



BRUNCH.

SHARES & VEGETABLES

WHIPPED FETA

Black Currants, Candied Pecans, Tomato Confit, Pickled Fresnos, Mint, Grilled Bread **14**

SALMON TARTARE TACOS

Sesame Tuille, Avocado, Serranos **17**

WAGYU MEATBALLS

Spicy Tomato Mostarda, Hollandaise **14**

CARAMELIZED BRUSSELS

Chile Garlic, Cilantro, Chives **11**

CHARRED GREEN BEANS

Salsa Macha, Garlic Chips, Candied Pecans **11**

TRUFFLED MAITAKE MUSHROOMS

Parmesan, Truffle Aioli **13**

HAND CUT RUSSET FRIES

Herb Salt, Parmesan, Spicy Sriracha Mayo **9**

BRAISED RIBEYE CIGARS

Black Garlic Aioli **15**

CARAMELIZED CAULIFLOWER

Salsa Verde, Castelvetrano Olives, Shaved Almonds, Golden Raisins **13**

CRUSHED AVOCADO TOSTADAS

Shaved Green Cabbage, Serranos, Charred Carrots, Parmesan **12**

CHILI GLAZED SMOKED PORK TOSTADAS

Crushed Avocado, Pickled Red Onions, Cilantro **15**

STANDARDS

WAGYU MEATLOAF

Bacon Hash, Peppercorn Butter **23**

WAGYU BRISKET & SHORT RIB BURGER

Aged Yellow Cheddar, Remoulade, Smoked Bacon, Caramelized Onions, Hand Cut Russet Fries **21**
Add Egg **3**

FALAFEL BURGER

Tahini, Feta Cheese, Pickled Fresnos, Herbs, Hand Cut Fries **15**

SALADS

SMOKED RED BEETS

Toasted Hazelnuts, Pickled Red Onions, Chopped Egg, Goat Cheese **14**

GRILLED ROMAINE HEART

White Cheddar, Almonds, Black Currants, Tomatoes, Creamy Caesar **14**

ADDS

Crispy Applewood Smoked Bacon **7** *Jumbo Lump Blue Crab* **15**

Falafel & Tahini **7** *Cheesy Cheddar Grits* **6**

Grilled Baguette **4** *Fried Egg* **3**

BRUNCHY

CHEESY CHEDDAR GRITS

Grilled Meatloaf, Peppercorn Butter, Fried Egg **18**

FRIED SPICY SPAGHETTI

Wagyu Meatballs, Fried Egg **18**

SMOKED PORK HASH

Hollandaise, Calabrian Chili, Poached Egg **18**

AVOCADO CHILAQUILES

Tomatillos, Crema, Black Bean Puree, Fried Egg **18**

FRIED CHICKEN & WAFFLE

Smoked Bacon Gravy, Pickled Red Onions, Maple Syrup **16**

LUMP CRAB FRIED STICKY RICE

Miso Mayo, Pickled Fresnos, Fried Egg **17**

EGG SANDWICH

Crispy Potato Hash, Aged White Cheddar, Sriracha Mayo, Baby Arugula Salad **15**

SWEETS

TOFFEE CROISSANT BREAD PUDDING

Salted Caramel Ice Cream, Toffee, Sea Salt **15**

PAVLOVAS

Lemon Curd, Berries, Mint **14**

LIBATIONS.

STANDARDS

CEDAR SMOKED OLD FASHIONED 16
Old Forester Bourbon, Bitters

EL COCO DAIQUIRI 13
Goslings Dark Rum, Coconut, Lime

S&B GIN & TONIC 14
Bombay Sapphire Gin, Elderflower, Citrus, Butterfly Pea Flower

ESPRESSO MARTINI 14
Absolut Vodka, Espresso Cold Brew, Coffee Liqueur

LIMONCELLO SPRITZ 16
Fords Gin, Cucumber, Bubbles

SALTY CAT 14
Chihuahua Gin, Combier Pamplemousse, Cocchi Americano

MEZCAL WHITE NEGRONI 15
Banhez Mezcal, Suze, Italicus, Cocchi Americano

MARGARITA 14
El Jimador Tequila, Lime

MOCKTAIL

AGUA FRESCA MOCKTAIL 8
Cucumber, Mint, Ginger, Citrus
Add Vodka, Rum or Gin 14

BEER

ON TAP

DALLAS BLONDE 9
DEEP ELUM BREWING CO.

MOSAIC I.P.A. 9
COMMUNITY BEER CO.

WHITE RASCAL 9
AVERY BREWING CO.

MILK STOUT 9
LEFT HAND BREWERY

BOTTLES & CANS

MILLER LITE 6
MILLER BREWING CO.

STELLA ARTOIS 7
ANHEUSER-BUSCH BREWING

NEATO BANDITO 7
DEEP ELLUM BREWING CO.

MAREDSOUS TRIPLE 9
DUVEL MOORTGAT BREWERY, BELGIUM

WINES BY THE GLASS

SPARKLING

BENVOLIO PROSECCO, FRIULI 13

CAROUSEL, LOIRE VALLEY 13

RUFFINO PROSECCO, VENETO 13

ROTARI BRUT ROSE, TRENTO 14

ROSÉ

WHISPERING ANGEL,
COTES DE PROVENCE 15/62

MAISON NO. 9 "POST MALONE",
VIN DE FRANCE 14/54

WHITE

KURTATSCH PINOT GRIGIO, ALTO ADIGE 12/46

MOHUA SAUVIGNON BLANC,
MARLBOROUGH 12/46

MATANZAS SAUVIGNON BLANC, SONOMA 12/46

POET'S LEAP RIESLING,
COLUMBIA VALLEY 12/46

DIATOM CHARDONNAY, SANTA BARBARA 16/62

ROMBAUER CHARDONNAY, CARNEROS 22/88

RED

UNSHACKLED PINOT NOIR, CALIFORNIA 15/63

DOM STEPHANE BLEND, RHÔNE VALLEY 16/62

DECOY CABERNET SAUVIGNON,
CALIFORNIA 18/72

JUGGERNAUT CABERNET SAUVIGNON,
CALIFORNIA 16/62

ALMA NEGRA MALBEC, MENDOZA 14/54

DIRECTOR'S CUT ZINFANDEL,
DRY CREEK 16/62

SWEET

WARRES OTIMA TAWNY 20 YR PORT,
PORTUGAL 18

GRAHAMS 20 YR PORT, PORTUGAL 18