

Pantry & Provisions

Boards, Snacks & Dips

Chef's Plate 🌾 38 *serves 2-3*

cured Southern meats, Artisan cheeses, grain mustard, grilled sourdough

Fruit & Cheese 🌿 30

Artisan cheeses, grapes, dragon fruit, kiwi, Texas honey, grilled sourdough

Mezze Platter 🌿 26

roasted red pepper humus, taziki, charred broccolini, marinated cucumbers, roasted cherry tomatoes, tri-color peppers, grilled sourdough

San Antonio Chili Frito Pie 🌾 15

American Wagyu beef, aged cheddar, scallion, crema

Tequeños half 8 | full 12

breaded queso blanco, cilantro aioli

South Texas Pimento Cheese Dip 🌿 16

chow-chow, cornichons, grilled sourdough

Texas Trio 🌾 18

corn tortilla chips, salsa, guacamole, queso fundido

Steak Tartare 🌾 26

American Wagyu beef, capers, shallots, dijon mustard, fresh quail egg, Parmigiano-Reggiano, grilled sourdough

Large Plates

Four Brothers Caesar Salad 🌾 16

romaine hearts, pimento cheese crostini, white anchovy, Caesar dressing

Ribeye Steak Sandwich 22

shaved ribeye steak, sautéed onions and peppers, smoked provolone, bolillo bread, au jus, herb parmesan fries or side of fruit

The Real Deal 22

8oz American Wagyu beef patty, smoked cheddar, Swiss cheese, lettuce, tomato, onion, house pickles, secret sauce, brioche bun, barbecue- seasoned fries or side of fruit

Grilled Chicken Sandwich 17

grilled chicken breast, caramelized onions, Swiss cheese, pecanwood-smoked bacon, avocado, alfalfa sprouts, secret sauce

Sweets

Churros 10

bourbon caramel, chocolate sauce, cinnamon

Buttermilk Pie "The Last Piece" 14

bourbon caramel, vanilla bean ice cream, smoked salt

Gluten-friendly bread available upon request.



Gluten-Friendly



Vegan



Vegetarian

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

Build-Your-Own Highball 15

Vodka

Tito's Handmade
Belvedere Organic
Grey Goose

Tequila

Herradura Silver
Casamigos Reposado
Milagro Añejo

Bourbon

Bulleit
Maker's Mark
Woodford Reserve

Mixer

Q Club Soda with
Orange Bitters
Q Ginger Ale with
Peach Bitters

Owen's American Tonic
with Angostura Bitters

Owen's Rio Red Grapefruit
with Orange Bitters

Owens's Ginger Beer with
Angostura Bitters



Premium Highball Creations

Hornitos Ranch Water 15

Hornitos blanco tequila, lime, fizz, black lime salt

Toki Sour 16

Suntory Toki Japanese whisky, honey jasmine syrup, fizz, lemon

Basil Hayden Smash 17

Basil Hayden straight bourbon whiskey, blackberry, fizz, vanilla syrup, lime

Cocktails Whiskey/Bourbon

Brown Derby 16

Woodford Reserve bourbon, grapefruit, barrel-aged maple syrup, orange bitters

Spice it up with Ancho Reyes chile liqueur 2

Manhattan 18

Knob Creek 7 Yr. rye whiskey, Carpano Antica sweet vermouth, Angostura bitters

Old Fashioned 16

High West bourbon, Liber & Co demerara syrup, El Guapo chicory pecan bitters

Level up with Garrison Brothers small batch bourbon 8

Make it a twist featuring Cincoro reposado tequila 14

Toasted Praline Old Fashioned 19

Milam & Greene straight bourbon whiskey, toasted pecan demerara, Angostura bitters, orange, praline, smoke

Lavender Sour 15

Devils River bourbon whiskey, lemon, lavender syrup

Cocktails

Vodka

Classic Dirty Martini 17

Tito's Handmade Vodka, Carpano dry vermouth, house brine

Espresso Martini 18

Absolut vodka, Kahlúa, espresso, dark chocolate

Twist it up with Casamigos reposado tequila 4

Serrano Cucumber Martini 16

Tito's Handmade Vodka infusion, cucumber syrup, Tajin, lime

Tequila

Four Brothers Margarita* 16

Patrón Silver tequila, Italicus rosolio di Bergamotto, lime, Monin agave nectar, sea salt foam

Level up with Herradura Reposado 2 | Make it spicy with Ancho Reyes chile liqueur 2

