

# SIGNATURE COCKTAILS

## Poire Martini | 14

TITO'S VODKA, ST GERMAINE, PEAR PUREE, LIME

## Nikka Vesper | 16

NIKKA GIN, NIKKA VODKA, LILLET BLANC, TWIST

## Mezcal Negroni | 16

AKUL ESPADIN-TEPEZTATE, SWEET VERMOUTH,  
CAMPARI, ORANGE

## Texas Manhattan | 16

GARRISON BROTHERS BOURBON, SWEET VERMOUTH,  
BLACK WALNUT & CHOCOLATE BITTERS

## Spicy Paloma | 14

LALO TEQUILA, EL SILENCIO MEZCAL, JALAPEÑO,  
LIME, GRAPEFRUIT SODA, HELLFIRE BITTERS

## Toki Americano | 16

SUNTORY TOKI, COCCHI AMERICANO, AMARO NONINO,  
GRAPEFRUIT BITTERS, LEMON

## Blood and Sand | 16

SCOTCH, SWEET VERMOUTH, CHERRY LIQUEUR,  
ORANGE JUICE, ORANGE

## French 77 | 14

STILL AUSTIN GIN, MARTINE HONEYSUCKLE LIQUEUR,  
LEMON, BUBBLES

## Mai Tai | 14

WHITE AND DARK RUM, DRY CURAÇAO, PINEAPPLE,  
LIME, ORGEAT

## Espresso Martini | 16

ABSOLUT VANILLA VODKA, KAHLÚA, CREME DE  
CACÁO, ESPRESSO

## BEER

Austin Eastciders Original Dry Cider | 6

Michelob Ultra | 6

Dos Equis Lager | 7

Independence Native Texan Pilsner | 7

Ranger Creek Laguna Madre White Ale | 7

Yuengling Lager | 7

Live Oak Hefeweizen | 7

Real Ale Fireman's #4 Blonde Ale | 7

Real Ale Devil's Backbone Belgian Tripel | 7

Saint Arnold Elissa IPA | 7

La Fin Du Monde Belgian Style Triple Ale | 7

Shiner Bohemian Black Lager | 7

## HAPPY HOUR

MONDAY-FRIDAY 5PM-7PM | SATURDAY & SUNDAY 5PM-6PM

MENU ITEMS WITH ♠♠ ARE HALF OFF

Martini Your Way | \$5

HOUSE VODKA OR HOUSE GIN, CLASSIC OR DIRTY, OLIVES OR TWIST

House Margaritas | \$5

100% BLUE AGAVE TEQUILA, ORANGE LIQUEUR, LIME JUICE

House Wells | \$5

YOUR CHOICE OF HOUSE SPIRIT & ONE MIXER

House Shots | \$5

ASK YOUR SERVER

Wines by the Glass | \$5 Off

Beers | 2\$ Off

## WHITE WINE

Sauvignon Blanc - Simonnet-Febvre Saint-Bris - \$12 | \$46  
Burgundy | FR

Sauvignon Blanc - Rapaura Springs - \$12 | \$46  
Marlborough | NZ

Pinot Blanc - Trimbach - \$14 | \$48  
Alsace | FR

Pinot Gris - Ponzi - \$14 | \$48  
Willamette Valley | OR

Chenin Blanc - Mary Taylor Anjou Blanc - \$12 | \$46  
Loire Valley | FR

Tempranillo - Plata O Plomo Blanco de Tempranillo  
Toledo | SP - \$14 | \$48

Blanc de Blancs - La Fête du Blanc - \$16 | \$54  
Côtes de Provence | FR

Gruner Veltliner - Domaine Wachau - \$14 | \$48  
Wachau | AT

Riesling - Von Buhl Bone Dry - \$14 | \$48  
Pfalz | Germany

Muscadet - Domaine de la Grenaudière - \$12 | \$46  
Loire Valley | FR

Chardonnay - JJ Vincent Bourgogne Blanc - \$16 | \$52  
Burgundy | FR

Chardonnay - Jordan Winery - \$22 | \$72  
Carneros | CA

Pinot Grigio - Jermann - \$46  
Friuli | IT

Sauvignon Blanc - Groth - \$46  
Napa Valley | CA

Sauvignon Blanc - Craggy Range - \$48  
Martinborough | NZ

Pouilly Fumé - Sauvignon Blanc - Francis Blanchet - \$60  
Cuvée Silice, Loire Valley | FR

