

Dinner Menu

starters

- TRUFFLED DEVEILED EGGS** salty sow bacon crumbles 6
- CHARCUTERIE & CHEESE BOARD** all the fixin's, toasted baguette . . . 19
- ROASTED BONE MARROW** bacon + swiss crust, toasted baguette . . . 22
- TRIPLE FRIED DUCK FAT FRIES** cold bearnaise, 110 minute egg ... 9 Large 5 Small
- CHICKEN LIVER MOUSSE IN A JAR** pickled red onion, apple gelee, toasted baguette . . . 8.5

salad

- BRUSSELS SPROUT CAESAR SALAD** candied almonds, dried cranberries
parmesan . . . 9
- ROASTED ORGANIC BEETS** goat cheese, pistachio vinaigrette 8.5

vegetables

- YUKON GOLD MASHED POTATOES** neck bone gravy 5
- BBQ HOMINY** 5
- BROCCOLINI** toasted pecan brown butter, pecorino 8
- COLLARD GREENS** smoked ham hocks 6
- CHEESE GRITS** 6
- QUINOA & LENTILS** 7
- CRISPY BRUSSELS SPROUT LEAVES** golden raisins, pecorino 7



mains

- CRISP CHICKEN THIGHS** fried smashed potatoes, neck bone gravy . . . 17
- CANDIED PORK BELLY** collard greens, pot licker, soy balsamic syrup. . . 17
- RANGER CATTLE WAGYU CHEESEBURGER** caramelized onions, Swiss cheese, SS special
sauce, duck fat fries . . . 21
+ pork belly 3
- SLOW COOKED BEEF SHOULDER** mashed potatoes, glazed local carrots,
fried egg 23
- BLACKENED REDFISH** quinoa & lentils, smoked tomato, chipotle Tabasco lemon butter....28
- PETITE BONE-IN FILETS** mixed mushrooms, red wine sauce. . . 28
+ third filet 13
- SMOKED PORK CARNITAS** pickled red onion, tomatillo salsa, tortillas, bbq hominy . . . 21
+ guacamole 2

dessert

- CHOCOLATE TRUFFLE CAKE** whipped cream, raspberry sauce . . . 8
- BUTTERSCOTCH BUDINO** salted caramel, sweet crème fraiche ... 8
- BANANA FOSTERS BEIGNETS** vanilla ice cream ... 9

wine

red

SIMI merlot , Sonoma, california, 2019	12	48
EDMEADES zinfandel , mendocino, california, 2017	10	40
FINCAS DON MARTINO malbec , mendoza, argentina, 2019	12	48
VINUM CELLARS cabernet sauvignon , napa, 2018,	12	48
BOEN pinot noir , tri appellation, ca, 2019	12	48
SEAN MINOR POINT NORTH pinot noir , willamette, or, 2019	12	48
FERRATON PLAN DE DIEU cotes du-rhône , france, 2019	12	48
KLINKER BRICK syrah , lodi, ca, 2018		52
ILLAHE pinot noir , willamette valley, 2019		72
BELLE GLOS BALADE pinot noir , santa barbara, ca 2019		72
WESTSIDE CROSSING cabernet sauvignon , sonoma, ca, 2017		60
FRANCISCAN cabernet sauvignon , napa, california, 2018		65
PEJU merlot , napa, ca, 2017		68
CAYMUS&WAGNER FAMILY EMMOLO merlot , napa, 2017		99
CAIN CUVÉE NV 16 , bordeaux blend, napa, ca,		85
TURNBULL , cabernet sauvignon, napa, ca, 2018		85

white

PONZI VINEYARDS pinot gris , willamette valley, oregon, 2018	12	48
ORO BELLO chardonnay , sonoma, california, 2017	11	44
TERRA D'ORO chenin blanc + viognier , clarksburg, ca, 2019	11	44
ELY BY CALLAWAY CELLARS sauvignon blanc , napa, 2019	10	40
SCHUG sauvignon blanc , Sonoma, ca, 2019		50
50 DEGREE riesling , rheingau, germany, 2018		50
HUGL gruner veltliner (liter) , austria, 2019		48
DUCHMAN FAMILY vermentino , texas, 2017		52
THEVENET & FILS chardonnay , france, 2019		56
HANZELL ESTATE - SEBELLA chardonnay , Sonoma, ca, 2019		68
TREFETHEN chardonnay , napa, ca, 2018		82
ROMBAUER chardonnay , Carneros, ca, 2020		95
CAKEBREAD chardonnay , napa, california, 2019		99

bubbles + rose

RODNEY STRONG pinot noir rose , Russian river, ca 2020	12	48
MISTINGETT cava , spain, nv	9	36
GRAHAM BECK brut rosé , south africa nv		50

cocktails

DAY OF THE DEAD mg mezcal gin, contratto vermouth bianco, solerno blood orange, freshly juiced lemon and tangerine, absinth rinse 14

