






APPETIZERS

CHARRED CAULILINI  16
babaganoush, fried chickpeas, dukkah spice, barberries

BURRATA TOAST 17
young burrata cheese, ibérico de bellota ham,
arugula pesto, marcona almond,
sourdough toast

FRIED DEVILED EGGS 15
crisp fried egg, bonito flakes,
pommery mustard egg salad, tender wasabi greens


WILD SHRIMP AGUACHILE   21
wild-caught red shrimp, jalapeño leche de tigre,
red onion, cucumber, avocado, tostadas

LAMB MEATBALLS 19
caper crème fraîche, medjool date glaze,
crushed hazelnuts, ras el hanout

SALADS

add chicken 9, shrimp 11, salmon 15 or flat iron steak 14

BEETS & BLOOD ORANGE SALAD   15
red endive, bibb lettuce, candied quinoa, blue cheese,
pomegranate molasses emulsion

WEDGE SALAD  15
little gem lettuce, candied bacon, smoked blue cheese,
heirloom tomatoes, green goddess ranch

FTW CAESAR 14
romaine hearts, charred corn, croutons, parmesan,
pancetta, avocado, black pepper, chives,
caesar dressing

CASUAL BITES

served with crinkle-cut potato fries, sweet potato fries,
bbq house chips or fruit cup

PANEER KATSU SANDWICH  19
fried paneer cheese, japanese milk bread, kimchi sauce,
kewpie mayo, iceberg

THE SMASH BURGER* 20
half-pound burger, pepper jack, cheddar or american,
applewood-smoked bacon, duck fat onions, secret
sauce, toasted brioche bun

Substitute the beyond burger 2
the revolutionary plant-based burger that looks,
cooks and satisfies like beef

'LSR' LOBSTER SALAD ROLL 28
dirty remoulade, lobster claw meat,
bibb lettuce, lemon

ENTRÉES

ORA KING SALMON*  38
crispy brussels sprouts, fresno-spiced maple syrup,
edamame, vermouth velouté

BRICK-ROASTED CHICKEN  34
butter-tossed fingerling potatoes, broccoli rabe,
lemon chicken jus

SLOW-COOKED PORK SHANK 36
sea island grits, charred cipollini onion,
vine-ripened tomatoes, pan glaze

BRAISED SHORT RIBS  42
whipped potatoes, asparagus duet, vegetable jardiniere,
sweet onion madeira glaze

ENGLISH PEAS & GNOCCHI 24
gruyère cream, english peas, asparagus,
pecorino romano

DESSERT


BASQUE BURNT CHEESECAKE 11
irish crème anglaise, toasted pistachios

MISO BUTTERSCOTCH BREAD PUDDING 12
japanese whiskey bread pudding, banana brûlée,
vanilla bean ice cream

CLASSIC KAHLÚA TIRAMISU 12
espresso ice cream, brandy snaps

DARK CHOCOLATE CHERRY DOME  12
tuscan chocolate sauce,
amarena cherries, cremeaux

HOME-GROWN LAVENDER
CRÈME BRÛLÉE  10
whipped cream, berries, rosemary

FRESH BERRIES  12
vanilla ice cream, seasonal berries

ADD-ONS

chicken 9
shrimp 11
salmon* 15
flat iron steak* 14



Gluten-friendly bread available upon request

 gluten-friendly  vegan  vegetarian  dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or
eggs may increase your risk of foodborne illness. Please notify us of any food
allergy. Applicable taxes and service charge will be added.

visit www.gotexan.org for information on our local partners.





WINE BY DESIGN

Our menu highlights the elements of fruit, tannin, and acidity, and their synergy in well-designed wine. **Fruit** is driven by the natural sugar content, age, and organic compounds of the wine. **Tannin** is derived from the skin of the grapes which leaves your tongue feeling dry. **Acidity** is the bright, tangy spark resulting from the terroir where the grapes were grown.

WHITES & ROSÉS

Fruit | Tannin | Acidity

	6oz	9oz	BTL
●●● LUNETTA • PROSECCO BRUT • VENETO, ITA (187ML)	-	-	12
●●● CHANDON • SPARKLING ROSÉ • CA (187ML)	-	-	17
○●● MOËT & CHANDON IMPÉRIAL • BRUT ROSÉ • CHAMPAGNE, FRA (187ML)	-	-	30
●○○ CHATEAU STE. MICHELLE • RIESLING • COLUMBIA VALLEY, WA	12	17	46
●○○ CONUNDRUM • WHITE BLEND • CA	11	16	44
○○● ZENATO • PINOT GRIGIO • DELLE VENEZIE, ITA	11	15	42
○○● SANTA MARGHERITA • PINOT GRIGIO • VALDADIGE, VENETO, ITA	12	16	45
○●● CHÂTEAU D'ESCLANS WHISPERING ANGEL • ROSÉ • CÔTES DE PROVENCE, FRA	15	20	56
●●● ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA	13	18	50
●●● DECOY BY DUCKHORN • SAUVIGNON BLANC • CA	12	18	48
●●● MOHUA • SAUVIGNON BLANC • MARLBOROUGH, NZL	13	18	50
●●○ WENTE VINEYARDS ESTATE GROWN • CHARDONNAY • CENTRAL COAST, CA	11	16	44
●●○ KENDALL-JACKSON VINTNER'S RESERVE • CHARDONNAY • CA	13	18	50

REDS

●○○ MEIOMI • PINOT NOIR • CA	12	18	48
○○● ELOUAN • PINOT NOIR • OR	14	19	52
○○○ BELLE GLOS BALADE • PINOT NOIR • SANTA BARBARA COUNTY, CA	22	31	85
○●● BANFI • CHIANTI CLASSICO • TUSCANY, ITA	15	20	56
●●○ BENZIGER • MERLOT • SONOMA COUNTY, CA	16	22	60
●●● DUCKHORN • MERLOT • NAPA VALLEY, CA	33	46	125
●●● JOEL GOTT • RED BLEND • COLUMBIA VALLEY, WA	12	18	48
●●● LIBERTY SCHOOL • CABERNET SAUVIGNON • PASO ROBLES, CA	16	22	60
●●● THE PRISONER WINE COMPANY UNSHACKLED • CABERNET SAUVIGNON • CA	17	24	65
●●● DAOU • CABERNET SAUVIGNON • PASO ROBLES, CA	17	24	65

○ MIN ● MID ● MAX



GO TEXAN®

Applicable taxes and service charge will be added.
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