

## BATCH ON TAP

**Moscow Mule** 11  
Aylesbury Duck Vodka  
lime/ ginger beer

**Red Sangria** 12  
Red Wine/ Cana Brava Rum  
lemon/ agave nectar

**Margarita** 12  
Tequila Cabeza/ Cointreau  
lime/ agave nectar

**Bramble Fizz** 12  
Fords Gin/ lemon  
simple/ blackberry puree

## HOUSE CRAFTED

**Sympathy for the Devil** 11  
Redemption Rye/ whiskey barrel bitters/ lemon

**Central Standard Thyme** 12  
4GS Acholado Pisco/ thyme H2O  
ginger beer/ lime

**Classic Daiquiri** 12  
El Dorado 3yr casked aged Rum  
sugar cane/ lime

**Good Vibrations** 12  
white wine/ sugar/ lemon  
soda/ raspberries

**Kashmir** 12  
Aviation Gin/ lemon/ raspberries  
rosemary/ soda

**Paper Plane** 12  
Evan Williams Single Barrel/ Aperol  
Amaro Nonino/ lemon

**St. Germain Spritz** 12  
St. Germain/ Prosecco/ soda

**Strange Brew** 12  
Jagermeister/ grapefruit/ lime/ sage

**The Last Samurai** 13  
Toki Whiskey/ lemon/ chipotle-pineapple H2O

**Pop's Martini Salad** 13  
Ketel One Vodka/ bleu cheese olives  
pickled veggies

**Aviation** 14  
Zephyr Black/ Creme de Violette/ lemon

**Side Car** 14  
Pierre Ferrand/ Cointreau/ lemon/ sugar

**Typhoon Punch** 24  
Mount Gay Black Barrel/ chuncho bitters  
sugar cane/ lemon/ lime/ Absinthe

## BARREL AGED

**Pisco Negroni** 14  
4Gs Mosto Verde Pisco/ Campari/ Carpano

**Rum Old Fashioned** 14  
Havannah Club/ sugar cane/ bitters

**Manhattan** 16  
Woodford Reserve Rye/ Carpano

**Bourbon Old Fashioned** 16  
Knob Creek Single Barrel  
sugar/ Angostura bitters

PLEASE DRINK RESPONSIBLY.



# NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

Omni Frisco Hotel at The Star, 11 Cowboys Way, Frisco, TX

## STARTERS

**Nacho Roulette** A/Q  
always appropriate  
always changing

**Crispy Asparagus** 12  
lemon-dill crème fraîche/ pecorino

**Smoked Brisket Chili** 12  
jack cheese/ red onion/ cilantro

**Butcher's Meatballs\*** 13  
PtR bleu/ original voodoo sauce

**Grilled Avocado** 13  
marinated tomato/ Sonoma dry jack  
ciabatta crostini/ EVOO

**Crispy Smoked Chicken Wings\*** 14  
carrots/ red pepper ranch

**Chili Cheese Tots** 15  
jack cheese/ green onion/ sour cream

**Chilled Gulf Shrimp\*** 17  
traditional cocktail or sweet chilli sauce

**MONDAY**  
**N** **Chili Cheeseburger** 21  
angus chili/ white cheddar/ onion  
sour cream/ pickled jalapeño/ brioche

**TUESDAY**  
**G** **Crispy Chicken & Waffles** 21  
bacon-pecan syrup/ powdered sugar

**WEDNESDAY**  
**L** **Dry-Aged Chicken Fried Steak** 27  
angus beef/ whipped russets  
roasted jalapeño gravy

**THURSDAY**  
**P** **Chicken Fricassee Pot Pie** 19  
cheddar biscuit crust

**FRIDAY**  
**L** **Caramelized Scallops** 28  
changes on the regular

**SATURDAY**  
**A** **Short Rib & Mash** 26  
mushroom demi/ fried onion

**SUNDAY**  
**S** **Jet Lag Special** 21  
changes on the regular

## SALAD COURSE

**Simple Green** 11  
cucumber/ breakfast radish/ apple  
marcona almonds/ pecorino  
white balsamic vinaigrette

**Wedge My Way** 13  
spiced pecan/ pear tomato/ 2X bacon  
creamy PtR bleu or 1000 Island

**Sweet Gem Caesar** 12  
sourdough crouton/ pickled red onion  
Sonoma dry jack  
+ chicken 19 + shrimp 21

## MARKET FIN FISH

**#1 Fish & Chips**  
crispy slaw/ dill tartar

**#2 Simple Prep** **#3 BBQ Spiced**  
straight up cheddar grits  
fitting sauce dressed chicory  
served a la carte voodoo sauce

## MAIN PLATES

**Cobb-esque Salad** 17  
choice of: roasted or fried chicken  
bacon/ tomato/ cooked egg/ white cheddar  
buttermilk herb dressing

**Butcher's Burger\*** 18  
caramelized onion  
aged cheddars/ fully dressed  
quinoa salad or sea-salted fries

**Prime Rib French Dip** 19  
smoked provolone/ long roll/ au jus  
quinoa salad or sea-salted fries

**Wagyu Reuben** 17  
A-Bar-N Ranch corned beef/ swiss  
kraut/ russian slaw/ marbled rye  
quinoa salad or sea-salted fries

