

## WEEKLY LIBATIONS

MARCH 28TH

### CARY'S WINE SELECTION

CORAVIN SELECTION

ORISON CABERNET SAUVIGNON

16, Alexander Valley, Sonoma, CA

Amazing small release (300 cases) from a winemaker with many 100 point wines.

A powerful and deeply complex wine, crafted with the intention of aging. Unfined & unfiltered. Dark in color, rich in flavor and profound in its intensity on both the nose and palate.

4 oz. 18 | 7 oz. 27 | Btl. 89

### BEER

MIDTOWN BOCK BY UNDER THE RADAR →

Traditional Lager turned into an Ale style. Full flavor and body. Hoppy yet balanced - this beer really changes flavors as it warms up in the glass.

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

## APPETIZERS & SHAREABLES

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

**Imperial Crabcake** Pickled fennel. Hot sauce mayo | 19

**Bûcheron Cheese Brûlée** Cornmeal Crackers. Sea salt. Candied peppers & pecans VEG | 9

**Fra Diavolo PEI Mussels** Grilled rye bread | 19

**Burrata & Skillet Bread** Sea salt. Grana Padano. Calabrese pesto VEG | 13

**Dry-Aged Beef Meatballs** Dijon & worcestershire sauce. Pecorino | 12

**Pastrami Pork Belly** Blue cheese. Grapes. Calabrese pesto | 12

**Soppressata Pizza** Romesco. Mozzarella. Calabrese peppers. Balsamico | 16

**Harissa Roasted Eggplant** Dates. Tahini yogurt. Almonds. Sesame seeds VEG | 8

**Truffle Mushroom Ravioli** Vegetable butter. Black truffles VEG | 19

**Fried Okra** Hot sauce mayo VEG | 7

**Cauliflower Hummus** Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 9

**New England Clam Chowder** Gougeres. Chives. Crème fraîche | 9

## BUTCHER'S BLOCK

### 40 DAY HOUSE DRY-AGE

**Prime Ribeye** (12 oz.) 44 Farms, TX | 59

**Prime NY Strip** (12 oz.) TX C.A.B. | 49

### WET-AGED

**Filet Mignon** (8 oz.) TX C.A.B. | 39

**Filet Mignon** (6 oz.) 44 Farms, TX | 39

**Sirloin** (10 oz.) 44 Farms, TX | 24

**Prime Ribeye** (14 oz.) 100% Black Angus, Double R Ranch, WA | 49

**Prime NY Cut "Manhattan Filet"** (8 oz.) 100% Black Angus, Double R Ranch, WA | 39

### AMERICAN WAGYU

**6oz "Zabuton" Short Rib Filet** Snake River Farms, ID | 36

**Steak & Fries** Petite tender. Au poivre. Roasted shallots | 29

### TABLESIDE CARVING FOR SHARING

**Cowboy Ribeye** (35 oz.) 44 Farms, TX | 79

**Porterhouse** (32 oz.) Double R Ranch, WA | 89

**Chateaubriand** (16 oz.) Tenderloin Roast TX C.A.B. | 79

## TOPPINGS

Crab Oscar & béarnaise | 12

Shrimp | 9

Surf & Turf half lobster tail | 29

### CHOOSE A SAUCE

White Truffle butter

Cilantro chipotle

Local Steak sauce

Béarnaise

Au poivre

Chimichurri

Mushroom Diane

## ENTRÉES

**Rooster Butter Chicken** Peanut chutney. Tumeric basmati rice. Naan bread | 17

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

## FISH & SEAFOOD

**Old Bay Spiced Redfish** Pontchartrain. Cremini mushrooms. Okra | 36

**Lake Trout** Brioche & almond stuffing. Spinach. Burrata salsa. Smoked roe & chives | 28

**Brown Butter Salmon** Sweet Garlic mash. Grilled Zucchini & basil. Virgin tomato sauce. Red wine essence | 29

**Canadian Lobster Tail** Hand-rolled pasta. Ratatouille. Saffron bisque | 39

**Spaghetti Diabolique** Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 22 gluten free pasta: +3

## 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 | 9

**Caesar** Romaine. Garlic bread. Grana Padano | 11

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

## SIDES

**Bacon Mac & Cheese + Brioche** | 12

**Sautéed Garlic Spinach** | 8

**Plancha Asparagus** | 8

**Cremini Mushrooms** | 9

**Goat Cheese Sweet Potatoes** | 9

**Sweet Garlic Mashed Potatoes** | 8

**Skinny Fries** | 5

**Truffle Fries** | 9

**Truffle Noodles** | 9

**Tumeric Basmati Rice** | 5

**Roasted Young Carrots** | 9

**Broccoli + Dashi + Hazelnuts** | 9

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. 4.11.2019

# SIGNATURE COCKTAILS

- NEW Texas Sized Martini** Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15
- Sarah's Sour** Luxardo apricot. Luxardo amaretto. Redemption bourbon. House sour mix. Cane Sugar. Luxardo cherry & orange | 10
- Infused "Hazelnut" Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16
- 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
- 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
- Paloma Roja** Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11
- St. Germain Spritz** St. Germain. Prosecco. Soda | 14 (single) / 49 (shareable)
- Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

