

COCKTAILS

GARDEN WATER / 10

GRAPEFRUIT, LIME
TOPO CHICO, LUNAZUL BLANCO
TEQUILA

THE DEVEREAUX / 10

CAVA, AGAVE, LAVENDER,
BRISTOW GIN

THE PRETTY MARIA / 9

GARDEN TOMATOES, DILL,
HABANERO, LUNAZUL BLANCO

WELL GROUNDED / 12

ICED COFFEE, CHICORY,
LEMON, CATHEAD PECAN VODK

CONFUCIUS / 13

SAGE, LEMON, WATERMELON,
HIGHBORN GIN

OCTOBER TIKI TAKEOVER

THE VOODOO THAT YOU DO / 12
WATERMELON, ORGEAT,
TULLAMORE DEW, APRICOT

ALL PROCEEDS BENEFITS THE
AUSTIN FOOD & WINE ALLIANCE
CULINARY GRANT PROGRAM

BEVERAGES

FLAT TRACK COFFEE

HOT COFFEE / 3
FLASH BREW / 4

TEAS BY THE STEEPING ROOM / 4

ORGANIC CAFFEINATED TEA
ENGLISH BREAKFAST
EASTSIDE EARL GREY
TSR HOUSE CHAI
HIMALAYAN HONEY GREEN
OFFERING OF MINT

ORGANIC HERBAL TEA
PUMPKIN SPICE

TOPO CHICO / 3

FRESH OJ / 4

ICED TEA / 3
ORGANIC BLACK
BLUEBERRY HIBISCUS (DECAF)

BEER

CIDER 8
AVAL
BRETON, FRANCE (6% ABV)

CIDER ROSE 8
SHACKSBURY
VERGENNES, VERMONT (6% ABV)

PILSNER 6
BRAZOS VALLEY BREWING CO.
TWO STEP
BRENHAM, TX (5.1% ABV)

PILSNER 6
INDEPENDENCE BREWERY
NATIVE TEXAN
AUSTIN, TX (5% ABV)

KOLSCH 7
RAHR & SONS BREWING
PALETA DE MANGO
FORT WORTH, TX (5% ABV)

HEFEWEIZEN 6
BIG BEND BREWERY
NATIONAL PARK
ALPINE, TX (5.5% ABV)

PALE ALE 7
ODELL BREWING CO.
ST. LUPULIN
FORT COLLINS, CO (6.5% ABV)

PALE BOCK 6
CELIS BREWERY
AUSTIN, TX (4.9% ABV)

IRISH RED ALE 6
HI SIGN BREWING
SHAMUS THE FIDDLER
AUSTIN, TX (5.2% ABV)

SESSION IPA 6
OASIS BREWING CO
METAMODERN
AUSTIN, TX (4.5% ABV)

IPA 7
TWISTED X
CHUPAHOPRA
AUSTIN, TX (6.3% ABV)

IPA 6
UNCLE BILLY'S BREWERY
THE GREEN ROOM
AUSTIN, TX (7.1% ABV)

IMPERIAL STOUT 8
FOUNDERS BREWING CO.
BREAKFAST STOUT
GRAND RAPIDS, MI (8.3% ABV)

DRAFT

KOLSCH 6
ZILKER BREWING CO.
FIERO GT
FT WORTH, TX (5.1% ABV)

IPA 6
STRANGELAND BREWERY
AUSTIN, TX (6.5% ABV)

PORTER 6
HOPS & GRAIN BREWING
AUSTIN, TX (6.5% ABV)

