

Shareables

- Charcuterie board** 23
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread
- Burrata Strawberry Balsamic Basil v** 15
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted artisan bread
- *Tropical Ceviche** 15
Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, tortilla chips
- *Tuna Stack** 17
Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, mango soy glaze, togarashi rice chips
- Fire Shrimp** 16
Cajun butter, tomato, micro cilantro, toasted artisan bread
- Sriracha Honey BBQ Chicken Wings** 17
Oven roasted chicken wings, sriracha honey BBQ sauce, carrots sticks, ranch
- Filet Mignon Sliders** 22
Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli
- House Cut Fries v** 10
Served with sriracha ketchup, horseradish mustard-aioli
- Veggie Tostadas v** 15
Impossible meat, mushrooms, peppers & onions, tomatillo salsa, fried wheat tortillas, shredded lettuce, poblano chili aioli, pico de gallo, pecorino cheese
- Chips & Dips VEGAN** 10
Tortilla chips, served with salsa roja, guacamole

Pizzas

- Classic Margherita v** 19
San Marzano tomatoes, fresh mozzarella, pecorino, manchego, basil
- Mascarpone & Mushroom v** 19
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manchego
- Spicy Hawaiian** 19
San Marzano tomatoes, mozzarella, roasted pineapple, spicy capicola, caramelized red onions, jalapeno, pecorino
- Sausage & Hot Honey** 19
Ricotta, mozzarella, spicy soppressata, sausage, pecorino, hot honey
- BBQ Chicken** 19
Southern style BBQ sauce, roasted chicken, mozzarella, pecorino, roasted corn, red onions, cilantro
- add cauliflower crust** 2
all pizzas are prepared in the same oven

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Vegetarian v / Vegan VEGAN

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions. *These items may be served raw or undercooked.

Salads

- Green Goddess Cobb Salad** 16
Chicken, hard boiled eggs, tomatoes, blue cheese, avocado, bacon, green goddess dressing
- Iceberg Wedge** 14
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- *Poke Bowl** 18
Marinated ahi tuna, sushi rice, wakame, edamame, cucumber, red onion, avocado, carrots, soy glaze, green onion, sesame seeds
- add protein**
chicken 7, shrimp 9

Signature Dishes

- Steak Frites** 32
Pepper seared flat iron, cognac peppercorn sauce, served with house cut fries
- Sriracha Honey BBQ Pork Tenderloin** 24
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon** 18
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo** 22
Grilled chicken or sautéed shrimp, cajun alfredo, manchego, cracked black pepper, penne pasta

Handhelds

- Double Smash Burger** 18
Double smash patty, house sauce, lettuce, tomato, american cheese, pickle, house cut fries, sriracha ketchup
add guacamole 2, bacon 2, caramelized onions 2
- BBQ Bacon Smash Burger** 19
Double smash patty, BBQ sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, house cut fries, sriracha ketchup
add guacamole 2, caramelized onions 2
- Fried Chicken Sandwich** 19
Buttermilk seasoned fried chicken, slaw, garlic aioli, house cut fries, sriracha ketchup
add guacamole 2, cheddar cheese 2

Dessert

- Mini Jars v** (one) for 7, (three) for 17
• Double chocolate brownie • Berries & cream
• Key lime cake • Strawberry shortcake
- Bourbon Bread Pudding v** 8
Bread pudding topped with vanilla bean ice cream, pecan crumbles, bourbon glaze
- Smores Skillet v** 10
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- Banana Foster's Taca-nadas v** 10
Fried empanada taco shell, cinnamon sugar, brown sugar, bananas, whipped cream, caramel sauce, candied pecans

Signature Cocktails \$13

Tasty Green

Vodka, lime, cane sugar, cucumber, basil

Augusta Sunset

Vodka, Aperol, lemon cordial

Return of the Serpent

Blanco Tequila, pineapple, poblano, cilantro, lime

London Calling

London Dry Gin, bergamot, earl grey, absinthe, lemon

Margarita Standoff

Blanco tequila, orange curacao, ancho chili, pineapple, lime

Good Sound & Beach Bound

Bacardi Superior rum, Bacardi 8 year rum, lime cordial, coconut, angostura bitters

The Mark of Cincoro

Cincoro Reposado Tequila, Dry Sack sherry, demerara, orange & angostura bitters, grapefruit oils

18

Zero-Proof Cocktails \$6

Puttery Ginger Beer

House-pressed ginger, lime, soda, mint

Watermelon Agua Fresca

Watermelon, honey, lemon, soda

Spiced Cola Soda

House-made cola, clove, cinnamon, soda

Orgeat Lemonade

Orgeat, lemon, mint, soda

Wine Glass/Bottle

Red Wine

13/48

Cabernet Sauvignon

Pinot Noir

Red Blend

White Wine & Rosé

12/44

Chardonnay

Pinot Gris

Still Rose

Sparkling Wine

Sparkling Wine

11/40

Beer & Seltzer

Drafts

7

6666 Amber Lager

Sam Adams Seasonal

Community Mosaic IPA

Blue Moon

Revolver Blood & Honey Wheat Beer

Peticolas Golden Opportunity Kolsch

Shiner Bock

Dos Equis Mexican Lager

Deep Ellum Brewery Dallas Blonde

Miller Lite

Bottles & Cans

6

Texas Ale Project Fire Ant Funeral Amber Ale

Community Mosaic IPA

Manhattan Project Half-Life Hazy IPA

Tupps Juice Pack IPA

Four Corners Local Buzz Golden Ale

Altstadt Hefeweizen

Topo Chico Seltzer Strawberry Guava

White Claw Black Cherry

Austin Eastciders Blood Orange Cider

Bishop Ciders Crackberry Cider

Dos Equis Mexican Lager

Michelob Ultra

Miller Lite

Shiner

Yuengling

Modelo

Bud Light

Blood & Honey

Budweiser

Corona

Other

Acqua Panna Spring Water

6

