

APPETIZERS & SHAREABLES

- Saffron PEI Mussels** *Steamed in chardonnay & cream. Grilled rye bread* | 19
Skillet Bread & Burrata *Sea salt. Grana Padano. Spicy basil pesto VEG* | 13
Dry-Aged Beef Meatballs *Dijon & worcestershire sauce. Pecorino* | 12
White Ham + Foie Gras Croquettes *Truffle mayo* | 13
Cream Biscuits *Smoked salmon. Taramasalata. Crème fraîche & Caviar* | 9
Imperial Crabcake *Pickled fennel. Hot sauce mayo* | 19
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 veloute. 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. Cassis mustard* | 27

GREENS

- Wedge** *Grilled bacon. Cured grape tomatoes. Pickled red onions. 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 cruton. 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** *Half Tail. Hand-rolled pasta. Baby 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 *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
Sautéed Garlic Spinach | 8
Plancha Asparagus | 8
Cremini Mushrooms | 9
Goat Cheese Sweet Potatoes | 9
Old Fashion Potato Puree | 8
Skinny Fries | 5
Truffle Fries | 9
Truffle Noodles | 9
Tumeric Basmati Rice | 5
Roasted Young Carrots | 9
Broccoli + Dashi + Hazelnuts | 9



INFUSED + BARREL AGED + FROZEN COCKTAILS

- Infused "Hazelnut" Old Fashioned** *Old Forester Kentucky straight bourbon. 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. Orange bitters. Lemon twist & olive* | 15
- Frozen Peach Bellini** *Deep Eddy Peach vodka. Peach nectar. Bolla prosecco. Fresh mint* | 9
- Peppatini** *Peppadew pepper infused Finlandia vodka. Cointreau. Fresh Lime juice. Agave nectar* | 12
- Caribbean Calypso** *Rumbhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen* | 9

Enjoy these cocktails at half price during Happy Hour Monday through Friday from 3pm - 7pm 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 Liqueur. 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
- Fall Gin + Tonic** *Dripping Springs gin. Lemon wheel. Dry vermouth. Orange bitters. Red apple. Green apple. Star anise. Q Indian tonic* | 15
- Copper Mule** *Finlandia vodka. Fresh lime juice. Ginger beer* | 14
- White Walker** *Artisan Dripping Springs Gin. Cocchi Americano. Green chartreuse* | 14
- The 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.

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|---|--|---|
| Macallan 12 Double Cask: <i>Speyside Scotland, 80 Proof</i> 32 | Four Roses Single Barrel: <i>Kentucky, 100 Proof</i> 23 | Monkey Shoulder: <i>Scotland, 80 Proof</i> 20 |
| Garrison Brothers Bourbon: <i>Hye Texas, 94 Proof</i> 45 | Whistle Pig Rye: <i>Vermont, 100 Proof</i> 35 | Jameson Black Barrel: <i>Ireland, 80 Proof</i> 21 |
| Stranahan's Original: <i>Colorado, 94 Proof</i> 26 | High West Double Rye: <i>Utah, 92 Proof</i> 21 | Casamigos Mezcal: <i>Mexico, 80 Proof</i> 29 |
| Eagle Rare: <i>Kentucky 10 yr, 90 Proof</i> 18 | Nikka Coffey Grain Whisky: <i>Japan, 80 proof</i> 30 | Ron Zacapa 23 Rum: <i>Guatemala, 80 Proof</i> 25 |
| Bird Dog 10 yr: <i>Kentucky, 90 Proof</i> 20 | Ardbeg 10: <i>Islay Scotland, 92 Proof</i> 27 | Pierre Ferrand 1840 Cognac: <i>France, 90 Proof</i> 22 |

