



DALLAS, TEXAS

COCKTAILS

PRETTY IN PINK

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

BRIAR PATCH

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

GREEN GROW THE RUSHES

Buffalo Trace Bourbon, Combier, Strawberry Basil Sweetness, Lemon

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

COME AND TAKE IT

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

BETTER DECISIONS

Old Overholt Rye, Averna, Almond Syrup, Cinnamon Grind

BOOGIE BLASTER

Plantation Dark Rum, Aperol, Orgeat, Amaro Montenegro, Fresh Lime



STILL SMOKING

Still Austin Bourbon, Vida Mezcal, House made Black Walnut and Orange Bitters

RYE NOT?

Rittenhouse Rye, Combier D'Orange, Amaro Nonino

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

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

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

15   **BBQ YUCA STEAK FRIES** 9
Las Cruces BBQ Spice, Grain Mustard Aioli

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

14   **CRISPY SUSHI RICE "TOTS"** 9
Sesame Teriyaki Glaze, Serrano, Housemade Dynamite Sauce, Cilantro

15   **PLANTAIN MARIQUITAS** 7
Crispy Fried Plantains, House Seasoning, Creamy Chipotle Dip

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

HANDHELD


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

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

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

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

MEAT & GAME

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

LAMB MEATBALLS

Moroccan Spiced Lamb, Chermoula, Tomato Sauce, Manchego Cheese

DUCK "BEGGAR'S PURSES"


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

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

MIANONNA 19
Mianonna Spicy and Mild Italian Sausages, Gypsy Peppers, Mozzarella

ADDITIONS:

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

DESSERT

 **CARROT CAKE** 8
Cream Cheese Icing, Cinnamon Toffee, Spiced Texas Pecans

 **WARM SPICED APPLE CRISP** 8
Graham Crumble Topping, Bourbon Barrel Aged Vanilla Whipped Cream

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

 **COCOA TRES LECHEs MARTINI** 18
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