**BBQ Spiced Gulf Shrimp** 25  
cheddar grits/ dressed chicory  
original voodoo sauce

**Bay of Fundy Salmon\*** 27  
chopped tomato & arugula salad  
lemon-dill crème fraîche

**'London Broil' Steak Frites\*** 29  
10oz sliced Nebraska angus flat iron  
original voodoo sauce

**Filet of Beef Tenderloin\*** 42  
bacon-cheddar potato gratin  
garlic-herb bistro butter

**18oz Angus Ribeye\*** 54  
bacon-cheddar potato gratin  
horseradish cream/ crispy onion

## SIDE ORDERS

Cheddar Grits  
Spinach Almondine  
Brussels/ Pancetta/ Maple  
Sea-Salted French Fries  
Bacon-Cheddar Potato Gratin  
Three Jack and Mac Casserole

## DESSERTS

Bourbon Butterscotch Pot de Crème  
Warm Chocolate Cake à la Mode  
Banana Pudding Toasted Meringue

Mon - Thu 6:30am -11pm

Fri - Sat 6:30am -11:30pm

Sundays 6:30am-10pm

GM: Michael Salerno

Exec Chef: Marcus Strietzel

Chef de Cuisine: Michael Fumo

PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

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

## • SPARKLING

Adami Garbèl <i>Treviso, IT</i>	Prosecco	36
Gruet <i>Albuquerque, NM</i>	Brut Rosé	40
Collet <i>AY, FR</i>	Brut Champagne	65
Pol Roger <i>Epernay, FR</i>	Brut Champagne	110
Delamotte <i>Le Mesnil sur Oger, FR</i>	Rosé Champagne	150
Dom Perignon <i>Epernay, FR '06</i>	Brut Vintage Champagne	285

## • SAUVIGNON BLANC

Long Meadow Ranch <i>Napa &amp; Sonoma County, CA '15</i>	40
Craggy Range <i>Te Muna Road Vineyard, Martinborough, NZ '17</i>	52
Patient Cottat <i>Anciennes Vignes, Rhône Valley, FR '16</i>	55
Chateau de Chantegrive <i>Graves, Bordeaux, FR '13</i>	60
Groth <i>Napa Valley, CA '17</i>	65

## • CHARDONNAY

“JJ” Vincent Blanc <i>Bourgogne, FR '16</i>	40
Sonoma-Cutrer <i>Russian River Ranches, Sonoma County, CA '16</i>	52
Jordan <i>Russian River Valley, CA '15</i>	68
Domaine Jolly & Fils <i>Chablis 1 er Fourchame Cru, Burgundy, FR '15</i>	72
Rombauer <i>Carneros, CA '17</i>	80
Newton <i>Unfiltered, Napa Valley, CA '14</i>	99
Vincent Girardin <i>Chassagne-Montrachet, Burgundy, FR '14</i>	115
Flowers <i>Sonoma Coast, CA '15</i>	120

## • OTHER WHITES

Mönchhoff <i>Mosel, GER '15</i>	Riesling	36
Jermann <i>Venezia Giulia, IT '16</i>	Pinot Grigio	48
King Estate <i>OR '16</i>	Pinot Gris	42
Cristom <i>Willamette Valley, OR '14</i>	Voigner	55
Domäne Wachau <i>Federspiel, AT '16</i>	Grüner Veltliner	44
Trimbach <i>Alsace, FR '16</i>	Pinot Gris	35
Gerard Bertrand <i>Côtes de Roses, Languedoc, FR '17</i>	Rosé	48
Long Meadow Ranch <i>Anderson Valley, Mendocino, CA '17</i>	Rosé	40
Morgadio <i>Rias Baixas, SP '16</i>	Albarino	44

## • PINOT NOIR

Carmel Road <i>Monterey, CA '16</i>	42
Benton Lane <i>Willamette Valley, OR '14</i>	52
Soter <i>North Valley, Willamette Valley, OR '16</i>	64
Etude <i>Carneros, CA '15</i>	65
Domaine Bertagna <i>Bougogne, Hautes-Côtes de Nuits, FR '15</i>	66
Escarpement <i>Martinborough, NZ '14</i>	72
Martinelli <i>Sonoma Coast, CA '15</i>	76
Patz & Hall <i>Sonoma Coast, CA '15</i>	85
Bergstrom <i>Willamette Valley, OR '15</i>	90
Raen <i>Sonoma Coast, CA '15</i>	115
Chateau de Marsanny <i>Gevrey-Chambertin, Cotes de Nuits, FR '14</i>	150

## • MERLOT

Ferrari-Carano <i>Sonoma County, CA '15</i>	40
Ehlers <i>Napa Valley, CA '14</i>	85
Pepper Bridge <i>Walla Walla Valley, WA '13</i>	95

