



TABLE

Pimento Deviled Eggs <i>pimento cheese, pickle, country ham</i>	9
Queso <i>tortilla chips, add chorizo for \$2</i>	8
Nancy's Pink Dip <i>potato chips</i>	6
Artichoke Spin Dip <i>tortilla chips</i>	8
Fried Green Tomatoes <i>Old Bay remoulade, goat cheese</i>	8
Popcorn Shrimp <i>citrus cocktail sauce, garlic aioli</i>	12
Steak Tartare with Fries <i>mayo/mustard, shallot, pickle</i>	12
Ceviche <i>chef's choice</i>	13
Club Wedge <i>iceberg, blue cheese, bacon, Campari tomato, egg</i>	10
Miso Caesar <i>crispy kale, pickled shallot, crouton, miso caesar dressing</i>	10
<i>Add protein to any salad: + chicken breast \$6 + sautéed shrimp \$7 + salmon \$8</i>	

ENTRÉE

All sandwiches served with fries, potato chips, or house salad.

Bacon Cheddar Burger <i>iceberg, tomato, onion, garlic aioli</i>	14
Crispy Chicken Sandwich <i>spicy slaw</i>	12
Blackened Texas Redfish <i>habanero creamed corn, chive oil</i>	22
Spicy Sausage Ragù <i>pappardelle, Jimmy's sausage, parm</i>	16
Salmon <i>brussel slaw, macadamia nut, sweet onion vin</i>	21
Chicken Milanese <i>Parmesan crusted, pickle veggie salad, tomato caper beurre blanc</i>	19
Hot Beef <i>Filet 7oz / bordelaise sauce, button mushrooms</i>	31

SIDES

<table border="0"> <tr> <td>Fries w/ aioli</td> <td style="text-align: right;">6</td> </tr> <tr> <td>Smashed Potato</td> <td style="text-align: right;">6</td> </tr> </table>	Fries w/ aioli	6	Smashed Potato	6	<table border="0"> <tr> <td>Shells + Cheddar</td> <td style="text-align: right;">8</td> </tr> <tr> <td>Brussel Slaw</td> <td style="text-align: right;">8</td> </tr> </table>	Shells + Cheddar	8	Brussel Slaw	8
Fries w/ aioli	6								
Smashed Potato	6								
Shells + Cheddar	8								
Brussel Slaw	8								

*Consuming raw foods, undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.



COCKTAILS

Barrel Aged Old Fashioned • 11

Sagamore Rye, sugar, black walnut bitters

TX Fresca • 10

*El Tesoro, grapefruit, lime, cointreau,
Mexican fresca*

G&T X KB • 9

Fords Gin, house-made tonic, Topo Chico

Arnie P. • 10

*Pimms, Ketel One, citrus, cucumber,
cherry bitters, lemonade*

Behind the Velvet Curtain • 9

*Titos, hibiscus razz syrup, lime,
ginger beer*

“Not Tonight Mike” (Hurricane) • 14

*Light & dark rum, citrus, orange,
passion fruit, grenadine, Myers float*

Club Spritz • 10

*Aperol, St. Germain, Prosecco,
blood orange soda*

Dak#4 • 10

Uruapan Charanda, lime, simple, Angostura

Shaken Not Stirred (\$8 Tini) • 8

Russian Standard, Guest Spec

The Connery (Barrel Aged Vesper) • 11

*Vodka, gin, vermouth,
orange bitters, lemon zest*

Mary Goodnight • 10

Ketel One, lime, cran, cointreau

The Patio Banger • 9

OGD (whiskey), lemon, cardamom, ginger beer

Reid’s Tasty Jam • 11

Rotating champagne cocktail

The Marg • 7

**\$5 before 7pm and after midnight
Camerana Tequila, lime, orange bitters, cointreau*

*“You may all go to hell,
and I will go to Texas.”*

DAVY CROCKETT

WINE

BY THE GLASS

Chardonnay / Verget Vin de France	9 / 32
Sauvignon Blanc / Satellite, New Zealand	10 / 36
Malbec / Festivo, Mendoza, AZ	10 / 36
Pinot Blanc / Trimbach, France	11 / 40
Pinot Noir ‘Rosé’ / Westmount, Willamette Valley, OR	11 / 40
Brut / Roederer Estate, Alexander Valley	13 / 48
Pinot Noir / Benton Lane, Willamette Valley, OR	13 / 48
Chardonnay / Hahn Chars, Monterey, CA	14 / 52
Pinot Noir / Pali, ‘Huntington,’ Santa Barbara, CA	14 / 52
Cabernet Sauvignon / Smith & Hook, Central Coast	14 / 52
Cabernet / Dry Creek, Sonoma, CA 2016	15 / 56

