



DALLAS, TEXAS

## COCKTAILS

### BRIAR PATCH

Ford's Gin, Cassis Liqueur, Creme de Violette, Fresh Mint

14

### MY L'IL FRIEND

Pueblo Viejo Tequila, Ruby Red Grapefruit, Lime, Pineapple Syrup, Habanero Bitters

14

### GREEN GROW THE RUSHES

Buffalo Trace Bourbon, Combier, Strawberry Basil Sweetness, Lemon

15

### PRETTY IN PINK

Nue Vodka, Elderflower Liqueur, Fresh Ruby Red Grapefruit, Fresh Lime

12/45

### RUSTY KENTUCKY

Old Forester Bourbon, Canton Liqueur, Fresh Mint and Roasted Pineapple

14

### COME AND TAKE IT

Texas Ranger Whiskey, Cherry Heering, Amaro Nonino, Fresh Orange

15

## BRUNCH COCKTAILS

### TRADITIONAL MIMOSA

Individual or Carafe

8/25

### DISTRICT BLOODY MARY

House Recipe Mix, Nue Vodka

8

### MARGARITA

Pueblo Viejo Tequila, Fresh Squeezed Juices, Cointreau

8/28

### FRENCH 75

Bubbles, Ford's Gin, Fresh Squeezed Lemon

10/38

## FARM GROWN

### ORGANIC GREEN SALAD

Avocado, Radish, Cucumber, Sunflower Seeds, Champagne-Citrus Vinaigrette

11

### FRIED BRUSSELS SPROUTS

Nueske's Bacon, Butternut Squash, Hazelnut-Pepita Crunch

11

### DEVEILED EGGS

Fermented Chile, Pickled Radish, Cilantro

6

### SWEET POTATO PAKORAS

Crispy Chickpea Batter, Zucchini, Sweet Onion, Jalapeno-Lime Cream

11

### FONTINA & SPINACH ARANCINI

Crispy Risotto Balls, Smoked Tomato Sauce

12

### LOCAL GOAT CHEESE "QUESO"

Warm Goat Cheese, Calabrese Pepper Puree, Olives, Dried Tomatoes, Housemade Focaccia

17

### HOUSE CUT FRIES

Fresh Herbs, Truffle - Parmesan Aioli

8

## BRUNCH

### SATURDAY & SUNDAY 'TIL 3:00

### PECAN CINNAMON ROLL

Baked Daily, Limited Quantity

11

### CHICKEN & WAFFLES

Savory Oaxaca Cheese & Herb Waffle, Fried Chicken, Spanish Chorizo Gravy

15

### SHORT RIB "POUTINE" & EGG

Short Rib, BBQ Yucca Fries, Oaxaca Cheese Guajillo Demi, Sunny Up Eggs

22

### BREAKFAST TACOS

Scrambled Eggs, Roasted Pork, Salsa Verde, Cilantro, Queso Cotija

15

### SALMON "BAGEL" PIZZA

Smoked Salmon, Garlic Cream Cheese, Grated Egg, Capers, Everything Spice

20

### HANGER STEAK & EGGS

Grilled Hanger Steak, Creamy Polenta, Sunny Up Eggs, Arugula Salad

26

## HANDHELD

### FRIED CHICKEN DUO

Pickled Fresno Chile Slaw, Spiced Honey Remoulade

14

### TEXAS BBQ PORK BELLY DUO

Spicy Cabbage Slaw, Mustard Dressing, Dill Pickles, Crispy Onions

17

### WAGYU BEEF DUO

Artisan Cheeses, Red Wine-Onion Jam, Whole Grain Mustard Aioli

18

### RECOVERY BURGER

Double Smash, Bacon, Local Bun, LTO Sonomono Pickles, Sunny Egg

18

### EL CUBANO

Slow Roasted Pork, Country Ham, Gruyere, Chipotle-Pickle Aioli, Plantain Chips

17

## FISH & SHELLFISH

### OYSTERS ON THE HALF SHELL

Thai or Champagne Mignonettes, Horseradish, Cocktail Sauce

18

### SPICY THAI STYLE MUSSELS

Yellow Tomato - Kaffir Broth, Scallion, Cilantro, Lime

20

### HAMACHI CRUDO\*

Yuzu Dressing, Togarashi, Serrano, Cilantro

20

### AHI TUNA POKE\*

Passionfruit Dressing, Avocado, Seaweed, Black Furikake, Crispy Sushi Rice

19

### CEVICHE MIXTO\*

Seasonal Fish, Octopus, Shrimp, Yucca, Sweet Potato, Sweet Chile, Sour Orange

21

### PAN SEARED GULF SHRIMP

Spanish Chorizo, Smoked Tomato Sauce, Sweet Corn-Creamer Pea Succotash

21

## PIZZA

### MARGHERITA

Sugar Plum Tomatoes, Fresh Mozzarella, Basil

15

### TEXAS FUNGUS MUSHROOMS

Roasted Garlic Bechamel, Tuscan Kale, Mozzarella, Parmesan

18

### PEPPERONI & SALAMI

Garlic Tomato Sauce, Pepperoni, Finocchiona, Mozzarella, Grana Padano

20

### MIA NONNA

Mia Nonna Spicy and Mild Italian Sausages, Gypsy Peppers, Mozzarella

21

### FRIED CHICKEN & BACON

Spanish Chorizo Cream, Mozzarella, House Made Sriracha

21

### ADDITIONS:

Add Pepperoni, Finocchiona, Italian Sausage (\$3 each)

## MEAT & GAME

### CHARCUTERIE & CHEESE

Cured Heritage Meats, Artisan Cheeses, Esmeralda's Bread, Local Goodness

18

### LAMB MEATBALLS

Moroccan Spiced Lamb, Chermoula, Tomato Sauce, Manchego Cheese

16

### DUCK "BEGGAR'S PURSES"

Local Pasta, Creamy Mushroom Filling, Maple Leaf Farms Duck Confit, Grana Padano

19

### GRILLED HANGER STEAK\*

Porcini Demi Glace, Crispy Cippolini, Chimichurri

26

### TEXAS BBQ PORK BELLY

Marble Potato Salad, Tangy Texas BBQ, Crispy Onions

17

🌿 vegetarian version available

🌾 gluten free version available

\*Our friends at the Health Department would like to remind you that these items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

General Manager / Partner: Ron Taylor  
Chef / Partner: Aaron Staudenmaier