



COCKTAILS

SYMPATHY FOR THE DEVIL.....11
Redemption Rye
whiskey barrel bitters/ lemon
BRAMBLE FIZZ.....12
Ford's Gin/ lemon/ simple
blackberry purée
GOOD VIBRATIONS.....12
white wine/ sugar/ lemon/ soda
raspberries
KASHMIR.....12
Aviation Gin/ lemon/ raspberries
rosemary/ soda
RED SANGRIA.....12
Red Wine/ Eldorado Rum/ lemon
agave nectar
ST. GERMAIN SPRITZ.....12
St. Germain/ Prosecco/ soda
THE LAST SAMURAI.....13
Toki Whiskey/ lemon
chipotle-pineapple H2O
POP'S MARTINI SALAD.....13
Ketel One Vodka/ bleu cheese olives
pickled veggies
BUTTER PECAN
OLD FASHIONED.....14
Herman Marshall Rye
pecan syrup/ black walnut bitters
BARREL AGED
OLD FASHIONED.....16
Herman Marshall Single Barrel Bourbon
sugar/ Angostura bitters
NIGHTLY PLATES
<i>limited quantities available</i>
MON
BUTCHER'S MEATLOAF*.....26
creamed russets/ tobacco onions
mushroom sauce
TUE
CHICKEN AND WAFFLES.....26
house breaded/ malted waffles
pecan bourbon syrup
WED
VEAL SCHNITZEL.....34
toasted black pepper and herb spaetzle
mushroom jus/ dressed chicory
THUR
SMOKED HALF CHICKEN.....19
sea-salted frites
celery and poppy seed slaw
FRI
SEARED SCALLOPS.....36
cheddar grits/ pan sauce
SAT
POT PIE.....23
chicken fricassee
cheddar crust/ chicory salad
SUN
NHS CLASSIC.....A/Q
proven favorite from our back catalog

NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

STARTS & SMALLS

SOUP OF THE DAY.....12	BUTCHER'S MEATBALLS*.....15
	PtR bleu/ orignal voodoo sauce
CRISPY ASPARAGUS.....13	
lemon-dill crème fraîche/ pecorino	CHICKEN WINGS.....15
	carrots/ red pepper ranch
GRILLED AVOCADO.....14	
marinated tomato/ Sonoma dry jack	CHILLED GULF SHRIMP.....19
ciabatta crostini/ EVOO	traditional cocktail or sweet chili sauce

SALAD SECTION

SIMPLE GREEN.....9/ 14	WEDGE MY WAY.....10/ 16
cucumber/ breakfast radish/ apple/ pecorino	spiced pecan/ pear tomato/ 2x bacon
marcona almonds/ white balsamic vinaigrette	creamy PtR bleu or 1000 island
SWEET GEM CAESAR.....9/ 15	COBB-ESQUE.....23
sourdough crouton/ pickled red onion	choice of: roasted or fried chicken
Sonoma dry jack	bacon/ tomato/ cooked egg/ white
+ CHICKEN 21	+ SHRIMP 24
	cheddar buttermilk-herb dressing

SANDWICHES

CLUB.....17	BUTCHER'S BURGER*.....21
turkey/ bacon/ lettuce/ tomato/ mayo	daily ground angus brisket & chuck
	cheddars/ secret sauce/ fully dressed
CRISPY CHICKEN.....19	choice of: quinoa salad, dressed greens
iceberg/ tomato/ horseradish pickle	or sea-salted frites
mayo/ burnt honey mustard/ brioche bun	+ sub bleu cheese 1
GRILLED AVOCADO BLT.....19	+ EZ egg 2
iceberg/ tomato/ mayo/ toasted sourdough	+ crispy bacon 3
	+ grilled avocado 3
WAGYU REUBEN.....19	+ original voodoo sauce 2
swiss/ kraut/ russian slaw/ marbled rye	+ caramelized onion 3

MAIN PLATES

FISH & CHIPS.....A/Q	SHORT RIB TACOS*.....19
crispy slaw/ dill tartar	pico/ colby jack/ caramelized onion
	shredded cabbage/ la norteña flour tortillas
TWO FISH TACOS.....A/Q	red sea-salted russet frites
bbq spice/ harissa slaw	
BAY OF FUNDY SALMON*.....30	STEAK FRITES*.....41
chopped tomato/ arugula	10oz sliced Nebraska angus flat iron
lemon-dill crème fraîche	original voodoo sauce
	'london broil' style

SIDES & SUCH

SPLIT PLATE.....3
SPINACH ALMONDINE.....9
SEA-SALTED FRENCH FRIES.....9
BRUSSELS.....12
pancetta/ maple

DESSERTS 9

BOURBON BUTTERSCOTCH POT DE CRÈME
WARM CHOCOLATE CAKE À LA MODE
NIGHTLY DESSERT FEATURE

CITY MANDATED NOTICE

*There is a risk associated with raw shellfish, undercooked proteins, etc.
Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.

Please make your server aware of any and all food allergies. 20% gratuity will be added to parties of 6 or more.

