

HAIR OF THE DOG

Bloody Mary Bar / 9

order from your server and help yourself to all the goods

Black Manhattan / 11.5

Rittenhouse Rye, coffee bean-infused Averna Amaro, Bittermen's Xocolatl Mole Bitters

Texas Bluebonnet / 10

blueberry-infused 4&2 Below Vodka, lemon, simple, egg white, prosecco

Classy Lassy / 10

Beefeater Gin, Cocchi Torino, Aperol

Standard Mimosa / 5

Opera, Prima, orange juice

Tableside Mimosa

Valdo 'Numero Uno' / 35 Mumm Napa Brut / 45 choice of orange, pineapple, grapefruit, or cranberry juice

ELIXIRS & SUCH

Tequila Rose / 10

Monte Alban Tequila, St. Germain, lime, simple syrup, rose water

The Great Escape / 11

pineapple-infused Plantation 5 year Rum, guava, pineapple-ginger syrup, lime

Left Hook Lucy / 11

black tea-infused Wheatley Vodka, St. Germain, local honey, lemon, mint, soda

Guava Gimlet / 10

4&2 Below Vodka, guava, pineapple, simple syrup, lime

Wabbit Smash / 11

New Amsterdam Gin, carrot, mint, local honey, lemon

FRESHLY JUICED

Jessica Wabbit / 5

local mint, carrot juice, lime, pineapple, pineapple-ginger syrup, ginger beer

Beet Le Juice / 5

green apples, red beets, yuzu juice, local honey

Hulk / 5

cucumber, basil, pineapple, lemon, local honey, soda

Little Pink Drink / 5

grapefruit, pineapple, cranberry, agave, guava

SALADS

Crispy Chicken & Spinach / 13

spinach, gem lettuce, white cheddar, spiced pecans, apples, grapes, buttermilk-yogurt vinaigrette

Shrimp & Grain / 15

local greens, sweet chile shrimp, kamut, freekeh, apples, root veggies, peppadews, candied cashews, ginger vinaigrette

Roasted Beet & Goat Cheese / 13

pomegranate, spiced pecans, apples, spinach, kale, buttermilk-yogurt vinaigrette

Rotisserie Chicken & Kale / 13

cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

Bacon & Egg / 13.5

shaved Brussels sprouts, blue cheese, green apples, peppadews, onions, crispy poached egg, applewood bacon vinaigrette

Soup & Salad / 8

farm salad & daily soup

***Farm / 5**

house greens, cucumber, carrot, grape tomato, radish, white balsamic vinaigrette

CUPS & BOWLS

Superseed Granola / 7

Greek yogurt, honey, seasonal berries, pomegranate seeds, basil

Creamy Tomato-Herb Soup / cup 4, bowl 7

inspired seasonally

Turkey Chili / 11

paprika sour cream, white cheddar, avocado, corn chips

OUR SIDES

hand cut fries w / mustard seed ketchup / 4.5

poblano-jack cheese grits / 4.5

adult mac n cheese / 5

thick cut cherry wood bacon / 3

extra egg / 2

sourdough toast / 2

sausage / 4

toasted English muffin / 2

housemade kettle chips / 3

char-grilled broccolini / 3.5

French Press Coffee / 5

Fort Bend Coffee Roasters

SNACKS

Local Goat Cheese Fondue / 10.5

good olive oil, Greek olives, roasted tomatoes, grilled sourdough

Fried Green Tomatoes / 7

remoulade, lemon zest, parsley

***Red Chile-Sesame Hummus / 8**

Sriracha, olive oil, vegetable crudité or grilled sourdough. add both for \$2

Deviled Eggs / 6.5

new but familiar we'll keep 'em interesting

Jalapeño-Cheddar Drop Biscuits / 6

bacon, homemade sausage gravy

Thai Barbeque Duck Wings / 12

toasted sesame seed, Fresno peppers, cilantro

FROM THE HEN

Hangover Burger / 13.5

bacon, white American, sunny up local egg, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

Sausage & Egg WcMuffin / 11

English muffin, sunny up local egg, avocado, American cheese, fruit

***Pork, Egg & Grits / 14**

grilled pork brisket, sunny up local egg, poblano jack cheese grits, local fruit – tomatillo salsa

Farmhouse Ham Benedict / 12

English muffin, shaved Niman Ranch ham, avocado smash, poached local eggs, smoked chile hollandaise, chives

Farmer's Breakfast / 11

sunny up local eggs, herbed potatoes, sweet and spicy thick cut cherrywood bacon, buttered jalapeño-cheddar biscuits, poblano-jack cheese grits

B.E.L.T. / 11

bacon, sunny up local egg, lettuce, farmhouse red tomatoes, fried green tomatoes, remoulade, brioche

Chicken & Cheese Melt / 13.5

rotisserie chicken, dill Havarti, pesto mayo, avocado smash, bacon, lettuce, tomato, toasted sourdough

***Gluten Free in Nature
(we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats and eggs of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.

