

## snacks

### DEVILED EGGS 🌿

Romesco. Pancetta, Grana Padano. \$8

### PAO DE QUEIJO CHEESE BREAD 🌿

Parmigiano-Reggiano. Garlic yogurt. \$6

### CHICK PEA FRIES 🥕

Tomato puree. Rosemary-olive salad. \$6

### AVOCADO FUNDIDO

Garlic sausage. Fontina. Calabrese peppers. Organic chipotle tortilla chips. \$14

### CHARRED SHISHITO PEPPERS

Gochujang. Sesame seeds + cilantro. \$9

### CAULIFLOWER HUMMUS 🌿 🥕

Sliced cucumbers. Chick pea socca. \$7

### POTATO BRAVAS

Fried fingerling potatoes. Catalan tomato sauce. Garlic aioli. \$6

# local

## KITCHEN + BAR

## starters

### WEST COAST FRIED OYSTERS

Nuoc mam sauce. Cilantro. Mint. Lettuce. Crème fraîche. \$14

### TRUFFLE RISOTTO

Serrano ham. Grana Padano. Calabrese peppers. Parsley. \$18

### COCONUT BUTTERNUT SQUASH SOUP 🥕

Fried plantain. Cashews. \$8

### SHRIMP & SAUSAGE GUMBO

Andouille sausage. Gumbo filé. Steamed rice \$10

### CROQUETTES

Chicken + Serrano. Peperonata. Piquillo aioli. \$9

### PULPO 🌿

Navy beans. Romesco sauce. Spanish chorizo. Grapefruit. Young onions. \$22

### GOAT CHEESE 🌿

Charred avocado. Evoo. Micro radish. Fennel crackers. \$10

### HOUSE SALUMI + CHEESE SELECTION

Spicy pickled carrots. Onion marmalade. Artisanal bread. \$22

🌿 = can be modified or is gluten free 🔥 = hot

🥕 = can be modified or is vegan

## texas steak house

44 Farms 100% Black Angus Natural Beef | Texas Certified Angus Beef (CAB) 🌿

>> 44 FARMS FILET 6oz, \$36

>> CAB FILET TEXAS 8oz, \$39

>> CAB FILET TEXAS 12oz, \$49

>> 44 FARMS PRIME DRY AGED RIBEYE 12oz, \$59

>> CAB PRIME RIBEYE 16oz, \$49

>> 44 FARMS SIRLOIN 10 oz, \$19

Add to any steak: Shrimp \$9 | Maine lobster \$16 | Lump blue crab \$12 | Fried oysters \$10

sauces

Gorgonzola demi \$2  
Chimichurri \$2 🌿

White truffle parmesan butter \$3  
Garlic chipotle cilantro butter \$2

sides

Truffle polenta \$8  
50/50 potatoes \$8  
Brown butter cremini mush \$9  
Roasted broccoli \$7  
Skinny fries \$5

Truffle parmesan butter noodles \$8  
Plancha asparagus \$8  
Creamed spinach \$7  
Tuscan navy beans \$8  
Garlic chipotle french green beans \$8

## pasta

### CHICKEN PAPPARDELLE

Black garlic Alfredo. Grana Padano. \$18

### BOLOGNESE

Spaghetti. Hand-cut Bolognese. Orange zest. \$14

### WINTER SQUASH RAVIOLI

Lemon crème fraîche. Almond crumble. Black pasta. Chives. \$18

### SPAGHETTI DIABOLIQUE 🌿 🔥

Spicy marinara. Shrimp. Jalapeños. Red pepper. Roasted garlic. \$19

### LOBSTER MAC + CHEESE

Lobster. Pangrattato bread crumbs. Manchego + Comté cheese. Pancetta. French beans. \$34

## pizza

### NAPOLETANA

Paula Lambert fresh mozzarella. Marinara sauce. Basil. Evoo. \$14

### FLAMMKUCHEN

House bacon. Crème fraîche. Onions. Leeks. \$15

### MUSHROOM TRUFFLE

Crème fraîche. Shiitake. Spinach. Truffle oil. Pecorino. \$18

### FIG + BLUE

Fig jam. Gorgonzola. Serrano ham. Hazelnuts. \$17

### PEPPERONI

Calabrese peppers. Ricotta. \$16

LOCALLY  
FIELDING'S  
OWNED

## salads

### CHOPPED COBB 🌿

House bacon. Sliced chicken breast. Romaine. Eggs. Gorgonzola. Tomatoes. Avocado. Colinas De Garzón EVOO & balsamico. \$17

### BEET & FETA SALAD 🌿

Arugula. French green beans. Spring onions. Navy beans, Romesco. Sherry vinegar. Toasted almonds \$12

### ESCAROLE

Roasted butternut squash. Dry apricots. Toasted hazelnuts. Radishes. Jicama. Miso dressing. \$12