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

# OUR MARGARITAS

- Smoky Mezcal Margarita** Sauza Blue. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12
- Pineapple Serrano Margarita** Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12
- Skinny Margarita** Choose your Dulce Vida tequila: *Pineapple jalapeño* | *Lime* | *Grapefruit*. Pressed Lime. Agave. Q Soda Float. Half salt rim | 9

# 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, 40% | 32
- Eagle Rare:** Kentucky 10 yr, 45% | 18
- Toki Japanese Whisky:** Japan, 43% | 25
- Four Roses Single Barrel:** Kentucky, 50% | 23
- Whistle Pig Rye:** Vermont, 50% | 35
- High West Double Rye:** Utah, 46% | 21
- Nikka Coffey Grain Whisky:** Japan, 40% | 30
- Knob Creek Rye:** Kentucky, 50% | 19
- Jameson Black Barrel:** Ireland, 40% | 21

# WINE BY THE GLASS

BUBBLE	4oz	7oz	btl	CABERNET SAUVIGNON + BLENDS	4oz	7oz	btl
<b>Delamotte</b>   Champagne, France, NV	n/a	25	59	<b>Amici, No Curfew</b>   California, '17	8	12	n/a
<b>JCB no. 69 Brut Rosé</b>   Burgundy, France	n/a	19	35	<b>Acumen Mountainside Cabernet</b>   Napa, '16	16	24	49
<b>Stellina Prosecco</b>   Italy, NV	n/a	9	21	<b>Eagle Glen by Davis Family Cab</b>   Napa, '15	14	22	43
				<b>Raymond Sommelier Selection Cab</b>   California, '16	9	15	29
				<b>Venge Scout's Honor Blend</b>   Napa, '16	18	27	51
PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl	PINOT NOIR	4oz	7oz	btl
<b>Acumen, Sauvignon Blanc</b>   Napa, '16	11	16	30	<b>Amici, No Curfew</b>   California, '16	7	11	n/a
<b>Gradis'Ciutta Pinot Grigio</b>   Italy, '16	10	15	29	<b>Crossbarn by Paul Hobbs</b>   Sonoma Coast, '14	12	20	39
<b>Mohua Sauvignon Blanc</b>   New Zealand, '16	7	11	19	<b>DeLoach, Le Roi</b>   California, '16	9	14	26
				<b>Siduri</b>   Willamette Valley, Oregon, '16	12	19	35
CHARDONNAY	4oz	7oz	btl	MALBEC + TEMPRANILLO	4oz	7oz	btl
<b>Chappellet Chardonnay</b>   Napa, '16	15	22	49	<b>Bodegas Gran Reserva, Tempranillo</b>   Rioja, Spain, '06	13	19	39
<b>Ferrari Carrano</b>   Russian River Valley, '14	9	14	26	<b>Maal 'Biolento', Malbec</b>   Mendoza, Argentina, '15	12	19	37
<b>Francois Carillon Bourgogne</b>   Burgundy, France, '15	12	19	37				
<b>Frank Family</b>   Carneros, '16	11	15	33				
INTERESTING WHITES + ROSÉ	4oz	7oz	btl	INTERESTING REDS	4oz	7oz	btl
<b>August Kessler "R" Riesling</b>   Rheingau, Germany, '16	9	11	25	<b>Famille Perrin, Côtes du Rhône</b>   Rhone, France, '16	8	12	22
<b>Belle Provençale Rosé</b>   Mont Ventoux, France, '12	7	11	21	<b>Turley, Juvenile, Zinfandel</b>   California, '16	13	19	37
<b>Bodega Vina Nora Albariño</b>   Galicia, Spain, '16	8	13	24				
<b>Cà ed Balos d'Asti Moscato</b>   Piedmont, Italy, NV	9	15	29				
<b>Miraval Rosé</b>   Provence, France, '16	12	18	35				

# DRAFT AS OF JANUARY 24TH

- 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 Cyclers 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
- Dreamcrusher 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

BUILD YOUR OWN FLIGHT

# ZERO PROOF

- Mexican Coca Cola | Sprite
- Fanta Grape | Fanta Orange
- Diet Coke | Coke Zero | Ginger Beer
- Ginger Ale | Grapefruit Soda
- Otto's Draft 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 | Cappucino | Latte
- Americano | Nitro Cold Brew
- Juice**
- Orange | Grapefruit | Apple | Pineapple