## • CABERNET & CAB BLENDS

Waterbrook <i>Columbia Valley, WA '16</i>	36
Smith & Hook <i>Central Coast, CA '16</i>	48
Chappellet <i>Mt. Cuvee, Napa Valley, CA '16</i>	65
Dunham Cellars <i>Trutina, Columbia Valley, WA '14</i>	65
Treana <i>Paso Robles, CA '16</i>	70
Chateau de La Coste <i>Margaux, Bordeaux, FR '13</i>	75
Andrew Will <i>Columbia Valley, WA '14</i>	80
Faust <i>Napa Valley, CA '16</i>	85
Girard <i>Artistry, Napa Valley, CA '14</i>	90
Vineyard 29 <i>Cru St. Helena, Napa Valley, CA '15</i>	95
Groth <i>Oakville, Napa Valley, CA '14</i>	110
Jordan <i>Alexander Valley, CA '13</i>	120
Orin Swift <i>Papillon, Napa Valley, CA '15</i>	135
Veraison <i>Stagecoach, Napa Valley, CA '12</i>	145
Caymus <i>Napa Valley, CA '16</i>	215
The Mascot <i>Harlan Estate, Napa Valley, CA '11</i>	245
Opus One <i>Napa Valley, CA '13</i>	450

## • OTHER REDS

Dry Creek Heritage <i>Dry Creek Valley, Sonoma, CA '16</i>	Zinfandel	48
Ridge <i>East Bench, Dry Creek, Sonoma, CA '15</i>	Zinfandel	75
Luigi Bosca <i>Mendoza, AR '15</i>	Malbec	45
Penfolds <i>Bin 128 Coonawara, AUS '15</i>	Shiraz	65
Stolpman Vineyards <i>Estate Syrah, Ballard Canyon, CA '15</i>	Syrah	60
Tinto Negro <i>La Piedra, Mendoza, AR '14</i>	Malbec	66
Stag's Leap <i>Napa Valley, CA '15</i>	Petite Sirah	75
Chateau Beaucastel <i>Chateauneuf-du-Pape, FR '14</i>	Blend	155
Argiano Agricoca <i>Montalcino, IT '16</i>	Super Tuscan	45
Carparzo <i>Toscana, IT '12</i>	Brunello di Montalcino	85

## SELECTED BEER

### ON DRAFT

<b>4 CORNERS</b> <i>Dallas TX</i>	<b>BALLAST POINT</b> <i>San Diego CA</i>	<b>MILLER LITE</b> <i>Fort Worth TX</i>
<b>REVOLVER</b> <i>Granbury TX</i>	<b>FIRESTONE WALKER</b> <i>Paso Robles CA</i>	<b>BELL'S BREWERY</b> <i>Comstock MI</i>

### BOTTLES & CANS

Pabst Blue Ribbon	4	•	Amstel XLight	5
Shiner Bock	5	•	Dos Equis Lager	5
Stella Artois	6	•	Hoegaarden	6

### WINES BY THE GLASS

#### SPARKLING

Adami Garbèl <i>Prosecco Treviso, IT</i>	9
Gruet <i>Sparkling Rosé Albuquerque, NM</i>	12
Collet <i>Brut Champagne AY, FR</i>	18

#### WHITE/ ROSE

Craggy Range '16 <i>Sauvignon Blanc Martinborough, NZ</i>	15
Groth '17 <i>Sauvignon Blanc Napa Valley, CA</i>	18
“JJ” Vincent '16 <i>Chardonnay Bourgogne, FR</i>	12
Sonoma-Cutrer '15 <i>Chardonnay Russian River, Sonoma County, CA</i>	15
Jordan '14 <i>Chardonnay Russian River Valley, CA</i>	18
Mönchhof '15 <i>Riesling Mosel, Germany</i>	11
Jermann '15 <i>Pinot Grigio Friuli-Venezia, IT</i>	15
Domäne Wachau '16 <i>Grüner Veltliner Federspiel, AT</i>	12
Morgadio '16 <i>Albarino Rias Bixas, SP</i>	12
Gerard Bertrand <i>Côtes de Roses '17 Rosé Languedoc, FR</i>	15

#### REDS

Carmel Road '14 <i>Pinot Noir Monterey, CA</i>	12
Benton Lane '14 <i>Pinot Noir Willamette Valley, OR</i>	14
Martinelli '14 <i>Pinot Noir Russian River Valley, CA</i>	20
Ferrari-Carano '14 <i>Merlot Sonoma County, CA</i>	12
Waterbrook '15 <i>Cabernet Columbia Valley, WA</i>	12
Smith & Hook '15 <i>Cabernet Central Coast, CA</i>	15
Chappellet Mountain '16 <i>Cabernet Napa Valley, CA</i>	19
Dry Creek Heritage '16 <i>Zinfandel Dry Creek Valley, Sonoma, CA</i>	14
Luigi Bosca '14 <i>Malbec Mendoza, AR</i>	14
Famille Perrin Réserve '12 <i>Grenache Côtes-du-Rhone, FR</i>	11
Argiano '16 <i>Super Tuscan Montalcino, IT</i>	15

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