Beef Jerky / 7

cured and dried in house, rotates with the season

Crispy Fried Pig Ears / 8

beer batter, spicy comeback sauce

***Arrosto Misto / 7**

fire-roasted baby carrots, cauliflower, broccolini, shishitos, candied cashews, red miso butter

Local Board / 16

stuff from our neighborhood and stuff we make in house, a touch of brunch

Caramelized Onion Dip / 6.5

housemade kettle chips

BATTERS

French Toast "Monte Cristo" / 12.5

Niman Ranch ham, cheesy goodness, housemade jam, maple syrup, mixed berries

Banana Caramel Pancakes / 11

bananas, banana caramel, maple syrup, whipped cream, banana crumble

Chicken & Waffle / 16

bacon-laced mesquite flour waffle, crispy chicken tenders, sunny up local eggs, maple syrup, house sausage gravy

The Cure / 13

mesquite flour waffle, housemade sausage, Niman Ranch ham, bacon, American cheese, sunny up local egg, maple syrup

LATE COMERS

***Rotisserie Farm Bird / 16**

spit-roasted half chicken, Brussels sprouts, mustard vinaigrette, gremolata

Whiskey Braised Short Rib Hash / 17

potatoes, sweet potatoes, herb butter, pickled onions, kale, smoked chile hollandaise, sunny up local egg

Grilled Salmon / 17

mesquite-grilled, ancient grains, fennel, celery root, squash, dried cranberries, feta

Texas Redfish / 23

orzo pasta, wilted spinach, grape tomatoes, Parmesan cheese, lemon butter

Tennessee Stud / 12
Jack Daniel's, local honey, lemon, old fashioned bitters, orange bitters

Winchester 85 / 11
Old Forester Bourbon, local honey, lemon, sparkling rosé

Black Manhattan / 12.5
Rittenhouse Rye, coffee bean-infused Averna, Amaro, Bittermen's Xocolatl Mole Bitters

Little Rye Lies / 10
Old Overholt Rye, turbinado black tea syrup, orange bitters, Angostura Bitters

Disorderly Conduct / 11.5
Courvoisier VS Cognac, Russell's Reserve Single Barrel Bourbon, Dolin Blanc, toasted white pepper syrup, Angostura Bitters

Tequila Rose / 11
Monte Alban Tequila, St. Germain, lime, simple syrup, rose water

The Great Escape / 11
pineapple-infused Plantation 5 year Rum, guava, pineapple-ginger syrup, lime

Left Hook Lucy / 11
black tea-infused Wheatley Vodka, St. Germain, local honey, lemon, mint, soda.

Classy Lassy / 11
Beefeater Gin, Cocchi Torino, Aperol

Guava Gimlet / 10
42 Below Vodka, guava, pineapple, simple syrup, lime

Wabbit Smash / 11
New Amsterdam Gin, carrot, mint, local honey, lemon

Jessica Wabbit / 5
local mint, carrot juice, lime, pineapple, pineapple-ginger syrup, ginger beer

Beet Le Juice / 5
green apples, red beets, yuzu juice, local honey

Hulk / 5
cucumber, basil, pineapple, lemon, local honey, soda

Little Pink Drink / 5
grapefruit, pineapple, cranberry, agave, guava

SALADS

Crispy Chicken & Spinach / 13
spinach, gem lettuce, white cheddar, spiced pecans, apples, grapes, buttermilk-yogurt vinaigrette

Shrimp & Grain / 15
local greens, sweet chile shrimp, kamut, freekeh, apples, root veggies, peppadews, candied cashews, ginger vinaigrette

Roasted Beet & Goat Cheese / 13
pomegranate, spiced pecans, apples, spinach, kale, buttermilk-yogurt vinaigrette

Rotisserie Chicken & Kale / 13
cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

