



## RESTAURANT & BAR

### Shareable

#### FOREST FLATBREAD 15

shiitake preserves / cremini / portobello / pickled enoki  
blue cheese / charred kale / thyme

#### TX BOAR FLATBREAD 15

wild boar sausage / pecanwood smoked bacon / green tomato  
fennel / red onion / mozzarella

#### GRILLED GULF PRAWNS 17

street corn / lime / cilantro / chili mayo / cilantro oil

#### STREET CORN 12

huitlacoche butter / roasted mushrooms / crema / lime  
cilantro / queso fresco / ancho chili spice / tortilla chips

#### LOCAL CHEESE & MEAT BOARD 18

inquire about today's selection  
fig preserves / whole grain mustard  
house pickled vegetables / bread crisps

#### AVOCADO TOAST 14

heirloom tomato / radish / pecanwood smoked bacon  
everything bagel spice / sourdough toast

#### STREET TACOS 12

select two, served with salsa verde & salsa roja picante  
grilled wagyu skirt\* / smoked onions / cilantro  
chicken tinga / cabbage / cilantro / chipotle crema  
grilled gulf shrimp / avocado / cabbage

### Greens

#### NTX CAESAR 10

little gem baby romaine / parmesan / garlic toast  
smoked egg salad / caesar dressing  
add chicken 6, blackened salmon\* 8 or steak\* 9

#### SMOKED TURKEY COBB 14

baby greens / charred avocado / blue cheese  
pecanwood smoked bacon / heirloom tomato / hard boiled egg  
pickled onion / blue cheese dressing

### Between Bread

served with your choice of fries, local greens or house chips

#### THE COMMUNITY CLUB 16

smoked turkey / avocado / pecanwood smoked bacon  
country sourdough / smoked chili spiced mayo

#### NTX REUBEN 15

12 hour smoked brisket / fermented cabbage / swiss cheese  
marble rye / russian ranch

#### LAS COLINAS BURGER\* 16

pecanwood smoked bacon / pickled peppers / pimento cheese / comeback sauce / LTO / brioche bun  
substitute the Impossible Burger - all the flavor, aroma and  
beefiness of meat, but it's just plants 2

### Mains

#### 20 oz. BONE IN DRY RUBBED 44 FARMS RIBEYE\* 43

loaded smoked cheddar grits / house steak sauce

#### SHRIMP & GRITS 24

local grits / smoked cheddar / sweet pepper & tomato ragu

#### GRILLED LOCAL WAGYU SKIRT STEAK\* 29

house fries / chimichurri

#### BLACKENED SALMON\* 28

succotash

#### WOOD FIRED CAULIFLOWER STEAK 21

black bean hummus / cilantro crème / grilled broccolini  
crispy brussels sprouts

### Desserts

#### WARM FRUIT COBBLER 8

seasonal fruit / henry's mexican vanilla bean ice cream

#### TEXAS SHEET CAKE 9

pecans / chocolate fudge / whiskey caramel

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



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### Cocktails

#### PINK BERRY COLLINS 12

beefeater pink gin / strawberry reäl / lemon / club soda

#### ROCK STAR MARTINI 15

grey goose vodka / chandon brut / passoã passion fruit liqueur  
monin cinnamon / lime

#### GRAPEFRUIT BLOSSOM 13

ketel one botanical grapefruit & rosé / lime  
peychaud's bitters / q grapefruit

#### TROPICALI 12

cruzan mango rum / cruzan black strap rum  
mango reäl / lime / mint

#### OMNI'S OPULENT MARTINI 14

absolut elyx vodka / dolin blanc / lemon peel

#### YELLOW JACKET 14

don julio reposado tequila / yellow chartreuse  
st-germain elderflower liqueur  
orange bitters / orange peel

#### STRAWBERRY PEPPERCORN GIN & TONIC 14

hendrick's gin / cucumber / lime / strawberry reäl  
q indian tonic

#### SPICED OLD FASHIONED 14

woodford reserve kentucky straight rye whiskey  
orange bitters / cardamom bitters / cane sugar  
orange & lemon peel

#### STRAWBERRY RHUBARB MARGARITA 12

hornitos black barrel añejo tequila / cointreau  
strawberry reäl / lime / rhubarb bitters

### Beer

#### COORS LIGHT 6

#### MILLER LITE 6

#### BUD LIGHT 6

#### MICHELOB ULTRA 7

#### CORONA EXTRA 7

#### CORONA LIGHT 7

#### DOS EQUIS 7

#### MODELO ESPECIAL 7

#### BLUE MOON BELGIAN WHITE 7

#### REVOLVER BLOOD & HONEY WHEAT ALE 7

#### SHINER BOCK 7

#### FOUR CORNERS EL CHINGÓN IPA 7

#### DEEP ELLUM DALLAS BLONDE 7

#### NEW BELGIUM VODOO RANGER IPA 7

#### HEINEKEN 7

#### HEINEKEN 0.0 (alcohol free) 6

#### ANGRY ORCHARD HARD CIDER 7

#### TRULY HARD SELTZER 7

### Wine

	6 OZ	9 OZ	BOTTLE
LUNETTA PROSECCO, DOC, Veneto, Italy 187ml			11
CHIC BARCELONA, BRUT CAVA, Catalonia, Spain 187ml			13
CHANDON SPARKLING ROSÉ, California 187ml			15
MOËT & CHANDON BRUT, IMPERIAL, Champagne, France 187ml			21
SAINT M RIESLING, Pfalz, Germany	11	15.25	44
KRIS PINOT GRIGIO, ARTIST CUVÉE, delle Venezie, Italy	10	13.75	40
WHITEHAVEN SAUVIGNON BLANC, Marlborough, New Zealand	13	18	52
DAY OWL ROSÉ, California	12	16.50	48
WENTE VINEYARDS CHARDONNAY ESTATE GROWN, Livermore Valley, California	11	15.25	44
KENDALL-JACKSON CHARDONNAY, VINTNER'S RESERVE, California	13	18	52
MEIOMI PINOT NOIR, California	14	19.25	56
ELOUAN PINOT NOIR, Oregon	16	22	64
HONORO VERA MERLOT, Jumilla, Murcia, Spain	11	15.25	44
CHARLES SMITH WINES SYRAH, BOOM BOOM!, Columbia Valley, Washington	12	16.50	48
TERRAZAS DE LOS ANDES MALBEC, ALTOS DEL PLATA, Mendoza, Argentina	12	16.50	48
LOUIS M. MARTINI CABERNET SAUVIGNON, California	13	18	52
JOEL GOTT RED BLEND, Columbia Valley, Washington	15	20.75	60
UPPERCUT CABERNET SAUVIGNON, California	15	20.75	60
DAOU CABERNET SAUVIGNON, Paso Robles, California	17	23	68