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KENTUCKY BOURBON

Bulleit 90 pf.....10
Buffalo Trace 90 pf.....12
Old Forester 86 pf.....10
Maker’s Mark 90 pf.....12
Woodford Reserve 90.4 pf.....14
Basil Hayden’s 8yr 80 pf.....14
Bakers 107 pf.....14
Maker’s 46 94 pf.....16
Angel’s Envy 86.6 pf.....17
Noah’s Mill 114.3 pf.....18
Russell’s Reserve 10yr 90 pf.....18
Jefferson’s Ocean 90 pf.....36

LOCAL BOURBON & WHISKEY

TX Whiskey (blended) 82 pf.....13
Herman Marshall Single Barrel 92 pf...13
Balcones Baby Blue 92 pf.....14
TX Bourbon 90 pf.....14
Herman Marshall Rye 92 pf.....14
Balcones Single Malt 106 pf.....16

NA BEVERAGES

Fresh Brewed Iced Tea.....4
Roasted Coffee.....4
Espresso.....4
Café Latte.....5
Cappuccino.....6
Add Shot.....2.5
Orange Juice.....5
Grapefruit Juice.....5
Pepsi / Diet Pepsi / Sierra Mist
Dr. Pepper/ Diet Dr. Pepper
Root Beer.....4

ON DRAFT

FOUR CORNERS
LOCAL BUZZ
Dallas, TX

REVOLVER
BLOOD & HONEY
Granbury, TX

TEXAS ALE PROJECT
JACKRABBIT IPA
Dallas, TX

NEW BELGIUM
VOODOO RANGER
Fort Collins, CO

MILLER LITE
LAGER
Fort Worth, TX

YUENGLING
LAGER
Pottsville, PA

BOTTLES & CANS

Michelob Ultra 6 • Heineken 6 • Pabst Blue Ribbon 6 • Modelo 7
Shiner Bock 7 • Dos Equis Lager 7 • Stella Artois 8 • Hoegaarden 8

SPARKLING

Valdo Brut Prosecco, Veneto, IT.....10/ 36
Stella Rosa Moscato, Piedmont, IT.....11/ 42
Gruet Brut Rosé, Albuquerque, NM.....12/ 48
Collet Brut Champagne, A , FR.....19/ 68
Pol Roger Brut Champagne, Epernay, FR.....110

CHARDONNAY

“JJ” Vincent Bourgogne Blanc, Burgundy, FR.....14/ 49
Wente Vineyards Estate Grown, Central Valley, CA.....15/ 57
Billaud Simon, Chablis, FR.....75
Mannequin by Orin Swift, CA.....21/ 80
Rombauer, Napa Valley, CA.....85
Far Niente, Napa Valley, CA.....89
Cakebread, Napa Valley, CA.....98
Flowers, Sonoma Coast, CA.....110

OTHER WHITES & ROSE

Chateau Ste. Michelle Riesling, Columbia Valley, WA.....12/ 42
Rose Gold Rosé, Provence, FR.....12/ 46
Astrolabe Sauvignon Blanc, Marlborough, NZ.....14/ 49
Merryvale Sauvignon Blanc, Napa, CA.....15/ 55
Santa Margherita Pinot Grigio, Adige River Valley, IT.....16/ 60
Domäne Wachau Grüner Veltliner, Terrassen, AT.....50
Illumination Sauvignon Blanc, Napa Valley, CA.....70

PINOT NOIR

Elouan, OR.....13/ 50
Ken Wright, Willamette Valley, OR.....18/ 64
Belle Glos, Balade CA.....18/ 70
FEL, Anderson Valley, CA.....70
Raen, Sonoma Coast, CA.....76
Bergstrom Cumberland Reserve, Willamette Valley, OR.....90
Emeritus Hallberg Ranch, Russian River Valley, CA.....105

CABERNET & CAB BLENDS

Milbrandt, Wahluke Slope, WA.....12/ 42
Smith & Hook, Central Coast, CA.....15/ 54
Unshackled by The Prisoner Wine Co., CA.....16/ 60
J. Lohr Pure Paso, Paso Robles, CA.....17/ 64
Justin, Paso Robles, CA.....66
Austin Hope, Paso Robles, CA.....21/ 80
Andrew Will, Columbia Valley, WA.....88
Faust, Napa Valley, CA.....115
Orin Swift Papillon, Napa Valley, CA.....140
Jordan, Alexander Valley, CA.....145
Groth, Oakville, Napa Valley, CA.....150
Caymus, Napa Valley, CA.....195
Quintessa, Rutherford, Napa Valley, CA.....250

OTHER REDS

Catena “Vista Flores”, Malbec AR.....11/ 42
Argiano Non Confunditor Super Tuscan, Toscana, IT.....13/ 48
Charles Krug Merlot, Napa Valley, CA.....14/ 52
Saldo Zinfandel, Napa Valley, CA.....15/ 57
Stolpman Vineyards Estate Syrah, Ballard Canyon, CA.....60
Penfolds Bin 128 Shiraz, Coonawara, AUS.....70
Ridge East Bench Zinfandel, Dry Creek, Sonoma, CA.....78
Stags’ Leap Petite Sirah, Napa Valley, CA.....89
Decoy by Duckhorn Merlot, Napa Valley, CA.....95
Vietti Barolo Castiglione, Nebbiolo Piedmont, IT.....110

please drink responsibly