Sauvignon Blanc - J. de Villebois - \$62 Sancerre,  
Loire Valley | FR

Chenin Blanc - Vouvray - Clos du Gaimont - \$42  
Loire Valley | FR

Chardonnay - Hyland Estates - \$48  
Willamette Valley | OR

Chardonnay - Chablis - Domaine Vocoret & Fils - \$58  
Burgundy | FR

Chardonnay - Rombauer - \$80  
Carneros | CA

Chardonnay - Dom. de l'Enclos Chablis - \$78  
Burgundy | FR

Chardonnay - Chateau Montelena - \$115  
Napa Valley | CA

Chardonnay - Les Noisetiers - Kistler - \$120  
Sonoma Mountain | CA

Chardonnay - Domaine Serene Evenstad Reserve - \$120  
Dundee Hills | OR

Chardonnay - Evening Land La Source - \$130  
Eola-Amity Hills | OR

## ROSÉ - STILL & SPARKLING

Grenache - Gerard Bertrand Gris Blanc - \$12 | \$46  
Roussillon | FR

Grenache - Château Beaulieu - \$14 | \$48  
Provence | FR

Pinot Noir - Brut Rosé - Lucien Albrecht - \$14 | \$48  
Crémant d'Alsace | FR

Pinot Noir - Cava Brut Rosé - Juvé & Camps - \$14 | \$48  
Penedes | SP

Champagne - Brut Rosé De Saignée - Vollereaux - \$105  
Champagne | FR

## SPARKLING

Prosecco - Brut Superiore - Adami - \$12 | \$48  
Valdobbiandene | IT

Cava - Brut - Paul Cheneau - \$12 | \$46  
Penedes | SP

Cava Brut Nature - The Good, The Bad, The Bubbly  
Catalonia | SP \$15 | \$52

Moscato - Saracco - \$12 | \$46  
ASTI | IT

Champagne - Brut - Lanson Père & Fils - \$26 | \$90  
Champagne | FR

Champagne - Brut - Piper-Heidsieck Cuvée - \$75  
Champagne | FR

Champagne - Brut - Moët Imperial - \$115  
Champagne | FR

Champagne - Grand Brut - Perrier-Jouët - \$110  
Champagne | FR

Champagne - Legras & Haas Blanc de Blanc Grand Cru - \$115  
Champagne | FR

Champagne - Brut - Veuve Clicquot - Yellow Label - \$145  
Reims | FR

Champagne - Brut - Pol Roger Rsv - \$115  
Champagne | FR

## FORTIFIED

Palomino Fino Sherry - Tio Pepe - \$10  
Jerez | SP

Ruby Porto - Broadbent - \$10  
Portugal

10 Year Old Tawny Port - Dow's - \$14  
Portugal

20 Year Old Tawny Port - Grahams - \$18  
Portugal

10 Year Old Madeira - Broadbent - \$12  
Medeira | PT

## RED WINE

Pinot Noir - Benton Lane - \$16 | \$54  
Willamette Valley | OR

Pinot Noir - Bouchard Pere & Fils - \$16 | \$54  
Burgundy | FR

Barbera - Fontanafredda 'Briccotondo' - \$14 | \$50  
Tuscany | IT

Garnacha Blend - Volador L'efecte - \$12 | \$46  
Monstant | SP

Tempranillo - Axis Jack - \$15 | \$52  
High Plains | TX

Red Blend - Smith & Hook - \$14 | \$50  
Central Coast | CA

Sangiovese - Super Tuscan - Dainero - \$15 | \$52  
Tuscany | IT

Bordeaux Blend - Chateau De Fontenille - \$12 | \$46  
Bordeaux | FR

Zinfandel - Ridge Three Valleys - \$16 | \$54  
Sonoma | CA

Cabernet Sauvignon - Seven Hills - \$15 | \$52  
Walla Walla Valley | WA

Cabernet Sauvignon - Justin - \$18 | \$56  
Paso Robles | CA

Sangria - Chisos - \$12 | \$46  
Central Valley | CA

Pinot Noir - Evening Land Seven Springs - \$70  
Eola-Amity Hills - Willamette Valley | OR

