

THIS WEEK

Grapefruit Penicillin

Glenlivet 14 Single Malt scotch.
Pressed grapefruit. Honey syrup.
Fresh ginger. Ginger Beer.
Purple Heart phat ice | 14

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

St. Arnold Oktoberfest

GERMAN MÄRZEN

A full bodied, malty, slightly
sweet beer celebrating the
Autumn harvest.

Houston TX, abv 6.6%, ibu 24, 13oz | 7

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

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 | 28

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.9.19.2019

SIGNATURE COCKTAILS

- NEW Kentucky Whiskey Sour** Redemption bourbon. Luxardo Apricot. Pressed lemon. Honey hibiscus syrup. Luxardo cherry | 10
- 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
Delamotte Champagne, France, NV	n/a	25	59
JCB no. 69 Brut Rosé Burgundy, France	n/a	19	35
Stellina, Di Notte, Prosecco Italy, NV	n/a	9	21

PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl
Acumen, Sauvignon Blanc Napa, '16	8	13	28
Gradis'Ciutta Pinot Grigio Italy, '17	10	15	29
Groth, Sauvignon Blanc Napa, '18	11	16	30
Mohua Sauvignon Blanc New Zealand, '18	7	11	19

CHARDONNAY	4oz	7oz	btl
Bulletin Place Australia '18	9	14	26
Mer Soleil Reserve Santa Lucia Highlands, California, '17	11	16	29
Francois Carillon Bourgogne Burgundy, France, '15	12	19	37
Frank Family Carneros, '17	11	15	33

INTERESTING WHITES	4oz	7oz	btl
August Kessler "R" Riesling Rheingau, Germany, '17	9	11	25
Bodega Vina Nora Albariño Galicia, Spain, '18	8	13	24
Cà ed Balos d'Asti Moscato Piedmont, Italy, '18	9	15	29

ROSÉ See our separate rosé menu

CABERNET SAUVIGNON + BLENDS	4oz	7oz	btl
Amici, No Curfew, Cab California, '17	8	12	n/a
Hourglass HG III, Blend Napa, '17	17	26	56
Lucas & Lewellen, Hidden Asset, Blend California, '16	12	19	39
Prisoner Napa, '16	18	27	59
Raymond Sommelier Selection Cab California, '16	9	15	29

Caymus, Cabernet Sauvignon Napa, '17	4oz 20	7oz 35	1L btl 149
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PINOT NOIR	4oz	7oz	btl
Amici, No Curfew California, '16	7	11	n/a
Crossbarn by Paul Hobbs Sonoma Coast, '16	12	20	39
DeLoach, Heritage California, '17	9	14	26
Siduri Willamette Valley, Oregon, '17	12	19	35

MALBEC + TEMPRANILLO	4oz	7oz	btl
Bodegas Gran Reserva, Tempranillo Rioja, Spain, '06	13	20	39
Maal 'Biolento', Malbec Mendoza, Argentina, '17	12	19	37

INTERESTING REDS	4oz	7oz	btl
Famille Perrin, Côtes du Rhône Rhone, France, '17	8	12	22
Turley, Juvenile, Zinfandel California, '16	13	19	37

DRAFT AS OF SEP 12TH

- 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
- Oktoberfest by St. Arnold**
GERMAN MARZEN Houston, TX, abv 6.6%, ibu 24, 16 oz | 7
- 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

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

CANS & BOTTLES

Limited Quantities

Old Chub by Oskar Blues | SCOTCH ALE | 12 OZ CAN | 4

Blue Moon | WHEAT ALE | 12 OZ BTL | 4

Coronita | PALE LAGER | 7 OZ BTL | 3

Modelo Especial PALE LAGER | 12 OZ BTL | 3

Eight Point IPA by Devil's Backbone | IPA | 12 OZ BTL | 4

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