### BIBB LETTUCE

Serrano ham. Scallions. Manchego. Pears. Blue cheese dressing. \$12

### CAESAR SALAD

Romaine. Grilled ciabatta crouton. Grana Padano. Spanish anchovies. \$10

### SMALL GREEN SALAD 🌿

Mesclun. Balsamic vinaigrette. Black sesame seed crumble. \$7

Add to any salad: Shrimp \$9 | Steak \$10 | Salmon \$15  
Chicken \$6 | Blue crab \$12

## plates

### 44 FARMS POT ROAST

Hazelnut Mole. Steamed rice. Navy beans. Cilantro. Mojo verde. Flour tortillas. \$23

### PAN ROASTED CHICKEN BREAST

Winter squash. Cipollini onions. Young carrots. Black garlic. Sour mustard sauce. Fresh herbs. \$25

### SUSTAINABLE IDAHO BLACKENED TROUT

Verjus Beurre blanc. 50/50 potatoes. Roasted Broccoli. Hazelnut oil+Dashi. \$26

### SPRING LAMB COCONUT CURRY

Red pepper pappardelle. Asparagus. Young carrots. Cauliflower. Micro cilantro. \$24

### SALMON RAMEN

Bay of Fundy Salmon. Miso broth. Shitake. Ramen noodles. Cashew. Cucumbers. Avocado. Butter radishes. Cilantro. \$28

### THAI VEGETABLE CURRY 🌿 🥕

Carrots. Cauliflower. Broccoli. Potatoes. Onions. Mushrooms. Coconut milk. Steamed rice. Cilantro & Mint. Cashew. \$17

### DIVER SCALLOPS 🌿

Truffle polenta. Leeks julienne. Apple cider essence. \$32

## sandwiches

### CHICKEN CUBANO

Ham. Comté cheese. Dijon. Candied jalapeños. Ciabatta. Fries. \$16

### PRESSED GRILLED CHEESE

Oven-dried tomatoes. Butter. Pecorino + Vermont Cheddar. Fries. \$12

### SIRLOIN TIPS

Caramelized onions. Romesco. Manchego. Brioche. Fries. \$16

### LOCAL BURGER 🌿

Cassis mustard. Grafton cheddar. Oven-dried tomatoes. Lettuce. Brioche. Fries. \$15

### TEXAS BLUES BURGER 🌿

Fig jam. Lettuce. Pickled red onion. House bacon. Fresh jalapeños. Blue cheese. Brioche. Fries. \$17

### CRAB CLUB

House bacon. Avocado. Garlic aioli. Radish sprouts. Pain de mie. Fries. \$18

Sub Fries with Salad: \$3

# local beverages

## cocktails

Ask us for our featured cocktail

### MULE PACK

Enchanted Rock premium vodka Enchanted Rock Peach vodka. Texas Ranger whisky. Herradura Silver. Fever Tree ginger beer \$40

### BARREL AGED LEMON NEGRONI

Malfy Limon Italian gin. Campari. Carpano Antica Formula Sweet Vermouth. Orange zest ice sphere. Orange slice \$14

### REINVENTED PINK GIN MARTINI

Plymouth Gin Navy Strength Gin (57%). Martine Texas Honeysuckle Liqueur. Angostura bitters. Wide lemon peel \$12

### BANGIN' PEACH TEA

Peach vodka. Sweet Tea vodka. Finlandia vodka. Owl's Brew Pink & Black Tea. Fielding's organic black tea. Fresh pressed lemon. Cane syrup \$12

### DRAGON'S BREATH

Red Handed Texas bourbon. St Germain Elderflower liqueur. Cointreau. Simple syrup. Smoked ice cubes. \$15

### COPPER CUP MULE

Russian Standard vodka. Fresh lime juice. Fever Tree ginger beer. \$14

### PEPPATINI

Peppadew peppers infused Finlandia vodka. Cointreau. Fresh lime juice. Agave nectar. \$12

### MARIPOSA

Fruit Lab hibiscus liqueur. Fresh cucumber. Toffoli Prosecco. \$10

### CREEKSIDE PALMER

Fresh herbs and lemon infused 1876 Vodka. Owl's Brew pink & black tea infusion. Green tea syrup. Sour lemonade ice. \$12

### CARIBBEAN OLD FASHIONED

Bacardi 8 Rum. Cedillia Açai liqueur. Simple syrup. Angostura Bitters. Ice sphere. \$12

### TEX-MEX CHERRY COLA

Black Mission figs and vanilla bean infused Casamigos Blanco Tequila. Luxardo cherries. Woodford Reserve spiced cherry bitters. Lime juice. Pure cane Coca-Cola. \$12

### DELUXE TEXAS GRAPEFRUIT

Grapefruit Vodka. Fresh grapefruit juice. Mint. Sugared rim. \$12

### BRAZILIAN SUNRISE

Leblon Cachaça. Aperol. Shrub & Co Blood Orange Shrub. Simple syrup. Fresh lime juice. \$12

