



DALLAS, TEXAS

COCKTAILS

- BRIAR PATCH** 14
Ford's Gin, Cassis Liqueur, Creme de Violette, Fresh Mint
- MY L'IL FRIEND** 14
Pueblo Viejo Tequila, Ruby Red Grapefruit, Lime, Pineapple Syrup, Habanero Bitters
- GREEN GROW THE RUSHES** 15
Buffalo Trace Bourbon, Combier, Strawberry Basil Sweetness, Lemon
- PRETTY IN PINK** 13/48
Nue Vodka, Elderflower Liqueur, Fresh Ruby Red Grapefruit, Fresh Lime
- STILL SMOKING** 14
Still Austin Bourbon, Vida Mexcal, House made Black Walnut Bitters
- COME AND TAKE IT** 15
Texas Ranger Whiskey, Cherry Heering, Amaro Nonino, Fresh Orange
- BRUNCH COCKTAILS**
- TRADITIONAL MIMOSA** 8/25
Individual or Carafe
- DISTRICT BLOODY MARY** 8
House Recipe Mix, Nue Vodka
- MARGARITA** 8/28
Pueblo Viejo Tequila, Fresh Squeezed Juices, Cointreau
- FRENCH 75** 10/38
Bubbles, Ford's Gin, Fresh Squeezed Lemon

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
- BBQ YUCA STEAK FRIES** 9
Las Cruces BBQ Spice, Grain Mustard Aioli
- LOCAL GOAT CHEESE "QUESO"** 17
Warm Goat Cheese, Calabrese Pepper Puree, Olives, Dried Tomatoes, Housemade Focaccia
- CRISPY SUSHI RICE "TOTS"** 9
Sesame Teriyaki Glaze, Serrano, Housemade Dynamite Sauce, Cilantro
- PLANTAIN MARIQUITAS** 7
Crispy Fried Plantains, House Seasoning Creamy Chipotle Dip
- HOUSE CUT FRIES** 8
Fresh Herbs, Truffle-Parmesan Aioli

HANDHELD

- FRIED CHICKEN DUO** 14
Pickled Fresno Chile Slaw, Spiced Honey Remoulade
- WAGYU BEEF DUO** 18
Artisan Cheeses, Red Wine-Onion Jam, Whole Grain Mustard Aioli

BRUNCH SATURDAY & SUNDAY 'TIL 3:00

- PECAN CINNAMON ROLL** 11
Baked Daily, Limited Quantity
- CHICKEN & WAFFLES** 15
Savory Oaxaca Cheese & Herb Waffle Fried Chicken, Spanish Chorizo Gravy
- SHORT RIB "POUTINE" & EGG** 22
Short Rib, BBQ Yucca Fries, Oaxaca Cheese Guajillo Demi, Sunny Up Eggs
- BREAKFAST TACOS** 15
Scrambled Eggs, Roasted Pork, Salsa Verde, Cilantro, Queso Cotija
- SALMON "BAGEL" PIZZA** 20
Smoked Salmon, Garlic Cream Cheese, Grated Egg, Capers, Everything Spice
- HANGER STEAK & EGGS** 26
Grilled Hanger Steak, Creamy Polenta, Sunny Up Eggs, Arugula Salad

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, Serrano, 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
- SALT CRUSTED CRISPY SHRIMP** 21
Crispy Sushi Rice, Sesame Teriyaki Glaze Housemade Sriracha Mayo, Serrano, Cilantro

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
- MIA NONNA** 21
Mianonna Spicy and Mild Italian Sausages, Gypsy Peppers, Mozzarella
- FRIED CHICKEN & BACON** 21
Spanish Chorizo Cream, Mozzarella, House Made Sriracha
- ADDITIONS:**
Add Pepperoni, Finocchiona, Mianonna Sausage \$3 each

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

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