



Drinks

SPARKLING WINE

- Kraemer Blanc de Blancs Brut, *France* • 9/30
- Ceretto Moscato d’Asti, *Piedmont* • 11/40
- In Contrada Vineyard, Piccole Bolle, *(Bottled) San Antonio* • 14/50
- Avissi Prosecco, *Veneto (Split 187ml)* • 12
- Möet & Chandon Brut Rosé, *Champagne (Split 187ml)* • 45

WHITE AND ROSÉ WINE

- Intermingle Chardonnay, *California* • 9/30
- Benvolio Pinot Grigio, *Friuli* • 9/30
- Echo Bay Sauvignon Blanc, *Marlborough* • 9/30
- Bieler Père et Fils Sabine Rosé, *Provence* • 9/30
- Kendall-Jackson Vintner’s Reserve Chardonnay, *California* • 10/36
- Pomelo Sauvignon Blanc, *California* • 12/42
- Pavette Chardonnay, *California* • 12/42
- Jean-Marc Brocard Chardonnay, *Saint-Claire, Chablis* • 17/62
- Famille Natter Sauvignon Blanc, *“Terre Blanches”, Sancerre* • 20/75

RED WINE

- Tailslide Pinot Noir, *California* • 9/30
- Ryder Estate Cabernet Sauvignon, *California* • 9/30
- Black Cabra Malbec, *Mendoza* • 9/30
- Banfi Chianti Superiore, *Tuscany* • 10/36
- Cline Seven Ranchlands Merlot, *Sonoma County* • 12/42
- Fossil Point Pinot Noir, *Edna Valley* • 12/42
- Pavette Cabernet Sauvignon, *California* • 12/42
- Joel Gott 815 Cabernet Sauvignon, *California* • 13/48
- Archery Summit Pinot Noir, *Willamette Valley* • 16/60
- Canvasback Cabernet Sauvignon, *Columbia Valley* • 17/62
- JL Chave Grenache/Syrah, *Mon Coeur, Côtes du Rhone* • 18/68
- Belle Glos Clark & Telephone Pinot Noir, *Santa Maria Valley* • 22/84

MOCKTAILS

- The More the Berrier • 12

Ritual Zero Proof Gin, Mixed Berries, Lemon Juice,
Simple Syrup, Rosemary
- Pear-fectly Spiced Ginger • 13

Ritual Zero Proof Dark Rum, Pear Juice, Ginger Beer,
Vanilla Simple Syrup, Lime Juice
- Not Toddy • 12

Ritual Zero Proof Whiskey, Maple Syrup, Orange Bitters
- Phony Negroni • 14

Ritual Zero Proof Gin, N/A Vermouth, Lime Juice

COCKTAILS

- Signature Frozen Margarita • 10
- Butter Pecan Old Fashioned • 12

Benchmark Old No. 8 Bourbon, Butter Pecan Simple Syrup,
Angostura and Pecan Bitters
- Big Tex Margarita • 14

Tres Agaves Blanco, Lime Juice, Orange Juice,
Orange Agave (Enhance with Herradura Reposado • 16)
- Lavender Lemonade • 12

Ford’s London Dry Gin, Lemon Juice, Lavender Syrup,
Brut Sparkling
- Bluebonnet Breeze • 14

The Botanist Gin, Lemon Juice, Blueberry Syrup,
Simple Syrup, Soda
- Blood Orange Martini • 12

Cruzan Aged White Rum, Blood Orange Puree, Lemon Juice,
Simple Syrup
- Sage and Peach Mule • 13

Enchanted Rock Peach Vodka, Lime Juice, Ginger Syrup,
Peach Puree, Soda



Starters

Artichoke White Bean Dip • 12
Crostini, Vegetable Crudit , Pickles

Ginger Soy Brussels Sprouts • 15
Ginger Soy Caramel, Sesame Cucumbers, Cilantro-Lime Emulsion, Sesame Brittle, Jalape o, Scallion, Lime

Crispy Cauliflower • 15
Romesco, Gremolata, Preserved Lemon, Toasted Almonds

Smoked Wagyu Meatballs • 18
Housemade Wagyu Meatballs, Demi-Glace, Sweet Potato Puree, Pickled Red Onion

Chili Crunch Calamari • 17
Chipotle Mayo, Pickled Veggies, Cilantro, Lime

Smoked Salmon & Crispy Polenta • 16
House Smoked Salmon, Crispy Polenta Cakes, Dill Crema, Trout Roe