Try it smoky with Dos Hombres mezcal 2

Hatch Paloma 16

LALO blanco tequila, lime, sparkling grapefruit, hatch chile salt

Gin & Rum

Classic Dry Martini 17

The Botanist gin, Carpano dry vermouth, Regan's orange bitters, lemon twist

Try it with Ketel One vodka

The Last Word 16

Hendrick's gin, green chartreuse, Luxardo Maraschino liqueur, lime

Make it smoky with Dos Hombres mezcal 2

Jungle Bird 16

Appleton Estate signature blend rum, Campari, Liber & Co. pineapple gum syrup, lime, pineapple

Piña Basil Smash 15

Brugall 1888 rum, green chartreuse, pineapple, honey, lemon, basil

Sparkling

Americano Highball 17

Campari, Carpano Antica sweet vermouth, Q club soda

Of All Things 16

21 Seeds Grapefruit Hibiscus tequila, Aperol, Barmalade Grapefruit-Elderflower, lime, rhubarb bitters, Lunetta prosecco

Craft 0.0

Seamless 12

Vanilla syrup, passion fruit Reàl, lemon, Q club soda

Silhouette 12

Seedlip Grove 42, lemongrass syrup, apple cider vinegar, orange zest

Draft Beer

Featuring a rotating selection of Texas Craft Beer

Craft Beer 8

Samuel Adams Boston Lager 5.0%

Samuel Adams Seasonal 5.0%

New Belgium Fat Tire Ale 5.2%

New Belgium Voodoo Ranger Juicy Haze IPA 7.5%

Blue Moon Belgian White 5.2%

Community Mosaic IPA, Dallas 8.6%

Karbach Rodeo Clown Double IPA, Houston 9.5%

Yuengling American Lager 4.5%

Domestic 7

Michelob Ultra 4.2%

Coors Light 4.2%

Miller Lite 4.2%

Bud Light 5.0%

Budweiser 5.0%

Imported 7.5

Corona Extra 4.6%

Dos Equis Lager 4.2%

Heineken 5.4%

Peroni 4.7%

Stella Artois 5.0%

Guinness 4.2%

Non-Alcoholic 7.5

Heineken 0.0 n/a

Athletic Brewing Co

Run Wild IPA n/a

Hard Seltzers & Ciders 7

Angry Orchard Hard Cider 5.0%

Austin Eastciders, Texas Honey Cider 5.0%

White Claw Mango or Black Cherry Hard Seltzer 5.0%

Truly Wild Berry Hard Seltzer 5.0%

High Noon Watermelon Vodka Hard Seltzer 4.5%

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Wine by the Glass

Sparkling & Champagne

6 oz

Lunetta, Prosecco, Veneto, Italy	13
Campo Viejo, Brut, Cava, Reserva, Catalonia, Spain	12
Chandon, Brut Rosé, California	15
Chandon, Brut, California	15
Moët & Chandon, Brut, Impérial, Champagne, France	28

White

6 oz 9 oz

Ruffino, Moscato d'Asti, Piedmont, Italy	13	19
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	12	18
Zenato, Pinot Grigio, Delle Venezie, Italy	12	18
Santa Margherita, Pinot Grigio, Valdadige, Veneto, Italy	16	24
Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France	16	24
Rose Gold, Rosé, Côtes de Provence, France	12	18
Decoy by Duckhorn, Sauvignon Blanc, California	13	19
Merryvale, Sauvignon Blanc, Napa Valley, California	18	27
Mohua, Sauvignon Blanc, Marlborough, New Zealand	14	21
Pine Ridge, Chenin Blanc/Viognier, California	13	19
Wente Vineyards, Chardonnay, Estate Grown, Livermore Valley, California	15	22
Orin Swift, Chardonnay, Mannequin, California	22	31

Red

6 oz 9 oz

Elouan, Pinot Noir, Oregon	15	22
Belle Glos, Pinot Noir, Clark & Telephone, Santa Maria Valley, California	18	27
Banfi, Chianti Classico, Tuscany, Italy	14	21
Decoy by Duckhorn, Merlot, Sonoma County, California	13	19
Duckhorn, Merlot, Napa Valley, California	20	29
Catena, Malbec, Vista Flores, Mendoza, Argentina	15	22
Tribute, Cabernet Sauvignon, California	14	21
Franciscan Estate, Cabernet Sauvignon, Cornerstone, California	13	19
J. Lohr, Proprietary Red, Pure Paso, Paso Robles, California	20	29
The Prisoner Wine Company, Cabernet Sauvignon, Unshackled, California	16	24
Daou, Cabernet Sauvignon, Paso Robles, California	18	27

Ports & Ice Wine

Warre's, Warrior Ruby Port 10

Fonseca, 10yr Port 17

Terra d'Oro, Zinfandel Port 12

Warre's, Otima 20yr Port 21

Sandeman, Founder's Reserve Port 15

Taylor Fladgate, 20yr Tawny Port 28

Far Niente, Dolce Late, Harvest 26

Royal Tokaji, Late Harvest 14

