menu</b>
<b>JCB no. 69 Brut Rosé</b>   Burgundy, France	n/a	19	35	
<b>Stellina, Di Notte, Prosecco</b>   Italy, NV	n/a	9	21	
PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl	CABERNET SAUVIGNON + BLENDS
<b>Acumen, Sauvignon Blanc</b>   Napa, '16	8	13	28	<b>Amici, No Curfew, Cab</b>   California, '17
<b>Gradis'Ciutta Pinot Grigio</b>   Italy, '17	10	15	29	<b>Hourglass HG III, Blend</b>   Napa, '17
<b>Groth, Sauvignon Blanc</b>   Napa, '18	11	16	30	<b>Lucas &amp; Lewellen, Hidden Asset, Blend</b>   California, '16
<b>Mohua Sauvignon Blanc</b>   New Zealand, '18	7	11	19	<b>Prisoner</b>   Napa, '16
				<b>Raymond Sommelier Selection Cab</b>   California, '16
CHARDONNAY	4oz	7oz	btl	Caymus, Cabernet Sauvignon   Napa, '17
<b>Bulletin Place</b>   Australia '18	9	14	26	20
<b>Mer Soleil Reserve</b>   Santa Lucia Highlands, California, '17	11	16	29	35
<b>Francois Carillon Bourgogne</b>   Burgundy, France, '15	12	19	37	149
<b>Frank Family</b>   Carneros, '17	11	15	33	
INTERESTING WHITES	4oz	7oz	btl	PINOT NOIR
<b>August Kessler "R" Riesling</b>   Rheingau, Germany, '17	9	11	25	<b>Amici, No Curfew</b>   California, '16
<b>Bodega Vina Nora Albariño</b>   Galicia, Spain, '18	8	13	24	<b>Crossbarn by Paul Hobbs</b>   Sonoma Coast, '16
<b>Cà ed Balos d'Asti Moscato</b>   Piedmont, Italy, '18	9	15	29	<b>DeLoach, Heritage</b>   California, '17
				<b>Siduri</b>   Willamette Valley, Oregon, '17
MALBEC + TEMPRANILLO	4oz	7oz	btl	INTERESTING REDS
<b>Bodegas Gran Reserva, Tempranillo</b>   Rioja, Spain, '06	13	20	39	<b>Famille Perrin, Côtes du Rhône</b>   Rhone, France, '17
<b>Maal 'Biolento', Malbec</b>   Mendoza, Argentina, '17	12	19	37	<b>Turley, Juvenile, Zinfandel</b>   California, '16
				8
				12
				13

## CANS

- Dallas Blonde** by Deep Ellum | BLONDE | 4
- All Day IPA** by Founders | SESSION IPA | 4
- Old Chub** by Oskar Blues | SCOTCH ALE | 4

## DRAFT AS OF JUN 14TH

- 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
- Love Street** by Karbach  
KOLSCH BLONDE Houston TX, abv 4.9%, ibu 20, 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

- 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
- Hopadillo** by Karbach  
IPA Houston TX, abv 6.6%, ibu 70, 16 oz | 6.5
- 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 Cyler's Brewing  
DOUBLE RED Montgomery TX, abv 7.9%, ibu 62, 13oz | 7
- 90 Minute IPA** by Dogfish Head  
IMPERIAL IPA Milton DE, abv 9%, ibu 90, 13 oz | 7.5
- Dream Crusher** By Deep Ellum  
DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5
- Blood Orange** by Austin Eastciders  
CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

## ZERO PROOF

- Fresh Pressed Juice**  
Orange | Grapefruit
- Mexican Coca Cola | Mexican Sprite  
Mexican Fanta Orange  
Diet Coke | Coke Zero  
Ginger Beer | Ginger Ale  
Otto's Draft Root Beer | Pennsylvania
- Rosemary Lemonade  
Coconut + Pomegranate Lemonade  
Tart Cane Sugar Lemonade
- Bottle Water**  
Topo Chico 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