

M A D E
F A M I L Y F O R S T Y L E
S H A R I N G

LET US TAKE THE REINS

TRY OUR FAMILY-STYLE TASTING MENU | 65

OR

TRY OUR AUSTIN RESTAURANT WEEK PRE-FIXE

4 COURSE OPTION | 50

PARTICIPATION OF WHOLE TABLE IS REQUIRED

HALF-DOZEN EAST COAST OYSTERS, SMOKEY MIGNONETTE * 21
PIMENTO CHEESE WITH SPICY CRAB CRACKERS 9
BUCKWHEAT CORNBREAD AND HONEY MISO BUTTER 7
BEER PICKLES WITH GRILLED SHIITAKE, CORN AND ANCHO CHILE 7
GRILLED CORN AND TROUT ROE ON GARLIC BREAD* 12

RED SNAPPER MARINATED IN HABANERO OIL WITH GREEN TOMATO AND VERBENA* 16
BEEF TARTARE AND NEW POTATO WITH A SAUCE OF TUNA CONFIT AND BONE MARROW 15
SUMMER SALAD WITH CRISPY GRAINS, ROASTED TOMATO AND QUESO FRESCO 18
STEAMED ZUCCHINI, CANDIED SQUASH SEEDS, COCONUT AND MINT 13
GRILLED CABBAGE AND COLLARD GREENS WITH SMOKED PORK AND PEANUT 17

FRESHLY MILLED HOMINY WITH SHRIMP, COW PEAS, SWEET CORN AND PAPRIKA 26
GRILLED GOAT LOIN WITH DANDELION, SWEET POTATO AND PECAN 27
BEEF TONGUE WITH PICKLES, ONIONS AND SAUCE 22
FLOWER SHAPED PASTA WITH SHISHITO PESTO, EGGPLANT AND GOUDA 24
STEAMED HALIBUT WITH CUCUMBER, POTATO AND PEPPER CONFIT IN BUTTERMILK 29

FRIED CHICKEN WITH RED CHILE, BUTTERMILK DRESSING & SLAW 31
BEEF RIB WITH PICKLES, ONIONS & SAUCE 42

EXECUTIVE CHEF
MAX SNYDER

GENERAL MANAGER
ALEXANDER DUBEY

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

COCKTAILS

RUM MONTH CLASSICS

CAIPIRINHA / 12
CACHACA, LIME

HEMINGWAY DAIQUIRI / 13
CASA MAGDELENA, LIME, GRAPEFRUIT,
MARASCHINO LIQUEUR

MAI TAI / 14
APPELTON 12YR, RHUM JM,
LIME, DRY CURACAO, PECAN ORGEAT

QUEEN'S PARK SWIZZLE / 13
HAMILTON 86, MINT, LIME, ANGOSTURA

OLD FASHIONED / 13
DIPLOMATICO MANTUANO, DEMERARA,
ANGOSTURA

YAKA HULA HICKEY DULA / 14
MYERS DARK, PLANTATION PINEAPPLE,
DOLIN DRY, ORANGE

STANDBYS

GARDEN PARTY / 13
CATHEAD HONEYSUCKLE VODKA, RASPBERRY,
YAUPON TEA

TALL TALE / 13
DESERT DOOR SOTOL, LIME,
YELLOW CHARTREUSE, APEROL

ON WEDNESDAYS,
WE WEAR PINK / 12
TITO'S, CINNAMON,
GRAPFRUIT, LEMON, SODA

HAPPY HOUR

MONDAY *through* FRIDAY
5-6 PM

\$3 OFF COCKTAILS, BEER
& WINES BY THE GLASS

\$12 OFF BOTTLES OF WINE

HALF OFF SNACKS & APPS

\$1 DONATION TO
CENTRAL TEXAS FOOD BANK

CIDER & BEER

CIDER | 8
MOONTOWER CIDER CO. • SEMI DRY
AUSTIN, TX • 6.5% ABV

ROSE CIDER | 10
AVAL • FRANCE • 6% ABV

BERLINER WEISE | 6
INDEPENDENCE BREWERY • CUCUMBER REDBUD
AUSTIN, TX • 4.9% ABV

SOUR DRY ALE | 8
BLUE OWL BREWING CO. • TROPICAL BRUT
AUSTIN, TX • 7% ABV

PILSNER | 6
BRAZOS VALLEY BREWING CO. • TWO STEP
BRENNHAM, TX • 5.1% ABV

PILSNER | 6
TRUMER BREWERY • TRUMER PILS
BERKLEY, CA • 4.8% ABV

PILSNER | 6
INDEPENDENCE BREWERY • NATIVE TEXAN
AUSTIN, TX • 5% ABV

SESSION IPA | 6
OASIS BREWING CO. • METAMODERN
AUSTIN, TX • 4.5% ABV

IPA | 7
BELL'S BREWERY • TWO HEARTED IPA
KALAMALAZOO, MI • 7% ABV

IPA | 7
CELIS BREWERY • JUICY
AUSTIN, TX • 7% ABV

HAZY IPA | 7
BELLS BREWERY • OFFICIAL
KALAMALAZOO, MI • 6.4% ABV

ALTBIER | 6
ALTSTADT BREWERY
FREDRICKSBURG, TX • 4.8% ABV

PALE ALE | 6
BROOKLYN BREWERY • SUMMER ALE
BROOKLYN, NY • 5.0% ABV

COFFEE PORTER | 8
EIGHTH WONDER BREWERY • ROCKET FUEL
HOUSTON, TX • 4.6% ABV

DRAFT

SESSION IPA | 6
INDEPENDENCE BREWING CO. • POWER & LIGHT
AUSTIN, TX • 5.3% ABV

BRUT IPA | 8
REAL ALE BREWING CO. • MOONWALK
BLANCO, TX • 6.2% ABV

PALE ALE | 6
ZILKER BREWING CO. • PARKS & REC
AUSTIN, TX • 5.6% ABV

CHERRY WHEAT ALE | 7
BELLS BREWERY • POOLTIME
KALAMALAZOO, MI • 6.4% ABV

BY THE GLASS

SPARKLING

PROSECCO | 13
MILLESIMATO • DOMUS-PICTA
VALDOBBIANDENE, ITALY • 2017

PINOT NOIR BLEND | 15
JANSZ • PREMIUM ROSE NV
PIPERS RIVER, TASMANIA

CHAMPAGNE | 22
LAURENT - PERRIER • "LA CUVEE" BRUT
TOURS-SUR-MARNE, FRANCE • NV

ROSE

PINOT NOIR | 11
VILLA WOLF • PFALZ, GERMANY • 2017

CARIGNANE | 14
POPULUS • MEDOCINO, CA • 2018

WHITE

CHARDONNAY BLEND | 11
DOMAINE BUOSQUET • GAIA
MENDOZA, ARGENTINA • 2015

SAUVIGNON BLANC | 11
BECKER VINEYARDS
STONEWALL, TX • 2018

ALBARINO | 12
MARTIN CODAX
RIAS BAIXAS, SPAIN • 2017

PECORINO | 13
SIMONE CAPECCI • CIPREA
MARCHE, ITALY • 2016

RED

ZWEIGELT | 12
WEINGUT MARKUS HUBER
REICHERSDORF, AUSTRIA • 2017

SANGIOVESE | 11
POGGIO NIBBIALE
TUSCANY, ITALY • 2015

SYRAH BLEND | 10
CHATEAU MOURGUES DU GRES
COSTIERES DE NIMES, FRANCE • 2017

SHIRAZ | 15
YALUMBA • SAMUEL'S COLLECTION
BAROSSA, AUSTRALIA • 2017

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