### BONDED OLD FASHIONED

Old Forrester 1897 Bonded Whiskey. Orange peel & cherry bitters. \$12

### STRAWBERRY BASIL CHILLER

Sauza Blue Silver tequila. Chambord liqueur. Hand crafted strawberry sorbet. Fresh basil. Sea salt. Fresh lime juice. Patrón Citrónge Mango float. Sugar rim. \$13

## zero proof

### SODA

Coca Cola  
Diet Coke  
Coke Zero  
Sprite  
Fanta Grape  
Fanta Orange  
St. Arnold Root beer  
Dublin Dr. Pepper  
Fever Tree ginger beer  
Fever Tree ginger ale

### BOTTLED WATER

Perrier sparkling water  
Fiji natural artesian water

### TEA

Organic iced teas  
Strawberry green tea  
Texas black tea

Two Leaves and a Bud® organic hot teas

## beer

We're always pouring something new.

Ask us for our feature menu and see what's new on tap and in bottles.

## wine

Ask for our wine by the bottle list

4oz | 7oz | btl

### BUBBLES

LaMarca Prosecco   Italy, NV	\$10	\$32
JCB by Jean Charles Boisset No 21 Brut   Burgundy, France	\$15	\$40
Scharffenberger Brut Rosé   North Coast California, NV	\$16	\$52
Delamotte Champagne   France, NV	\$18	\$72
Bollinger Special Cuvee   France, NV	\$20	\$119

### PINOT GRIGIO + SAUVIGNON BLANC

Ca' Montini Pinot Grigio   Italy	\$7	\$13	\$29
Santa Margherita Pinot Grigio   Italy	\$9	\$15	\$39
Babich Sauvignon Blanc   Marlborough, New Zealand	\$5	\$8	\$25
Atalon Sauvignon Blanc   Napa	\$9	\$15	\$39

### CHARDONNAY

Hahn Winery   Central Coast	\$7	\$12	n/a
Saracina Unoaked   Mendocino	\$5.5	\$9	\$27
Ferrari Carrano   Russian River Valley	\$9	\$15	\$39
Rombauer   Carneros	\$12	\$19	\$50

### OTHER WHITE

Franciscan Equilibrium White Blend   Napa	\$7	\$12	n/a
Long Shadows Poet's Leap Riesling   Columbia Valley, WA	\$6.5	\$11	\$34
Bodega Vina Nora Albariño   Galicia, Spain	\$7	\$12	\$36
Miraval Rosé   Provence, France	\$7.5	\$13	\$38

### PINOT NOIR

Banshee   Sonoma Coast	\$9	\$15	n/a
DeLoach Le Roi   California	\$5.5	\$9	\$27
Meomi   Sonoma, California	\$8	\$13	\$39
Etude, Fiddlesticks   Sta Rita Hills	\$12	\$19	\$50

### MALBEC + TEMPRANILLO

Maal 'Biolento' Malbec   Mendoza, Argentina	\$6.5	\$11	\$33
Atalayas de Golban Torre de Golban Crianza   Duero, Spain	\$7	\$12	\$36

### CABERNET SAUVIGNON

Amici   Napa	\$6.5	\$11	n/a
Raymond Sommelier Selection   North Coast California	\$6	\$10	\$31
Consortium   Napa	\$9	\$15	\$39

### ZINFANDEL + SYRAH

St. Francis Old Vines Zinfandel   Sonoma, California	\$8	\$13	n/a
Boneshaker Zinfandel   Lodi, California	\$6.5	\$11	\$33






### RED BLEND + OTHER RED

Bodegas Filon Garnacha   Calatayud, Spain	\$5	\$8	\$25
Abstract by Orin Swift   California	\$8	\$14	\$41
Gerard Bertrand Kosmos   Languedoc-Roussillon, France	\$9	\$15	\$39
Merlot Flora Springs   Napa 2014	\$12	\$18	\$58
Alpha Omega II   Napa	\$15	\$22	\$62

## kids menu

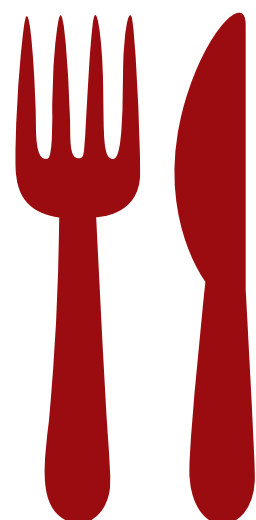
\$8 eats for 12 and under

eats

Slider cheeseburger + fries  
Pressed grilled cheese + fries  
Chicken + mixed green salad   
Cheese Pizza  
Pepperoni Pizza  
Mac + cheese  
Butter pasta   
Butter pasta + chicken   
Pasta marinara   
Pasta marinara + chicken 

sweets

One scoop of gelato  
Vanilla / Hazelnut praline  
Pistachio / Caramel sea salt



- we're open every day of the year -