Pinot Noir - Albert Bichot - \$58  
Burgundy | FR

Gamay - Stéphane Aviron - \$42  
Beaujolais Villages | FR

Pinot Noir - Antiquum Farm - \$86  
Willamette Valley | OR Grazing-based Viticulture

Pinot Noir - Sandhi - \$60  
Santa Rita Hills | CA

Pinot Noir - White Walnut Estate - \$84  
Dundee Hills | OR

Tempranillo - Diaz Bayo 15 Meses - \$48  
Ribera Del Duero | SP

Tempranillo - Altos Ibericos Reserva - \$54  
Rioja | SP

Malbec - Luca Old Vine Malbec - \$54  
Mendoza | AR

Merlot - Stags' Leap - \$58  
Napa Valley | CA

Merlot - Rutherford Hill - \$58  
Napa Valley | CA

Cabernet Sauvignon - Foley Johnson - \$82  
Rutherford, Napa Valley | CA

Bordeaux Blend - Chateau Puy-Blanquet - \$72  
Saint-Emilion Grand Cru | FR

Cabernet Franc - Guy Saget Marie de Beauregard - \$46  
Chinon, Loire Valley | FR

Cabernet Blend - Chappellet Mountain Cuvee - \$82  
Napa Valley | CA

Nebbiolo - Boffa Barbaresco - \$78  
Barbaresco, Piedmont | IT

Syrah - E. Guigal Saint-Joseph - \$72  
Rhône Valley | FR

Zinfandel - Orin Swift 8 Years in the Desert - \$90  
Saint Helena | CA

Sangiovese - Barone Ricasoli Brolio Chianti Classico - \$52  
Tuscany | IT

Amarone della Valpolicella - Tenuta Sant'Antonio - \$94  
Monti Garbi District | IT

Sangiovese - Tenuta di Sesta Brunello di Montalcino - \$90  
Tuscany | IT

Nebbiolo - Gaja DaGromis - \$72  
Barolo, Piedmont | IT

Nebbiolo - Poderi Colla Barolo Bussia "Dardi Le Rose" Barolo,  
Piedmont | IT - \$130

Cabernet Sauvignon - Acumen - \$70  
Napa Valley | CA

Cabernet Sauvignon - Jordan - \$110  
Alexander Valley | CA

Cabernet Sauvignon - Faust - \$90  
Napa Valley | CA

## RESERVE

Pinot Noir - Kosta Browne - \$180  
Santa Rita Hills | CA

Pinot Noir - Sea Smoke TEN - \$180  
Santa Rita Hills | CA

Pinot Noir - Louis Latour Beaune Premier Cru  
'Vignes Franches' Côte de Beaune | FR - \$140

Grenache Blend - Delas Chateauneuf-du-Pape Haute Pierre  
Rhône Valley | FR - \$140

Cabernet Sauvignon - Heitz Cellar - \$140  
Napa Valley | CA

Cabernet Sauvignon - Nickel & Nickel - \$185  
St. Helena | CA

Cabernet Sauvignon - Dominus Napanook - \$170  
Yountville - Napa Valley | CA

Cabernet Sauvignon - Quintessa - \$270  
Rutherford | CA

Cabernet Sauvignon - Quilceda Creek - \$285 Columbia Valley | WA

Cabernet Sauvignon - Ridge Monte Bello - \$420  
Monte Bello Vineyard, Santa Cruz Mountains | CA