Bacon & Egg / 13.5
shaved Brussels sprouts, blue cheese, green apples, peppadews, onions, crispy poached egg, applewood bacon vinaigrette

Soup & Salad / 8
farm salad & daily soup

***Farm / 5**
house greens, cucumber, carrot, grape tomato, radish, white balsamic vinaigrette

CUPS & BOWLS

Creamy Tomato-Herb Soup / cup 4, bowl 7

Daily Soup / cup 4, bowl 7
inspired seasonally

Turkey Chili / 11
paprika sour cream, white cheddar, avocado, corn chips

OUR SIDES

hand cut fries w/ mustard seed ketchup / 4.5

poblano - jack cheese grits / 4.5

adult mac n cheese / 5

roasted Brussels sprouts w/ bacon / 4

heirloom carrots & kale / 4

roasted spaghetti squash / 4

orzo with spinach, tomato, Parmesan / 4

housemade kettle chips / 3

cheesy couscous "risotto" / 4

char-grilled broccolini / 3.5

DESSERTS

Whiskey Cake / 8.5
toffee torte, bourbon anglaise, spiced pecans, housemade vanilla whipped cream

Seasonal Dessert / 8

SNACKS

Thai Barbeque Duck Wings / 12
toasted sesame seed, Fresno peppers, cilantro

Local Goat Cheese Fondue / 10.5
good olive oil, Greek olives, roasted tomatoes, grilled sourdough

Crispy Fried Pig Ears / 8
beer batter, spicy comeback sauce

Fried Green Tomatoes / 7
remoulade, lemon zest, parsley

***Red Chile-Sesame Hummus / 8**
Sriracha, olive oil, vegetable crudité or grilled sourdough. add both for \$2

Beef Jerky / 7
cured and dried in house, rotates with the season

Deviled Eggs / 6.5
new but familiar...we'll keep 'em interesting

***Arrosto Misto / 7**
fire-roasted baby carrots, cauliflower, broccolini, shishitos, candied cashews, red miso butter

Caramelized Onion Dip / 6.5
housemade kettle chips

BETWEEN THE BREAD

We serve up our house kettle chips with each, but you can sub hand cut fries for \$3

OMG 2.0 Burger / 14
(Onions, Mushrooms, Goodness) crispy onion straws, melted crimini cheese, grain mustard, chile mayo, lettuce, tomato, challah bun

Double Double Burger / 14
bacon, white American, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

Chicken & Cheese Melt / 13.5
rotisserie chicken, dill Havarti, pesto mayo, avocado smash, bacon, lettuce, tomato, toasted sourdough

Turkey Burger / 13
avocado smash, fontina, pesto mayo, cranberry chutney, lettuce, tomato, wheat bun

Chicken & Waffle / 15

bacon-laced mesquite flour waffle, crispy chicken tenders, sunny up local eggs, maple syrup, house sausage gravy

OVER LIVE MESQUITE WOOD

***Rotisserie Farm Bird / 16**
spit-roasted half chicken, Brussels sprouts, bacon, mustard vinaigrette, gremolata

Texas Redfish / 23
orzo pasta, wilted spinach, grape tomatoes, Parmesan cheese, lemon butter

***Whiskey Braised Short Rib / 18.5**
smoked beef short rib, spaghetti squash, whiskey demi-glace, gremolata

***Pork Brisket / 15**
poblano-jack cheese grits, local fruit-tomatillo salsa

Grilled Salmon / 17
ancient grains, fennel, celery root, squash, dried cranberries, feta

***Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats and eggs of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.

Tennessee Shud / 12
Jack Daniel's, local honey, lemon, old fashioned bitters, orange bitters

Winchester 85 / 11
Old Forester Bourbon, local honey, lemon, sparkling rose

Black Manhattan / 12.5
Rittenhouse Rye, coffee bean-infused Averna Amaro, Bittermen's Xocolatl Mole Bitters

Little Rye Lies / 10
Old Overholt Rye, turbinado black tea syrup, orange bitters, Angostura Bitters

Disorderly Conduct / 11.5
Courvoisier VS Cognac, Russell's Reserve Single Barrel Bourbon, Dolin Blanc, toasted white pepper syrup, Angostura Bitters

Tequila Rose / 11
Monte Alban Tequila, St. Germain, lime, simple syrup, rose water

The Great Escape / 11
pineapple-infused Plantation 5 year Rum, guava, pineapple-ginger syrup, lime

