



# COCKTAILS

## VODKA

**Espresso Martini** - Tito's, Borghetti Espresso Cafe, Coffee, Aztec Chocolate Bitters - 15

**The Remedy**- Townes, Chateau Aloe Liqueur, Prickly Pear, Lime, Almond Syrup, Club Soda - 15

**Tam Bam**- Deep Eddy Ruby Red, Lemon, Simple, Cranberry Juice - 14

## GIN

**Cool About It**- Hendricks, Massenez Cucumber, Lime, Simple - 16

**Absinthe Minded**- Fords, Aperol, Cointreau, Lemon, Simple, Absinthe Rinse - 17

## TEQUILA

**Strait Spice**- Codigo Blanco, Lime, Pineapple, Jalapeno, Honey - 16

**Straight Shooter** - Flecha Azul Anejo, Orange and Mole Bitters, Agave - 17

## MEZCAL

**Smokeshow** - Banhez Espadin, Lime, Pineapple, Jalapeno, Blackberry, Firewater Bitters - 15

**Willie Nelson** - Illegal Joven, Grapefruit & Angostura Bitters, Agave - 16

## RUM

**Blue Crush** - Rumhaven Coconut Water Rum, Pineapple, Lime, Orgeat, Blue Curacao - 15

## WHISKEY

**Aztec Old Fashioned** - Redemption Rye, Aztec Chocolate Bitters, Cherry Syrup - 15

**Poire Façonné** - Basil Hayden, St. George Spiced Pear Liqueur, Orange Bitters, Cherry Syrup - 15

**To Peach Their Own** - Bendt 5, Lemon, Mint, Peach Bitters, Almond Syrup, Gingerbeer - 15



# SHAREABLES

## **TRUFFLE FRITES - 14**

Parmesan + Truffle Oil

## **BONE MARROW - 28**

Roasted Garlic + Sourdough + Accoutrements

## **PB&J WINGS - 19**

Spicy Peanut Sauce + Blackberry Coulis + Chopped Peanuts

## **SMOKED REDFISH EGGROLLS - 21**

Smoked Redfish Belly + Mascarpone + Goat Cheese + Garlic Chive + Sriracha Honey

## **CRISPY PORK SOPES - 21**

Corn Tortillas + Refried Beans + Pork Belly + Salsa Negra + Pickled Red Onion + Cotija Cheese

## **WAGYU MEATBALLS - 19**

Marinara + Toasted Bread + Herb-Ricotta Cheese

## **BEEF TENDERLOIN SKEWERS - 24**

Tenderloin + Chimichurri

## **CHARGRILLED BABY OCTOPUS - 20**

Pickled Pearl Onion + Duck Fat Fingerling Potato + Arugula Crema + Calabrian Chili Oil

## **TRUFFLE CHEESE FONDUE - 25**

Roasted Baby Carrot + Roasted Brussels Sprout + Sweet Pepper + Toast

## **CHARCUTERIE BOARD - 32**

Prosciutto + Capicola + Soppressata + Chef-Selected Cheese + Accoutrements  
Add Extra Cheese - 4.5 per Additional Cheese



# SALADS

## **FRIED HERB & GOAT CHEESE - 19**

Spring Mix + Panko Herb Breading + Walnut-Balsamic Vinaigrette + Green Apple + Sun-Dried Tomatoes + Balsamic Glaze

## **BALSAMIC CHICKEN SALAD - 17**

Spring Mix + Balsamic Vinaigrette + Grapes + Strawberries + Goat Cheese + Bacon + Tortilla Strips

## **WEDGE SALAD - 15**

Iceberg Lettuce + Green Onion + Tomato + Crispy Pancetta + Blue Cheese Crumble + Blue Cheese Dressing

## **SHAVED BRUSSELS SPROUT SALAD - 15**

Shaved Brussels Sprouts + Crispy Pancetta + Dried Cranberries + Pepitas + Blue Cheese Crumble + Apple Cider Vinaigrette

## **TRADITIONAL CAESAR SALAD - 15**

Charred Romaine Heart + Polenta Croutons + Caesar Vinaigrette + Parmesan

Add Chicken - 7   Add Shrimp - 8   Add Steak - 8



# DINNER

## **ROASTED HALF CHICKEN - 39**

Roasted Corn + Lime Crema + Cotija Cheese + Chicken Saffron + Demi Glaze

## **CHEF J'S SHORT RIBS - 45**

Slow Cooked Short Ribs + Butternut Squash Risotto + Texas Fungus Mushroom + Barolo Sauce

## **SHRIMP & GRITS - 38**

Jumbo Shrimp + Spanish Chorizo + Saffron Broth + Poached Egg + Manchego Purple Grits