Cabernet Sauvignon - Opus One - \$620  
Napa Valley | CA

# OYSTERS & COLD BAR

East Coast Oysters | 4

SERVED ON THE HALF SHELL / ASK YOUR SERVER FOR DAILY VARIETIES

Jumbo Shrimp Cocktail | 22

“AGGRESSIVE” HORSERADISH COCKTAIL SAUCE

Ahi Tuna Tartare | 19

FATTOUSH SALAD, FRIED CROUTONS, SUMAC DRESSING

Plateau de Fruits de Mer for Two | 75

EAST COAST OYSTERS, SHRIMPS, LOBSTER CLAWS, CHILLED MUSSEL SALAD

Grand Plateau de Fruits de Mer for Four | 180

EAST COAST OYSTERS, SHRIMPS, LOBSTER CLAWS, SPLIT KING CRAB LEGS, CHILLED MUSSEL SALAD

Acapulco Shrimp Ceviche | 19

PICO DE GALLO, FRESH TORTILLA CHIPS

King “Louie” Salad | 38

ALASKAN KING CRAB, ASPARAGUS, ROMAINE, AVOCADO, GRAPE TOMATOES, BOILED EGGS, LOUIE DRESSING

## APPETIZERS, SOUPS & SALADS

♠♠ Charbroiled Gulf Oysters | (6) / 20 | (12) / 38

GARLIC-PARMESAN BUTTER, GRILLED SOURDOUGH

♠♠ Mussels in Green Harissa | 24

WHITE WINE, CILANTRO, GRILLED SOURDOUGH

Steamed Clams | 24

N’DUJA, WHITE WINE, SHALLOTS, BASIL

Chilled Alaskan King Crab Dip | 15

RITZ CRACKERS

♠♠ Beef Meatballs | 15

MARINARA, PARMIGIANO REGGIANO, BASIL

♠♠ Ground Lamb & Pork Kebabs | 16

CILANTRO FETA DIP, Z’ATAR

La Brea Bakery Sourdough | Qtr 4 / Half 6

WHIPPED SEA SALT BUTTER

Seared Hudson Valley Foie Gras | 24

PEAR CHUTNEY, SOURDOUGH, ARUGULA

Teriyaki Beef Skewers | 15

CHERRY TOMATO, CILANTRO

Lobster Chowder | 15

CRÈME FRAÎCHE, TARRAGON

Caesar Salad | 13

PARMESAN CHEESE, HERB CROUTONS, ANCHOVIES, BOILED EGG

The “Lodge Of Castle Hills” Salad | 14

MIXED GREENS, GRANNY SMITH APPLES, CANDIED PECANS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE, FRIED PARSNIPS

## PASTA

Tagliatelle Bolognese, Parmigiano Reggiano | 26

♠♠ Spaghetti Aglio, Olio e Pepperoncini | 24

ADD SHRIMP | 16

ADD SCALLOP | 30

## SEAFOOD ENTREES

Half Gulf Coast Red Snapper Veracruz | 48

FRAGOLA, SOFRITO, OREGANO, CILANTRO

Pan-Seared Diver Scallops | 42

PARSNIP PUREE, SWEET PEPPERONATA, ARUGULA OIL

Shrimp and Grits | 36

ANSON MILLS STONEGROUND GRITS, CREOLE CREAM SAUCE

Seared Rare Ahi Tuna | 42

PINEAPPLE JALAPEÑO SALSA, SPINACH, GARLIC-LIME JUS

Cioppino (Italian Fish Stew) | 42

KING CRAB, FISH, SHRIMP, MUSSELS, CLAMS, TOMATO BROTH, GRILLED SOURDOUGH

Warm Maine Lobster Roll | 55

FRESH MAINE LOBSTER, CARAMELIZED GARLIC-PARMESAN BUTTER, THICK CUT FRIES

Charbroiled King Crab Legs (Split)

GARLIC-PARMESAN BUTTER

Half Pound 75 / Full Pound 150

## USDA PRIME BEEF

Ribeye 16oz | 58

Filet Mignon 10oz | 58

♠♠ New York Strip 14oz | 54

Beef Short Ribs | 42

RED WINE DEMI, PARSNIP PUREE

## SAUCES & ADDITIONS

Creamy Horseradish | 4

Bleu Cheese Crust | 7

Brandy Peppercorn Sauce | 4

Chimichurri | 4

WE DO NOT RECOMMEND AND RESPECTFULLY DO NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE. FILETS ORDERED MEDIUM WELL+ WILL BE CUT INTO MEDALLIONS.

## SEAFOOD ADD-ONS

Butter Sautéed Shrimp | 16

Seared Maine Diver Scallops | 30

Charbroiled Split King Crab Legs | Half Pound | 75 / Full Pound | 150

## SIDES FOR THE TABLE

Duck-Fat Roasted Potatoes | 13

Baked Smoked Gouda Mac & Cheese | 14

Roasted Oyster Mushrooms with Chili Jam | 13

Roasted Cauliflower with Sesame Oil | 13