Left Hook Lucy / 11
black tea-infused Wheatley Vodka, St. Germain, local honey, lemon, mint, soda

Classy Lassy / 11
Beefeater Gin, Cocchi Torino, Aperol

Guava Gimlet / 10
42 Below Vodka, guava, pineapple, simple syrup, lime

Wabbit Smash / 11
New Amsterdam Gin, carrot, mint, local honey, lemon

SALADS

Shrimp & Grain / 16
local greens, sweet chile shrimp, kamut, freekeh, apples, root veggies, peppadews, candied cashews, ginger vinaigrette

Crispy Chicken & Spinach / 13
spinach, gem lettuce, white cheddar, spiced pecans, apples, grapes, buttermilk-yogurt vinaigrette

Roasted Beet & Goat Cheese / 13
pomegranate, spiced pecans, apples, spinach, kale, buttermilk-yogurt vinaigrette

Rotisserie Chicken & Kale / 13
cranberries, pickled mustard seeds, grilled broccolini, local goat cheese, pumpkin seeds, sorghum vinaigrette

Bacon & Egg / 13.5
shaved Brussels sprouts, blue cheese, green apples, peppadews, onions, crispy poached egg, applewood bacon vinaigrette

***Farm / 5**
house greens, cucumber, carrot, grape tomato, radish, white balsamic vinaigrette

CUPS & BOWLS

Creamy Tomato-Herb Soup / cup 4, bowl 7

Daily Soup / cup 4, bowl 7
inspired seasonally

Turkey Chili / 11
paprika sour cream, white cheddar, avocado, corn chips

OUR SIDES

hand cut fries w/mustard seed ketchup / 4.5

poblano – jack cheese grits / 4.5

adult mac n cheese / 5

roasted Brussels sprouts w/ bacon / 4

heirloom carrots & kale / 4

roasted spaghetti squash / 4

orzo with spinach, tomato, Parmesan / 4

housemade kettle chips / 3

cheesy couscous “risotto” / 4

char-grilled broccolini / 3.5

DESSERTS

Whiskey Cake / 8.5
toffee torte, bourbon anglaise, spiced pecans, housemade vanilla whipped cream

Seasonal Dessert / 8

SNACKS

3 Little Pigs / 12
slow-roasted pulled pork sliders, whiskey BBQ, apple slaw, crispy onion strings

Local Board / 16
stuff from our neighborhood and stuff we make in house

Thai Barbeque Duck Wings / 12
toasted sesame seed, Fresno peppers, cilantro

Local Goat Cheese Fondue / 10.5
good olive oil, Greek olives, roasted tomatoes, grilled sourdough

Steamed Black Mussels / 14
smoked chile broth, roasted tomatoes, tasso ham, butter, red onion, kale

Crispy Fried Pig Ears / 8
beer batter, spicy comeback sauce

Fried Green Tomatoes / 7
remoulade, lemon zest, parsley

***Red Chile-Sesame Hummus / 8**
Sriracha, olive oil, vegetable crudité or grilled sourdough. add both for \$2

Deviled Eggs / 6.5
new but familiar... we'll keep 'em interesting

***Arrosto Misto / 7**
fire-roasted baby carrots, cauliflower, broccolini, shishitos, candied cashews, red miso butter

Caramelized Onion Dip / 6.5
housemade kettle chips

BETWEEN THE BREAD

We serve up our house kettle chips with each, but you can sub hand cut fries for \$3

OMG 2.0 Burger / 14
(Onions, Mushrooms, Goodness) crispy onion straws, melted crimini cheese, grain mustard, chile mayo, lettuce, tomato, challah bun

Double Double Burger / 14
bacon, white American, house mayo, mustard, lettuce, tomato, onion, pickles, challah bun

Chicken & Cheese Melt / 13.5
rotisserie chicken, dill Havarti, pesto mayo, avocado smash, bacon, lettuce, tomato, toasted sourdough

Turkey Burger / 13
avocado smash, fontina, pesto mayo, cranberry chutney, lettuce, tomato, wheat bun

Beyond Meat Burger / 13
grain mustard, mustard seed mayo, onion marmalade, mizuna, tomato, muenster, wheat bun

The Switch Up / 13
our chef's latest sandwich creation

Chicken & Waffle / 17

bacon-laced mesquite flour waffle, crispy chicken tenders, sunny up local eggs, maple syrup, house sausage gravy