WINE

SPARKLING

CAVA
CLOS LA SOLEYA
BRUT
CATALONIA, SPAIN NV 10 / 40

PROSECCO BRUT ROSE
CA'VITTORIA
VENETO, ITALY 12 / 48

ROSE

PINOT NOIR
DOMAINE DE LA RAIMBAUDERIE
SANCERRE, FRANCE 2017 15 / 60

GRENACHE, CINSULT, SYRAH BLEND
BARTON & GUESTIER
PROVENCE, FRANCE 2017 9 / 36

WHITE

DRY RIESLING
DOMAINE BOTT-GEYL
ALSACE, FRANCE 2016 12 / 48

CASSAMATA BIANCO
BIBI GRAETZ
TUSCANY, ITALY 2015 9 / 36

CHARDONNAY
LE P'TIT PAYSON
MONTERREY, CA 2016 13 / 52

PINOT GRIGIO
VIGNE DEL MALINA
FRIULI GRAVE, ITALY 2012 52

CHENIN BLANC
DOMAINE LEDUC FROUIN
ANJOU, FRANCE 2016 56

ARNEIS (UNFILTERED)
ANGELO NEGRO
MONTEU ROERO, ITALY 2017 60

GRUNER VELTLINER
MICHAEL MALAT
KREMSTAL, AUSTRIA 2013 62

RED

PINOT NOIR
MCFADDEN FAMILY VINEYARDS
BLUE QUAIL
MENDOCINO, CA 13 / 52

SANGIOVESE
SPORTOLETTI
UMBRIA, ITALY 2015 10 / 40

NEBBIOLO
FRANCO SERRA
PIEDMONT, ITALY 2016 11 / 44

CABERNET SAUVIGNON
GROUND EFFECT WINE COMPANY
SANTA BARBARA, CA 2016 14 / 56

GSM
L'HORTUS
CLASSIQUE PIC SAINT LOUP
LANGUEDOC, FRANCE 2016 52

TEMPRANILLO
MARC ISART
MADRID, SPAIN 2016 40

TANNAT
BOUZA
MONTEVIDEO, URUGUAY 68

PITCHFORK PRETTY

EVERY SUNDAY

BRUNCH

10AM - 2PM

BAKED GOODS

PECAN SCONE DRIZZLED WITH MAPLE/BOURBON GLAZE	4
BLUBERRY AND BUCKWHEAT MUFFIN WITH PECAN STREUSEL	4
FIVE TINY BISCUITS WITH HOUSE MADE HAM, JAM AND JELLY	12
SPICED BANANA BREAD, ESPRESSO AND CREAM CHEESE FROSTING AND TOFFEE CARAMEL	10

OYSTERS

CHILLED WITH CHAMPAGNE AND MEYER LEMON MIGNONETTE	3 FOR 9
GRILLED WITH GARLIC AND PAPRIKA BUTTER	3 FOR 9

EGGS

TWO EGGS WITH RYE TOAST AND CHOICE OF SMOKED PORK BELLY OR SAUSAGE	12
STEAK AND EGGS WITH RYE TOAST AND BEEF JUS	19

SPECIALTIES

EARTH BOWL - TOASTED OATS , COCONUT, MIXED FRUIT AND SUNFLOWER SEED MILK	8
AVOCADO TOAST WITH ROASTED GARLIC AND HOMEMADE COTTAGE CHEESE	9
BIG SALAD OF GARDEN GREENS, ROASTED SWEET POTATO, BEET AND CABBAGE	13
CRAB HOLLANDAISE WITH A POACHED EGG AND HOT CABBAGE SLAW ON POTATO BREAD	16
CALDO DE POLLO FRITO, RED CHILE BROTH WITH CARROT, RADISH AND HERBS	14
RUBY SHRIMP AND RED SNAPPER TOSTADA WITH AVOCADO, CREMA AND HABANERO OIL	9

SANDWICHES

THE PITCHFORK - SOFT SCRAMBLED EGGS AND POTATO WITH PROVELONE AND HAM	13
THE PRETTY - EVERYTHING BAGEL, PIMIENTO CHEESE, ALFALFA SPROUTS	12
THE LOX - CAPERS, RED ONION, CREAMCHEESE AND LOX ON AN EVERYTHING BAGEL	14
THE TONGUE - A BEEFY "BLT-ESQUE" SITUATION WITH ICEBERG AND FERMENTED TOMATO	13

SIDES

SMOKED PORK BELLY	7
SAUSAGE PATTIES	7
STEAK	12
FRUIT	5
POTATOES	5
SIDE SALAD	5

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.