

## WEEKLY LIBATIONS

MAY 2

### CARY'S WINE SELECTION

NUMANTHIA TERMES

TEMPRANILLO

'14, Toro, Spain

Dense with beautiful layers of luscious fruit and walnut, vanilla. Fresh and fruity on the nose with aromas of cherries, fresh figs, raspberries and plums. Subtle notes of hazelnuts and cinnamon.

The mouthfeel is fresh and balanced, with a predominance of fruit flavors.

Full and rich yet vibrant.

4 oz. 12 | 7 oz. 19 | Btl. 35

### BEER

90 MINUTE IPA BY DOGFISH HEAD

Esquire Magazine names this "perhaps the best IPA in America." It has a great malt backbone

that stands up to the extreme hops.

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

## 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** 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. 5.09.2019

## OUR OLD FASHIONEDS

**NEW Hickory Smoked Rye Old Fashioned** Knob Creek Rye. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16

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

## 2019 SUMMER COCKTAILS

**NEW Pressed Vodka Tonic** for two Absolute Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19

**NEW Frosé** Marchesini Chiantello 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)

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

## SIGNATURE COCKTAILS

**NEW Blackberry Kentucky Mule** Maker's Mark. 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

**Sarah's Sour** Luxardo apricot. Luxardo amaretto. Redemption bourbon. House sour mix. Cane Sugar. Luxardo cherry & orange | 10

**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

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

**Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

## MARGARITAS!

**NEW Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 9

**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

## WINE BY THE GLASS

### BUBBLE

**Delamotte** | Champagne, France, NV  
**JCB no. 69 Brut Rosé** | Burgundy, France  
**Stellina Prosecco** | Italy, NV

4oz 7oz btl  
 n/a 25 59  
 n/a 19 35  
 n/a 9 21

### PINOT GRIGIO + SAUV BLANC

**Acumen, Sauvignon Blanc** | Napa, '16  
**Gradis'Ciutta Pinot Grigio** | Italy, '16  
**Mohua Sauvignon Blanc** | New Zealand, '17

4oz 7oz btl  
 11 16 30  
 10 15 29  
 7 11 19

### CHARDONNAY

**Bulletin Place** | Australia '18  
**Chappellet Chardonnay** | Napa, '16  
**Francois Carillon Bourgogne** | Burgundy, France, '15  
**Frank Family** | Carneros, '16  
**J Chardonnay** | Russian River Valley, California, '16

4oz 7oz btl  
 9 14 26  
 15 22 49  
 12 19 37  
 11 15 33  
 10 16 30

### INTERESTING WHITES + ROSÉ

**August Kessler "R" Riesling** | Rheingau, Germany, '17  
**Bodega Vina Nora Albariño** | Galicia, Spain, '16  
**Cà ed Balos d'Asti Moscato** | Piedmont, Italy, NV  
**Famille Perrin Le Grand Prébois Rosé** | Mont Ventoux, France, '18  
**Miraval Rosé** | Provence, France, '16

4oz 7oz btl  
 9 11 25  
 8 13 24  
 9 15 29  
 7 11 21  
 12 18 35

### CABERNET SAUVIGNON + BLENDS

**Acumen Mountainside Cabernet** | Napa, '16  
**Amici, No Curfew** | California, '17  
**Prisoner Blend** | Napa, '16  
**Raymond Sommelier Selection Cab** | California, '16  
**Venge Scout's Honor Blend** | Napa, '16

4oz 7oz btl  
 16 24 49  
 8 12 n/a  
 18 27 59  
 9 15 29  
 18 27 51

### PINOT NOIR

**Amici, No Curfew** | California, '16  
**Crossbarn by Paul Hobbs** | Sonoma Coast, '14  
**DeLoach, Heritage** | California, '16  
**Siduri** | Willamette Valley, Oregon, '17

4oz 7oz btl  
 7 11 n/a  
 12 20 39  
 9 14 26  
 12 19 35

### MALBEC + TEMPRANILLO

**Bodegas Gran Reserva, Tempranillo** | Rioja, Spain, '06  
**Maal 'Biolento', Malbec** | Mendoza, Argentina, '15

4oz 7oz btl  
 13 19 39  
 12 19 37

### INTERESTING REDS

**Famille Perrin, Côtes du Rhône** | Rhone, France, '17  
**Turley, Juvenile, Zinfandel** | California, '16

4oz 7oz btl  
 8 12 22  
 13 19 37

## DRAFT AS OF MAY 6TH

**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

## CANS

**Dallas Blonde** by Deep Ellum | BLONDE | 3  
**Live Oak Hefeweizen** | 3

**All Day IPA** by Founders | SESSION IPA | 3

**Devil's Backbone** by Real Ale | BELGIAN TRIPEL | 3

**Old Chub** by Oskar Blues | SCOTCH ALE | 3

## 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

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

### Juice

Orange | Grapefruit | Apple | Pineapple