OVER LIVE MESQUITE WOOD

***Black Angus Ribeye / 36**
char-grilled broccolini, roasted garlic butter

Grilled Sirloin / 24
cheesy couscous “risotto”, broccolini, criminis, red miso butter

***Rotisserie Farm Bird / 18**
spit-roasted half chicken, Brussels sprouts, bacon, mustard vinaigrette, gremolata

Texas Redfish / 25
orzo pasta, wilted spinach, grape tomatoes, Parmesan cheese, lemon butter

***Pork Brisket / 17**
poblano-jack cheese grits, local fruit-tomatillo salsa

***Duck Breast / 19.5**
carrot-ginger purée, heirloom carrots, red onion, kale, citrus vinaigrette

Grilled Salmon / 20
ancient grains, fennel, celery root, squash, dried cranberries, feta

***Whiskey Braised Short Rib / 18.5**
smoked beef short rib, spaghetti squash, whiskey demi-glace, gremolata

***Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats and eggs of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.

CLASSIC COCKTAILS

Mango Habanero Margarita / 12

El Jimador Reposado Tequila, wood-grilled mango habanero syrup, Benedictine, lime, agave

Sazerac / 12

Sazerac Rye 6 year, simple syrup, Peychaud's bitters, Angostura bitters, Absinthe rinse

Aviation / 10

New Amsterdam Gin, Crème de Violette, Luxardo Maraschino, lemon

Pimm's Cup #1 / 11

Pimm's No. 1, orange, simple syrup, lemon, lime, ginger beer, cucumber

WC Old Fashioned / 10

Evan Williams 1783 Bourbon, simple syrup, Angostura Bitters

BOTTLES & CANS

Adelbert's Naked Nun, Wit...6 (5.8%)

Austin Eastciders, Pineapple Cider...6 (5%)

Bell's Brewing, Two Hearted Ale, IPA...6 (7%)

Bombshell Blonde, Ale...6 (5.3%)

Deep Ellum 'Local Legend', Milk Stout...6 (5.8%)

Founder's Brewing, All Day IPA...6 (4.7%)

Hofbrau Munchen, Munich Lager...6 (5.1%)

Lonestar, Tall Boy...4 (4.7%)

Montucky Cold Snacks, Tall Boy...4 (4%)

Revolver Brewing Blood & Honey, Wheat Ale...7 (7%)

Southern Star Brewing,

Buried Hatchet, Stout...8 (8.3%)

Unibroue, La Fin Du Monde, Tripel...12 (9%)

WHISKEY BARREL SELECTIONS

Savage & Cooke Second Glance

Eagle Rare 10 Year Bourbon

Whistle Pig Barrel Proof Rye

Old Forester Bourbon

1792 Bottled In Bond

Knob Creek Single Barrel

Angel's Envy Bourbon

Woodford Reserve Bourbon

Russell's Reserve Single Barrel Bourbon

Balcones Cask-Strength Single Malt

Garrison Brothers Single Barrel

WINE & BEER

BUBBLES

PROSECCO,

Valdo "Numero Uno", Italy

SPARKLING ROSÉ,

Segura Viudas, Spain

WHITES & ROSÉ

PINOT GRIGIO,

Lunardi, Italy

SAUVIGNON BLANC,

St. Supéry, CA

Wairau River, New Zealand

RIESLING,

NXNW, Oregon

CHARDONNAY,

Hess 'Shirtail Ranch', CA

Franciscan, CA

ROSÉ,

Rose Gold, France

REDS

PINOT NOIR,

Rodney Strong, CA

Meiomi, CA

Belle Glos, 'Las Alturas', CA

RED BLEND,

Tablas Creek 'Patelin Rouge', CA

Upshot, CA

'Abstract' by Orin Swift, CA

MALBEC,

Portillo, Argentina

CABERNET SAUVIGNON,

Federalist, CA

Robert Hall, CA

Austin Hope, CA

1/2 GLS CAR/BTL

n/a 9 34

n/a 9 34

4 8 30

5 10 38

6 12 46

4.5 9 34

5 10 38

6 12 46

5.5 11 42

5.5 11 42

6 12 46

n/a 17 66

5 10 38

6 12 46

n/a 17 66

4.5 9 34

5 10 38

6.5 13 50

n/a 17 66

LIGHT & CRISP

Austin Eastciders, Honey Cider...7 (5.2%)

