

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

Shiner Bohemian Black Lager | 7

HAPPY HOUR

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

MENU ITEMS WITH ♠♠ ARE 30% 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 Shot | \$5

Sangria | \$5

Wines by the Glass | \$5 Off

Beers | \$2 Off

WHITE WINE

Sauvignon Blanc - Simonnet-Febvre Saint-Bris - \$14 | \$48
Burgundy | FR

Sauvignon Blanc - Vavasour - \$12 | \$46
Marlborough | NZ

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

Pinot Gris - Soléna - \$12 | \$46
Willamette Valley | OR

Chenin Blanc - Mary Taylor Anjou Blanc - \$13 | \$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 | \$54
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 - Alphonse Mellot La Moussiere Sancerre - \$70
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 - Domaine Robert-Denogent "Les Sardines" - \$72
Burgundy, Macon-Villages | FR

Chardonnay - Domaine Begue-Mathiot Chablis - \$60
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 - \$18 | \$54
Willamette Valley | OR

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

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

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

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

Sangiovese - Super Tuscan - Dainero - \$14 | \$50
Tuscany | IT

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

Zinfandel - Ridge Three Valleys - \$20 | \$58
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 - Dom. Collette "Les Boivins" Vieilles Vignes - \$86
Marsannay | Fr

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 - \$86
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

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, REMOULADE SAUCE

Plateau de Fruits de Mer for Two | 64

OYSTERS (6) SHRIMP (6) TUNA TARTARE, SHRIMP CEVICHE

Ahi Tuna Tartare | 19

FATTOUSH SALAD, FRIED CROUTONS, SUMAC DRESSING

Acapulco Shrimp Ceviche | 19

PICO DE GALLO, FRESH TORTILLA CHIPS

APPETIZERS, SOUPS & SALADS

♠♠ Charbroiled Gulf Oysters | (6) / 20 | (12) / 40

GARLIC-PARMESAN BUTTER, GRILLED SOURDOUGH

♠♠ Mussels in Green Harissa | 24

WHITE WINE, CILANTRO, GRILLED SOURDOUGH

♠♠ 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

Teriyaki Beef Skewers | 15

CHERRY TOMATO, CILANTRO

Ocean Chowder | 15

CRÈME FRAÎCHE, BACON, TARRAGON

Caesar Salad | 13

PARMESAN CHEESE, HERB CROUTONS, ANCHOVIES,
BOILED EGG

Warm King Crab Dip | 16

PARMESAN, CREAM CHEESE, GARLIC, SPICES

The “Lodge Of Castle Hills” Salad | 14

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

PASTA

Tagliatelle Bolognese, Parmigiana Reggiano | 26

Spaghetti Aglio, Olio e Pepperoncini | 24

ADD SHRIMP | 16

ADD SCALLOP | 30

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, CHILI-JAM BUTTER

Cioppino (Italian Fish Stew) | 42

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

Warm Lobster Roll | 55

CARAMELIZED GARLIC-PARMESAN BUTTER, THICK CUT FRIES

Charbroiled King Crab Legs (Split)

GARLIC-PARMESAN BUTTER

Half Pound 75 / Full Pound 150

Beef Short Ribs | 36

RED WINE DEMI, PARSNIP PUREE

Filet Mignon 10oz | 58

♠♣ New York Strip 14oz | 54

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.

SAUCES

Creamy Horseradish | 4

Bleu Cheese Crust | 7

Brandy Peppercorn Sauce | 4

Chimichurri | 4

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, Chili Jam | 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”