



# 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



# LUNCH

## **GRILLED SOUTHWEST WRAP - 16**

Chicken + Lettuce + Pico de Gallo + Cheddar + Avocado + Tortilla Strips + Avocado Ranch

## **MEDITERRANEAN CHICKEN WRAP - 14**

Lettuce + Tomato + Red Onion + Cucumber + Hummus + Feta + Tzatziki

## **THE ITALIAN - 18**

Capicola + Soppressata + Prosciutto + Pepperoni + Lettuce + Provolone + Onion + Basil Aioli + Cherry Pepper Vinaigrette

## **MARTIN HOUSE CHICKEN SANDWICH - 17**

Grilled, Fried, or Blackened Chicken Breast + Pickle Beer Brine + Harissa Aioli  
Also Available As A Wrap

## **CHICKEN AL PASTOR WRAP - 17**

Cabbage Slaw + Pickled Red Onions + Grilled Pineapple + Cilantro Aioli

## **BROOK'S BURGER - 17**

Custom Blend Beef Patty Seared in Duck Fat + LPTO + Sharp White Cheddar + Brioche Bun

## **BLT - 15**

Brioche Toast + Heirloom Tomato + Romaine Lettuce + Bacon

## **MEATBALL SUB - 16**

Wagyu Meatball + Spicy Marinara + Provolone + Basil

## **GRILLED CHEESE & SOUP - 18**

American + Cheddar + Goat + Swiss + Sourdough Toast + Soup de Jour

All lunch entrées, except Grilled Cheese & Soup, served with french fries.

Upgrade to our popular Truffle Frites for \$3.

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



# 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



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