YES PLEASE! mezcal, tequila, freshly juiced watermelon, ginger, & lime, velvet falernum 11

MEZ PAL mezcal, aperol, freshly squeezed grapefruit & lime, smoked salt rim 11

BLANCHE house blood orange frozen margarita 8.5

LITTLE LARRY the blanche topped with grand marnier 9.5

SOW'RITA lunazul reposado, lime, agave, grand marnier 11

CURLY TAIL lunazul silver, cilantro, serrano, blood orange, smoked salt 10

PIGRONI st. george dry rye reposado gin, grand poppy liqueur, sweet vermouth 11

ROSEMARY'S PIGLET pomegranate juice, rosemary syrup, sparkling wine 9

MR. SHAW jasmine liqueur, high west double rye, honey, lemon 10

SALTY SOW'R TX whiskey, agave, lime, tamarind 10

FLYING PIG broker's gin, tarragon, lemon, sparkling wine, lemon zest sugar rim 9

SPARKLING SANGRIA elderflower liqueur, sparkling wine, citrus juices, grapes 9

MAPLE GLAZED OLD FASHIONED balcones pot still bourbon, maple syrup, pomegranate, blood orange bitters, amarena cherry 12

THE PETEY deep eddy's grapefruit vodka, mint, orange, agave, sparkling water 8.5

RASPBERRY MULE vodka, ginger brew, raspberry purée, lime 9

FUEGO BOULEVARDIER coffee liqueur, tx whiskey, ramazzotti 9

beer 7

Austin Beer Works Fire Eagle IPA

Austin Beer Works Pearlsnap Pilsner

Circle Brewing Envy Amber Ale

(512) Pecan Porter

(512) Juicy IPA

Zilker Brewing Parks & Recreation Pale Ale

Live Oak Hefeweizen

Live Oak Oaktoberfest

High Sign El Berto The Mexican Lager

Texas Keeper No. 1 Cider 9

Lone Pint Yellow Rose IPA 16.9oz bottle 10

Jester King rotating 750ml bomber 35

HAPPY HOUR

4:30 -6:30 DAILY

TRUFFLED DEVEILED EGGS – Salty Sow bacon 4.5

TRIPLE FRIED DUCK FAT FRIES- cold bearnaise, 110 minute egg 4

CHICKEN LIVER MOUSSE –

Pickled red onion, toasted baguette 5.5

GUACAMOLE + CHIPS 6.5

CRISPY BRUSSELS SPROUT LEAVES –

golden raisins, pecorino 5.5

PORK CARNITAS TACO –

guacamole, green tomato salsa, pickled red onion 5

PORK BELLY TACO –

cheddar grits, fried egg, chimichurri 5

CATFISH TACO –

Slaw, chipotle remoulade, corn tortilla 5

HONEY ROSEMARY DIPPED FRIED CHICKEN 7

Biscuit, neck bone gravy

\$2 off Draft Beer and Craft Cocktails

Rotating House Wines \$6gl / \$24btl

Whiskey

Jack Daniels 9

Jameson 9

Rye

Balcones Rye 12

High West Double Rye 10

Willet 4Yr rare release Rye 20

Bourbon

1792 Small Batch 12

Buffalo Trace 10

Blantons 16

Elmer T. Lee 18

Makers Mark 9.5

Old Forester 150 yr anniversary 26

Still Austin Bourbon 11

Stagg Jr 14

TX Blended Whiskey 12

Woodford Reserve 14

Scotch

Dewars White Label 8

Johnny Walker Black Label 9

Machallan 12yr 16

Oban 14yr 22

Reserve Wines

ROBERT BIALE ROYAL PUNISHERS petite sirah, napa, 2019	115
C.L. BUTAUD tempranillo, high plains, texas, 2018	125
ROBERT SINSKEY bordeaux blend, napa, ca, 2016	120
CAIN FIVE Bordeaux blend, napa, ca 2016	180
DUNN VINYARDS cabernet sauvignon, napa, ca, 2017	225