

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 AND WHIPPED NEUFCHÂTEL ON RYE TOAST * 11

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

- POTATO GNOCCHI GLAZED WITH DILL, BROCCOLI AND SUNFLOWER SEED 21
- KING SALMON, BUTTERNUT SQUASH, CABBAGE AND LEMONGRASS 27
- RED SHRIMP, POTATO, JALAPENO, SCALLION AND ROASTED SHELL BUTTER 25
- GOAT LOIN, SPICED GHEE, WATERMELON RADISH AND PERSIMMON JUS 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
ADELBERG'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 | 10
CLOS LA SOLEYA • BRUT
CATALONIA, SPAIN NV
- PROSECCO BRUT ROSE | 12
CA'VITTORIA • VENETO, ITALY

ROSE

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

WHITE

- DRY RIESLING | 12
DOMAINE BOTT-GEYL
ALSACE, FRANCE 2016
- CASSAMATA BIANCO | 9
BIBI GRAETZ
TUSCANY, ITALY 2015
- 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