WHITE

Grüner Veltliner / Broadbent, Niederösterreich, AUT	32
Pinot Grigio / Bertani ‘Velante’	34
Riesling / Smith Story, Rheingau, GER	36
Muscadet / Dom. de la Grenaudière, Loire Valley, FRA	36
‘Cape Bleue’ Rosé / JL Colombo, Mediterranean, FRA	36
Chenin Blanc / Beaumont, Bot River, South Africa	38
Pinot Blanc / Trimbach, Alsace, FRA	38
Sauvignon Blanc / Spy Valley, Marlborough, NZL	42
Sauvignon Blanc / Stolpman, Santa Barbara, CA	44
Chardonnay / Nicolas Potel, Mâcon-Villages, FRA	46
Chardonnay / Sandhi, Santa Rita Hills, CA	48
Viognier / Cristom, Willamette Valley, OR	52
Sauvignon Blanc / Jean-Marc Crochet, Sancerre, FRA	54
Chardonnay / EnRoute, Russian River Valley, CA	58
Champagne Collet Brut	78
Chardonnay / Kistler ‘Les Noisetieres’ Sonoma Coast, CA	128
Ruinart Blanc de Blancs	138
Dom Perignon ‘09	250

RED

Cinsault Blend / Badenhorst ‘Secateurs,’ Swartland, RSA	36
Pinot Noir / Planet Oregon, Willamette Valley, OR	38
Tre / Brancaia, Tuscany, ITA	38
Régnie / Domaine de Braves, Beaujolais, FRA	42
Tempranillo / Pedernales, High Plains, TX	42
Côtes du Rhône / Vins de Vienne, Rhône Valley, FRA	42
Cabernet Sauvignon / No Fine Print, CA	42
Nebbiolo / Ebbio, Langhe, Piedmont, ITA	42
Cabernet Sauvignon / Involuntary Commitment, Columbia Valley, WA	46
Pinot Noir / Louis Latour, Burgundy, FRA	48
Malbec / Luigi Bosca ‘DOC,’ Mendoza, ARG	48
Cab Blend / Acumen ‘Mountainside,’ Napa Valley, CA	52
Pinot Noir / Salem Wine Co., Willamette Valley, OR	52
Bordeaux / Ch. Greysac, Medoc, FRA	56
Petite Sirah / Girard, Napa Valley, CA	56
Pinot Noir / Charles Krug, Carneros, CA	58
Pinot Noir / Dom. Bertagna, Haute Cote de Nuits, Burgundy, FRA	60
Red / Orin Swift ‘Abstract’, CA	68
Cabernet Sauvignon / Canard, Napa Valley, CA	68
Pinot Noir / Long Meadow Ranch, Anderson Valley, CA	76
Cabernet Sauvignon / Faust, Napa Valley, CA	88
Cabernet Sauvignon / Orin Swif ‘Papillon’, Napa Valley, CA	138

★ BEER ★

T	Lakewood Temptress Nitro • 9
A	<i>Stout / Lakewood, TX</i>
P	Epic Brainless Raspberry Nitro • 8
	<i>Nitro Raspberry Heff</i>
	Miller Lite • 5
	<i>Pilsner / Milwaukee, WI</i>
	Revolver Blood and Honey • 6
	<i>Pale Wheat Ale / Granbury</i>
	Coors OG (banquet) • 4
	<i>Pilsner</i>
	Boulevard • 6
	<i>Unfiltered Wheat / Kansas City, MO</i>

	Firestone Walker • 7
	<i>Blonde Ale / Paso Robles, CA</i>
	Austin Eastcider Original • 7
	<i>Cider / Austin, TX</i>
	Ballest Point Grapefruit Sculpin • 9
	<i>IPA / San Diego, CA</i>
	Crackberry Cider • 7
	<i>Cider / Dallas, TX</i>
	Dos Equis • 5
	<i>Lager / Mexico</i>
	Shiner • 5

C	High Life Pony • 3
A	PBR • 4
N	Lonestar • 4
S	Modelo Especial • 5
	<i>Lager / Mexico</i>
	Stella Artois • 7
	<i>Belgian Pilsner / Belgium</i>
	Heineken • 7
	<i>Dutch Pale Lager / Holland</i>
	Guinness Draft Can • 8
	<i>Stout / Ireland</i>
	Truly Colima Lime & Wild Berry • 7
	<i>Hard Seltzer</i>