WINE BY THE GLASS

BUBBLE	4oz	7oz	btl	CABERNET SAUVIGNON + BLENDS	4oz	7oz	btl
Bolla Prosecco <i>Italy, NV</i>	n/a	9	21	Acumen Mountainside Cabernet <i>Napa, '14</i>	16	24	49
NEW Delamotte <i>Champagne, France, NV</i>	n/a	18	59	Eagle Glen by Davis Family Cab <i>Napa, '15</i>	14	22	43
Scharffenberger Brut Rosé <i>North Coast, California, NV</i>	n/a	18	34	Raymond Sommelier Selection Cab <i>California, '16</i>	9	15	29
				NEW Venge Scout's Honor Blend <i>Napa, '16</i>	18	27	51
PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl	PINOT NOIR	4oz	7oz	btl
Gradis'Ciutta Pinot Grigio <i>Italy, '16</i>	10	15	29	Crossbarn by Paul Hobbs <i>Sonoma Coast, '14</i>	12	20	39
Mohua Sauvignon Blanc <i>New Zealand, '16</i>	7	11	19	DeLoach, Le Roi <i>California, '16</i>	9	14	26
Pahlmeyer "Jayson", Sauv. Blanc <i>Napa, '17</i>	12	19	38	Lucas & Lewellen <i>Santa Barbara, '13</i>	8	13	24
CHARDONNAY	4oz	7oz	btl	NEW Siduri <i>Willamette Valley, Oregon, '16</i>	12	19	35
NEW Chappellet Chardonnay <i>Napa, '16</i>	15	22	49	MALBEC	4oz	7oz	btl
Ferrari Carrano <i>Russian River Valley, '14</i>	9	14	26	Maal 'Biolento' <i>Mendoza, Argentina, '15</i>	12	19	37
NEW Francois Carillon Bourgogne <i>Burgundy, France, '15</i>	12	19	37	Red Schooner Voyage 6 <i>Napa, '15</i>	15	25	48
Frank Family <i>Carneros, '16</i>	11	15	33	TEMPRANILLO	4oz	7oz	btl
Lucas & Lewellen <i>Santa Barbara, '15</i>	8	12	23	Bodegas Muriel Gran Reserva <i>Rioja, Spain, '06</i>	13	19	39
INTERESTING WHITES + ROSÉ	4oz	7oz	btl	Marques De Caceres, Excellens <i>Rioja, Spain, '14</i>	11	17	32
NEW August Kessler "R" Riesling <i>Rheingau, Germany, '16</i>	9	11	25	INTERESTING REDS	4oz	7oz	btl
Belle Provençale Rosé <i>Mont Ventoux, France, '12</i>	7	11	21	Clarendelle Rouge Bordeaux <i>Bordeaux, France '14</i>	9	14	26
Bodega Vina Nora Albariño <i>Galicia, Spain, '16</i>	8	13	24	NEW Famille Perrin, Côtes du Rhône <i>Rhone, France, '16</i>	8	12	22
NEW Cà ed Balos d'Asti Moscato <i>Piedmont, Italy, NV</i>	9	15	29	Turley, Juvenile, Zinfandel <i>California, '16</i>	13	19	37
Miraval Rosé <i>Provence, France, '16</i>	12	18	35				

DRAFT

- Fiesty Blonde** by Hop Fusion ↗
BLONDE ALE *Fort Worth TX, abv 8.2%, ibu 17, 13oz* | 7.5
- 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 *Leuven Belgium, abv 5.0%, ibu 24, 16oz* | 6
- Witbier** by Community Beer Company ↗
WIT *Dallas TX, abv 5.2%, ibu 18, 16oz* | 8
- Live Oak Brewing Company** ↗
HEFEWEIZEN *Austin TX, abv 5.2%, ibu 12, 16oz* | 5.5
- 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
- La Fin Du Monde** by Unibroue
BELGIAN TRIPLE *Quebec, Canada, abv 9.0%, ibu 19, 13oz* | 9
- DNR** by Coop Ale Works
BELGIAN DARK *Oklahoma City OK, abv 10.0%, ibu 19, 13oz* | 11
- Yellow Rose** by Lone Pint ↗
IPA *Magnolia TX, abv 6.8, ibu 62, 16oz* | 8.5
- Hipster Sauce** by 11 Below ↗
IPA *Houston TX, abv 6.5%, ibu 45, 16oz* | 8
- Axis** by Real Ale ↗
IPA *Houston TX, abv 7.0%, ibu 70, 16oz* | 6.5
- 55-11** by Cyler's Brewing ↗
DOUBLE RED *Montgomery TX, abv 7.9%, ibu 62, 16oz* | 7.5
- Dreamcrusher** By Deep Ellum ↗
DOUBLE IPA *Dallas TX, abv 9.5%, ibu 120, 13oz* | 8.5
- Blood Orange** by Austin Eastciders ↗
CIDER *Austin TX, abv 5.0%, ibu n/a, 16oz* | 6.5

ZERO PROOF

- Soda Beverages**
Coca Cola | Sprite | Fanta Grape
Fanta Orange | Diet Coke | Coke Zero
- Q Spectacular Soda**
Indian Tonic | Tonic | Club Soda
Ginger Beer | Ginger Ale | Grapefruit Soda
- St. Arnold Draft Root Beer**
- Lemondae**
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
- Organic Coffee**
French Press | Espresso | Cappucino | Latte
Americano | Nitro Cold Brew

+ROTATING TAP Ask your server for what's pouring now.

BUILD YOUR OWN FLIGHT