Crispy Avocado & Crab Salad • 22
Panko Crusted Avocado, Blue Crab, Cucumber, Pickled Onion, Cilantro

Chesapeake Crab Cake • 19
Fennel Apple Slaw, Dijon Aioli

Charcuterie & Cheese Board • 36
A Thoughtful Selection Of Artisan Meats & Cheeses, Assorted Garnishes

Pizzas

Sausage, Peppers, & Onions • 17
Italian Sausage, Sweet Onion, Bell Pepper,
Marinara, Mozzarella

Soppressata • 17
Soppressata, Marinara, Mozzarella

Wild Mushroom • 18
Mixed Mushrooms, Mozzarella, Goat Cheese,
Arugula, Truffle Vinaigrette

Butternut, Kale & Bacon • 20
Butternut Squash, House-Smoked Bacon, Kale,
Mozzarella, Pecorino

Prosciutto & Fig • 20
Marinara, Mozzarella, Whipped Ricotta,
Prosciutto, Pickled Red Onion, Fig Jam

Soup & Salads

Smoked Onion Soup • 10
Balsamic Onions, Smoked Beef Stock, Croutons,
Smoked Gouda, Provolone, Chives

Butternut Squash Soup • 10
Spiced Crema, Chive Oil

Simple Salad • 11
Arcadia Greens, Carrots, Cucumbers, Tomatoes,
Croutons, White Balsamic Vinaigrette

Stone Oak Salad • 12
Arcadia Greens, Granny Smith Apple, Dried Cherries,
Aged White Cheddar, Candied Pecans,
Orange Chipotle Vinaigrette

Caesar • 12
Gem Lettuce, Caesar Dressing,
Parmesan Crunch

Pickled Beet Salad • 14
Arcadia Greens, Whipped Goat Cheese,
Baguette Tuile

Wood-Grilled Steaks

8oz Prime Filet Mignon • 50

14oz Prime NY Strip • 55

16oz Prime Ribeye • 60

Tomahawk Ribeye • 138

Brandied Peppercorn Sauce / Blue Cheese Butter / Herb Butter • 4
Black Truffle Butter / Demi-Glace • 6

Entrees

Chef's Market Selection • MP
Chef's Preparation

Grilled Norwegian Salmon • 36
Roasted Cauliflower, Fingerling Potatoes, Nduja, Cauliflower Puree, Apricot Dijon Glaze

Sautéed Jumbo Shrimp • 34
Housemade Spaghetti, Tomatoes, Pickled Peppers, Arugula, Lemon Cream

Wood-Grilled Half Chicken • 32
Mascarpone Polenta, Roasted Mushrooms, Grilled Asparagus, Chicken Jus

Coriander-Crusted Duck Breast • 39
Poached Medjool Dates, Parsnip Puree, Broccolini, Duck Jus

Braised Beef Short Rib • 38
Parship Puree, Fingerling Potatoes, Heirloom Carrots, Demi-Glace, Crispy Onions

14oz Double-Cut Pork Chop • 36
House Spice Rub, Sweet Potato Puree, Asparagus, Cipollini Onions, Apple Mostarda

Parisienne Gnocchi • 26
Butternut Squash, Sage, Pecorino, Crispy Prosciutto, Brown Butter

Black Truffle Burger • 22
Smoked Gouda & Swiss Cheeses, Balsamic Onions, House Pickles, Black Truffle Aioli, Fries

Sides

Whipped Yukon Gold Potatoes • 12

Au Gratin Potatoes • 12
Gold Potatoes, White Cheddar, Smoked Gouda, Bacon

Whipped Sweet Potatoes • 12
Bourbon Maple Honey Butter

Parmesan Truffle Fries • 12
Truffle Salt, Parmesan, Truffle Aioli

Cauliflower, Potatoes & Nduja • 12

Sautéed Broccolini • 12
Confit Tomatoes, Garlic, Chili, Parmesan Crunch

Signature Onion Rings • 12
Panko Crusted, Buttermilk Ranch & Chipotle Aioli

Grilled Asparagus • 12
Confit Garlic, Black Truffle Aioli, Crispy Shallots

Shrimp & Crab Fried Rice • 19
Sautéed Shrimp, Lump Crab, Egg, Bell Pepper, Jalapeño, Cilantro, Ginger Soy Glaze, Sesame