## **BONE-IN PORKCHOP - 50**

Maple & Bendt Bourbon Glaze + Smoked Sweet Potato Mash + Spicy Pecans + Broccolini

## **CHEF'S BUTCHER CUT - 65**

Cut of the Day + Roasted Sweet Potatoes + Grilled Asparagus + Spinach + Veal Demi-Glace + Blue Cheese Crumble

## **CHICKEN LASAGNA - 38**

Wild Mushroom + Spinach + Smoked Gouda Cream Sauce

## **VENISON TENDERLOIN - 62**

Porcini Rubbed Venison Tenderloin + TX Fungus Mushrooms + Kale + Bacon + Sundried Tomato + Beef Demi-Glace

## **ALMOND TROUT - 39**

Almond Breaded Trout + Grilled Asparagus + Fingerling Potatoes + Tomato Scampi Sauce

**TRUFFLE MAC & CHEESE - 25**

Cavatappi Pasta + Black Truffle + Provolone + Gruyere + Parmesan + Cream

**SHRIMP FRA DIAVOLO - 37**

Jumbo Shrimp + Calabrian Chile + Tomato + Garlic + Linguine

**CRISPY CHICKEN THIGH - 29**

Jalapeño Buttermilk Marinade + House Breaded Chicken + Spring Mix + Walnut Vinaigrette + Sriracha Honey

**PAN-SEARED SCALLOPS - 45**

Scallops + Couscous + Sun-Dried Tomatoes + Pepitas + Cranberries + Arugula + Crispy Prosciutto + Peach Glaze

**ATLANTIC SALMON - 30**

Seared Salmon + Bourbon Ancho Glaze + Prosciutto Dressed Green Beans + TX Fungus Mushroom Risotto

**BLACKENED TILAPIA & CRAB CAKE - 35**

Roasted Blackened Tilapia + Crab Cake + Roasted Vegetables + Creole Mustard Honey Sauce

**PESTO PASTA - 24**

Creamy Pesto Sauce + Asparagus + Heirloom Cherry Tomato + Fresh Mozzarella + Fresh Basil

**SPAGHETTI & MEATBALLS - 28**

Spaghetti + Marinara + Wagyu Meatballs

Split entrees will include a \$5 split plate charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Parties of 6 or more will be subject to an automatic 20% gratuity.



# ADDITIONS

## SIDES

**Chef's Stack Potatoes** - 9

**Seasonal Vegetables** - 8

**Butternut Squash Risotto** - 10

**TX Fungus Mushroom Risotto** - 10

**TX Fungus Mushrooms** - 12

## DESSERTS

**Chocolate Lava Cake** - 14

**Crème Brulée** - 14

**Carrot Cake** - 14

Ask your server about our seasonal featured desserts.



## **CABERNET**

St. Francis, Sonoma, CA 15/50  
Iron and Sand, Paso Robles, CA 16/55  
Trefethen, Napa Valley, CA 25/75  
Stag's Leap, Napa Valley, CA 98  
Cade, Howell Mountain, Napa Valley, CA 220

## **PINOT NOIR**

Inscription, Willamette Valley, OR 15/46  
Bravium, Anderson Valley, CA 15/50  
Copain, Anderson Valley, CA 65  
Louis Jadot Chorey Les Beaune, FR 80

## **UNIQUE REDS**

Maal Biutiful Malbec, Mendoza, ARG 13/40  
Alexander Valley Vineyards Merlot, Sonoma, CA 15/50  
Walking Fool by Caymus, Suisun Valley, CA 18/54  
LangeTwins Midnight, Lodi, CA 16/49  
Niner Bootjack, Paso Robles, CA 45  
Caparzo Rosso di Montalcino, Sangiovese, IT 50  
Adaptation Petite Sirah, Napa Valley, CA 85  
Pinea 17, Ribera del Duero, SP 110  
Pinea, Ribera del Duero, SP 250

## **CHARDONNAY**

Albert Bichot, Macon Valley, FR 10/30  
Benzinger, Running Wild, Paicines, CA 15/50  
Hartford Court, Russian River, CA 60  
Far Niente, Napa Valley, CA 110

## **UNIQUE WHITES**

Mohua Sauvignon Blanc, Marlborough, NZ 12/36  
LangeTwins Chenin Blanc, Lodi, CA 12/36  
Long Shadows Riesling, Columbia Valley, WA 14/45  
Vicius Albarino, Rias Baixas, SP 15/50  
Banfi San Angelo Pinot Grigio, IT 10/30

## **ROSÉ**

Miraval, FR 20/60  
Rose Gold, Provence, FR 14/41

## **BUBBLES**

Benvolio Prosecco, IT 10/35  
Veuve Ambal Brut, Cremant de Bourgogne, FR 17/51  
Jansz Sparkling Rose, Tasmania, AU 17/51