

FAMILY MADE FOR STYLE
SHARING

LET US TAKE THE REINS
TRY OUR FAMILY-STYLE TASTING MENU | 65

PARTICIPATION OF WHOLE TABLE IS REQUIRED

HALF-DOZEN EAST COAST OYSTERS, SMOKEY MIGNONETTE *	21
BUCKWHEAT CORNBREAD AND HONEY MISO BUTTER	7
GRILLED BEETS WITH CANDIED GINGER & SESAME OIL	7
PIMENTO CHEESE WITH SPICY CRAB CRACKERS	9
TROUT ROE ON RYE TOAST WITH ONION JAM AND WHIPPED NEUFCHATEL *	11

ROASTED MAITAKE, SPAGHETTI SQUASH AND COCONUT	14
SALAD OF BABY LETTUCES AND GRILLED CABBAGE, PECAN AND MARIGOLD VINEGAR	17
BEEF TARTARE DRESSED IN CHILI OIL WITH HORSERADISH AND BROWN RICE CRISPS *	15
RED SNAPPER WITH FROZEN RADISH, BUCKWHEAT AND TANGERINE *	16
POLENTA AND BLUE CRAB WITH GREEN GARLIC AND CILANTRO	16

POTATO GNOCCHI WITH ARUGULA, BROCCOLI AND SUNFLOWER SEED	21
GOLDEN TILEFISH, BUTTERNUT SQUASH, CABBAGE AND LEMONGRASS	27
RED SHRIMP, POTATO, JALAPENO, SCALLION AND ROASTED SHELL BUTTER	25
GOAT LOIN, SPICED GHEE, GRILLED RADISH AND PERSIMMON YOGURT	26
BEEF TONGUE WITH PICKLES, ONIONS & SAUCE	22

FRIED CHICKEN WITH RED CHILE, BUTTERMILK DRESSING & SLAW	31
BEEF RIB WITH PICKLES, ONIONS & SAUCE	37

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

SIGNATURES | 12

GARDEN WATER GRAPEFRUIT, LIME, TOPO CHICO, LUNAZUL BLANCO TEQUILA	
TALL TALE DESERT DOOR SOTOL, YELLOW CHARTREUSE, APEROL, LIME	
SUMMER DOWN NOW CODIGO ROSA TEQUILA, SOLERNO, DOLIN BLANC, ROSEMARY	
LIL'SMOKEY BALCONES SINGLE MALT, SALERS, PIMENTO	
HARRY CHERRY DICKEL RYE, CHERRY, CYNAR	
ENDLESS PARADISE PEAR SHRUB, GINGER, LEMON, OLD OVERHOLT BONDED RYE	
FALL AND OATS ANGOSTURA DI AMARO, WALNUT, MAPLE TOASTED OATMILK, WILD TURKEY	
NIGHT OWL RON ZACAPA 23, ICED COFFEE, ALLSPICE	

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

CIDER & BEER

CIDER 8 MOONTOWER CIDER CO • AUSTIN, TX • 6.5% 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 CO. • PALETA DE MANGO FORT WORTH, TX • 5% ABV
BELGIAN WIT 6 ADELBERT'S BREWERY • NAKED NUN AUSTIN, TX • 5.8% ABV
HEFEWEIZEN 6 BIG BEND BREWING CO. • 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 INDEPENDENCE BREWING CO. • LIBERTY LUNCH AUSTIN, TX • 5.5% ABV
IPA 7 BELL'S BREWERY • TWO HEARTED IPA KALAMALAZOO, MI • 7% ABV
WIEZENBOCK 6 RENTSCH BREWERY • AMBER WHEAT ALE GEORGETOWN, TX • 5.9% ABV
IMPERIAL STOUT 8 FOUNDERS BREWERY • BREAKFAST STOUT GRAND RAPIDS, MI • 8.3% ABV
DRAFT
PALE LAGER 6 HOPS & GRAIN BREWING THE ONE THEY CALL ZOE AUSTIN, TX • 5.2% ABV
ROSE ALE 8 VISTA BREWING • LAISSEZ FAIRE DRIFTWOOD, TX • 6.5% ABV
PORTER 6 HOPS & GRAIN BREWING • PORTER CULTURE AUSTIN, TX • 6.5% ABV
COFFEE MILK STOUT 6 ZILKER BREWING CO. AUSTIN, TX • 5.9% ABV

BY THE GLASS

SPARKLING

CAVA RESERVA 12 LOXAREL AMALTEA • BRUT NATURE PENEDÈS, SPAIN NV
CREMANT 11 MEDIVOL • BRUT ROSE LIMOUX, FRANCE • NV

ROSE

GRENACHE, CINSULT, SYRAH BLEND 9 BARTON & GUESTIER PROVENCE, FRANCE • 2016
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WHITE

DRY RIESLING 12 DOMAINE BOTT-GEYL ALSACE, FRANCE • 2016
GARGANEGA 11 PRA OTTO • SOAVE CLASSICO VENETO, ITALY • 2017
CHARDONNAY 13 LE P'TIT PAYSON MONTERREY, CA • 2016

RED

PINOT NOIR 12 DON & SONS SONOMA COAST, CA • 2015
NEBBIOLO 11 VEGLIO PIEDMONT, ITALY • 2015
SANGIOVESE 10 SPORTOLETTI UMBRIA, ITALY • 2015
CABERNET SAUVIGNON 14 GROUND EFFECT WINE COMPANY SANTA BARBARA, CA • 2016