



DALLAS, TEXAS

## COCKTAILS

### BRIAR PATCH

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

### OH MY DARLING

Old Overholt Rye, Fresh Clementine, Thyme Simple

### HONG KONG PHOOEY

Benchmark Bourbon, Card Amaro, Coffee Liqueur, Chocolate Bitters

### MY L'IL FRIEND

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

### GREEN GROW THE RUSHES

Buffalo Trace Bourbon, Combier, Strawberry Basil Sweetness, Lemon

### PRETTY IN PINK

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

### RYE NOT?

Rittenhouse Rye, Combier D'Orange, Amaro Nonino

### MIDNIGHT RUN

Plantation Dark Rum, Allspice Dram, Turbinado, Angostura & Orange Bitters



### RUSTY KENTUCKY

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

### COME AND TAKE IT

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

## FARM GROWN

  **ORGANIC GREEN SALAD** 11  
Avocado, Radish, Cucumber, Sunflower Seeds, Champagne-Citrus Vinaigrette

  **PUEBLA STYLE STREET CORN** 11  
Chipotle Aioli, Cotija, Micro Cilantro, Lime

  **FRIED BRUSSELS SPROUTS** 11  
Nueske's Bacon, Butternut Squash, Hazelnut-Pepita Crunch

  **DEVEILED EGGS** 6  
Fermented Chile, Pickled Radish, Cilantro

  **SWEET POTATO PAKORAS** 11  
Crispy Chickpea Batter, Zucchini, Sweet Onion, Jalapeno-Lime Cream

 **FONTINA & SPINACH ARANCINI** 12  
Crispy Risotto Balls, Smoked Tomato Sauce

 **LOCAL GOAT CHEESE "QUESO"** 17  
Warm Goat Cheese, Calabrese Pepper Puree, Olives, Dried Tomatoes, Housemade Focaccia

  **HOUSE CUT FRIES** 8  
Fresh Herbs, Truffle-Parmesan Aioli

## HANDHELD

**FRIED CHICKEN DUO** 14  
Pickled Fresno Chile Slaw, Spiced Honey Remoulade

**TEXAS BBQ PORK BELLY DUO** 17  
Spicy Cabbage Slaw, Mustard Dressing, Dill Pickles, Crispy Onions

**WAGYU BEEF DUO** 18  
Artisan Cheeses, Red Wine-Onion Jam, Whole Grain Mustard Aioli

**DISTRICT BURGER & FRIES** 17  
Black Garlic-Horseradish Sauce, Tomatoes, Cucumber Sonomono "Pickles"

**EL CUBANO** 17  
Slow Roasted Pork, Country Ham, Gruyere, Chipotle-Pickle Aioli, Plantain Chips

## MEAT & GAME

 **CHARCUTERIE & CHEESE** 18  
Cured Heritage Meats, Artisan Cheeses, Esmeralda's Bread, Local Goodness

**LAMB MEATBALLS** 16  
Moroccan Spiced Lamb, Chermoula, Tomato Sauce, Manchego Cheese

**DUCK "BEGGAR'S PURSES"** 19  
Local Pasta, Creamy Mushroom Filling, Maple Leaf Farms Duck Confit, Grana Padano

 **GRILLED HANGER STEAK\*** 26  
Porcini Demi Glace, Crispy Cippolini, Chimichurri

 **TEXAS BBQ PORK BELLY** 17  
Marble Potato Salad, Tangy Texas BBQ, Crispy Onions


 **BRAISED SHORT RIB "POUTINE"** 24  
BBQ Yucca Steak Fries, Guajillo Demi, Queso Oaxaca

## FISH & SHELLFISH

 **OYSTERS ON THE HALF SHELL** 18  
Thai or Champagne Mignonettes, Horseradish, Cocktail Sauce

 **SPICY THAI STYLE MUSSELS** 20  
Yellow Tomato - Kaffir Broth, Scallion, Cilantro, Lime

 **HAMACHI CRUDO\*** 20  
Yuzu Dressing, Togarashi, Jalapeno, Cilantro


 **AHI TUNA POKE\*** 19  
Passionfruit Dressing, Avocado, Seaweed, Black Furikake, Crispy Sushi Rice

 **CEVICHE MIXTO\*** 21  
Seasonal Fish, Octopus, Shrimp, Yucca, Sweet Potato, Sweet Chile, Sour Orange

 **PAN SEARED GULF SHRIMP** 21  
Spanish Chorizo, Smoked Tomato Sauce, Sweet Corn-Creamer Pea Succotash

## PIZZA

 **MARGHERITA** 15  
Sugar Plum Tomatoes, Fresh Mozzarella, Basil

 **TEXAS FUNGUS MUSHROOMS** 18  
Roasted Garlic Bechamel, Tuscan Kale, Mozzarella, Parmesan

**PEPPERONI & SALAMI** 20  
Garlic Tomato Sauce, Pepperoni, Finocchiona, Mozzarella, Grana Padano

**FRIED CHICKEN & BACON** 21  
Spanish Chorizo Cream, Mozzarella, Housemade Sriracha

**MIA NONNA** 19  
Mia Nonna Spicy and Mild Italian Sausages, Gypsy Peppers, Mozzarella

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



## DESSERT

 **SEMIFREDDO LEMON TART** 8  
Lemon Curd, Cinnamon-Graham Granola, Swiss Meringue

 **S'MORES POT DE CREME** 8  
Noel Royale Custard, Toasted Marshmallow, Butterscotch Mousse

 **"MARKET MOONSHINE" CAKE** 8  
Local Fruit and Berry "Hootch Jam", Cream Cheese Cake, Vanilla Whipped Cream

 **COCOA TRES LECHES MARTINI** 15  
Chocolate-Coffee Cupcake, Whipped Cream, Vodka - Cocoa Cream

 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