

bar fare—

WARM OLIVES & SALAMI	- 8 -
TRUFFLED DEVEILED EGG	- 10 -
KING CRAB & AVOCADO TOAST	- 10 -
HAM & GRUYÈRE CROQUETTES	- 9 -
FOIE GRAS SANDIES	- 10 -
TARTS OF BEEF TARTARE	- 8 -
COUNTRY PÂTÉ <i>with cornichons, tarragon mustard & rye bread</i>	- 16 -
RICOTTA & NETTLE TORTELLINI <i>veal sweetbreads, green garlic, buttermilk & summer truffles</i>	- 24 -
DAILY CHEESE PLATE <i>honey, housemade jam, Jeffrey's cracker</i>	- 20 -
CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion, chervil</i>	- 18 -
SWEET SUMMER CORN BISQUE <i>poached lobster, griddled brioche, garlic oil & finger lime</i>	- 22 -
LOCAL LETTUCES & TEXAS PEACHES <i>shaved fennel & cracked hazelnuts, calamansi & chamomile vinaigrette</i>	- 12 -
LITTLE GEM CAESAR SALAD <i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>	- 14 -
HAMACHI CARPACCIO <i>heart of palm & pear, grated horseradish, Marcona almonds, white soy vinaigrette</i>	- 20 -
BUCATINI BOLOGNESE <i>with fresh ricotta & Parmigiano Reggiano</i>	- 28 -
PAN SEARED BAR STEAK <i>prime tenderloin paillard, pommes purée, watercress & tomato salad</i>	- 34 -
DRY-AGED PRIME WAGYU BURGER <i>mustard frisée, Cambozola, caramelized onion, horseradish & caper mayo, steak fries</i>	- 26 -

BAR

beer—

BOTTLED	
Modelo Especial	- 6 -
Ballast Point 'Victory at Sea' Porter	- 7 -
Deschutes Hop Henge IPA	- 7 -
Aval Cider	- 6 -
ON DRAFT	
Austin Beerworks 'Pearl Snap Pils'	- 7 -
Live Oak 'Liberator'	- 7 -
Firestone 'Union Jack' IPA	- 7 -
Hi Sign 'Violet' Bluberry Blonde	- 8 -
cocktails—	
JEFFREY'S VODKA FIZZ	- 15 -
<i>Deep Eddy vodka, lemon, Turkish Delight tea syrup, Richard's Rainwater</i>	
SHATTERED SOULS	- 15 -
<i>Sipsmith gin, Kronan Swedish Punsch, Nardini amaro</i>	
NEIN, NEIN! OKAY FINE!	- 15 -
<i>Reisetbauer Blue gin, Cocchi Americano, Gilka kummel, Hopped Grapefruit bitters, cucumber</i>	
POSITIVE VIBES ONLY	- 15 -
<i>Neisson Rhum Agricole, La Caraveda pisco, Creme de Noyeaux, lemon, grenadine, Celery bitters, strawberry</i>	
TODAY, I ACCOMPLISHED ZERO	- 15 -
<i>Elijah Craig Small Batch bourbon, lime, simple syrup, mint, Fee Bros. Whiskey Barrel bitters</i>	
SO MANY CLOWNS... SO LITTLE TIME	- 15 -
<i>Sazerac rye, Plantation Stiggins pineapple rum, Luxardo Maraschino, Bigallet China China</i>	
KISS ME, I'M BRAZILIAN!	- 15 -
<i>Mezcal Union, Novo Fogo cachaca, Chartreuse, lime, raw simple syrup, blackberries</i>	
TART WITH A HEART	- 15 -
<i>Laird's apple brandy, Flor de Cana 4 year rum, lime, simple syrup, Bar Keep apple bitters, Fernet Vallet</i>	
SWAGGER LIKE US	- 15 -
<i>El Dorado 12 year rum, Averna, El Maestro Sierra PX sherry, lime</i>	
I'M NOT REALLY A WAITRESS	- 15 -
<i>Casamigos Anejo tequila, Aperol, Equipo Navasos Manzanilla sherry</i>	

BAR