Avery White Rascal,
Belgian White Ale...6 (5.6%)

Founders 'Solid Gold', Pilsner...6 (4.4%)

No Label El Hefe,
German Hefeweizen...6 (5.6%)

Oskar Blues Mama's Lil Yella Pils...6 (5.3%)

Real Ale Fireman's #4, Ale...5 (5.1%)

Saint Arnold Fancy
Lawnmower, Kölsch...6 (4.9%)

Dirty Blonde, Ale...5 (5.2%)

MALT & HOPS

8th Wonder Rocket Fuel,
Coffee Porter...9 (4.6%)

Alaskan, Amber Ale...6 (5.3%)

Ballast Point 'Sculpin', IPA...7 (7%)

Brooklyn, Brown Ale...6 (5.6%)

Deep Ellum Easy Peasy, IPA...7 (5.2%)

Deep Ellum Neato Bandito, Lager...7 (6.6%)

Deschutes Fresh Squeezed, IPA...7 (6.4%)

Lagunitas 'Little Sumpin',
Pale Wheat Ale...6 (7.5%)

Left Hand, Milk Stout (Nitro)...8 (6%)

New Belgium 'Voodoo Ranger', IPA...6 (7%)

Revolver Blood & Honey, Wheat Ale...7 (7%)

Southern Star Bombshell Blonde...7 (5.3%)

BOLD & ADVENTUROUS

Real Ale Devil's Backbone, Tripel...7 (8.1%)

Karbach Rodeo Clown, IPA...7 (9.5%)

Boulevard Tank 7, Farmhouse Ale...8 (8.5%)

WHISKEY FLIGHTS

Rye Whiskey Flight...16

Rittenhouse Rye, Sazerac Rye 6yr, High West Double Rye, Bulleit Rye

Bourbon Flight...16

Old Forester, Elijah Craig Small Batch, 1792 Small Batch, Woodford Reserve

Scotch Flight...18

Monkey Shoulder, Glenmorangie 10yr, Aberfeldy 12yr, Laphroig 10yr

Irish Flight...18

Redbreast 12yr, Jameson Caskmates, Kilbeggan, Connemara Peated Single Malt

Texas Flight...20

Garrison Brothers Bourbon, Rebecca Creek 306, Balcones Baby Blue, Herman Marshall Rye

Build Your Own Flight...18

Choose any four spirits from the flights above and create your own flight!

BEER FLIGHTS

Local Flight... 12

No Label El Hefe, Southern Star Bombshell Blonde, Dirty Blonde, 8th Wonder Rocket Fuel

Hop Head Flight...13

Deep Ellum Easy Peasy, Deschutes Fresh Squeezed, Real Ale Devil's Backbone, Karbach Rodeo Clown

Build Your Own Flight...13

Choose any four taps and experience some great brews!

SOCIAL HOUR

Monday - Friday, 3pm - 6pm & 9pm - 11pm

BAR BITES/5

Short Rib Poutine

hand cut fries, beef pan jus, local goat cheese, pickled vegetables, sunny up local egg

Duckitos

duck confit taquitos, cheese demi-glacé, pickled Fresno chiles

Mini Local Board

stuff we like from the neighborhood and make in house

Dips and Spreads Trio

red chile-sesame hummus, house onion dip, pimento cheese spread, kettle chips

Wagyu "State Fair" Corn Dogs

masa harina batter, pickled mustard seed ketchup

BEER/3

Montucky Cold Snacks

Dealer's Choice IPA draft

Lone Star Tall Boy

Dealer's Choice Local draft

Dirty Blonde draft

WINE/

5 GLASS 20 CARAFE

SPARKLING ROSE

Segura Viudas, Spain

MALBEC

Portillo, Argentina

PINOT GRIGIO

Lunardi, Italy

CABERNET SAUVIGNON

Federalist, CA

CHARDONNAY

Hess 'Shirtail Ranch', CA

COCKTAILS/5

WC Old Fashioned

Evan Williams 1783 Bourbon, simple syrup, Angostura Bitters

The Great Escape

pineapple-infused Plantation 5-year Rum, guava, pineapple-ginger syrup, lime

Guava Gimlet

42 Below Vodka, guava, pineapple, simple syrup, lime

Aviation

New Amsterdam Gin, Crème de Violette, Luxardo Maraschino, lemon

Tequila Rose

Monte Alban Tequila, St. Germain, lime, simple syrup, rose water