



# REBELLE

## HAPPY HOUR

MONDAY - FRIDAY: 5 - 7 PM

### 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 | \$7

PROSECCO - VILLA MARCELLO | IT

ROSÉ - CÔTÉ MAS | FR

CHARDONNAY - LOUIS LATOUR | FR

CABERNET SAUVIGNON - THREE RIVERS WINERY | WA

CÔTES DU RHÔNE - FAMILLE PERRIN RSRV | FR

### Beers | \$3

MICHELOB ULTRA

YUENGLING LAGER

DOS EQUIS LAGER

### Small Plates | \$10

CHARBROILED GULF OYSTERS (6)

Garlic-Parmesan Butter, Grilled Sourdough

MUSSELS IN GREEN HARISSA

White Wine, Cilantro, Grilled Sourdough

BEEF MEATBALLS

Marinara, Parmigiano Reggiano, Basil

GROUND LAMB & PORK KEBABS

Cilantro Feta Dip, Z'atar

TERIYAKI BEEF SKEWERS

Cherry Tomato, Cilantro

# SIGNATURE COCKTAILS

## Poire Martini | 14

TITO'S VODKA, ST-GERMAIN, PEAR PUREE, LIME

## Nikka Vesper | 16

NIKKA GIN, NIKKA VODKA, LILLET BLANC, TWIST

## Mezcal Negroni | 16

SUSTO MEZCAL, SWEET VERMOUTH, CAMPARI, ORANGE

## Texas Manhattan | 16

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

## Spicy Paloma | 14

LALO TEQUILA, SUSTO MEZCAL, JALAPEÑO, LIME, GRAPEFRUIT SODA

## Toki Americano | 16

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

## French 75 | 14

LUCKY STAR 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 | TX | 6

Michelob Ultra | MO | 6

Dos Equis Lager | MX | 7

Independence Native Texan Pilsner | TX | 7

Ranger Creek Laguna Madre White Ale | TX | 7

Yuengling Lager | PA | 7

Live Oak Hefeweizen | TX | 7

Real Ale Fireman's #4 Blonde Ale | TX | 7

Real Ale Devil's Backbone Belgian Tripel | TX | 7

Saint Arnold Elissa IPA | TX | 7

Shiner Bohemian Black Lager | TX | 7

Heineken 0.0 | Alcohol Free | AMS | 6

## 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 - \$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

Viognier Marsanne - d'Arenberg - \$12 | \$46  
McLaren Vale | South Australia

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

Muscadet - Domaine de la Grenaudière - \$14 | \$48  
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 - \$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

Champagne - Brut Rosé - Lanson Le Black Label - \$90  
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

Cabernet Sauvignon - Faust - \$30 | \$92  
Napa Valley | 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 - Gérard Bertrand Domaine de L'Aigle - \$64  
Languedoc | 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 - Van Duzer Vineyards - \$54  
Willamette Valley | 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

Bordeaux Blend - DeLille Cellars D2 - \$70  
Columbia Valley | WA

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

## RESERVE

Pinot Noir - Kosta Browne - \$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 - The Pact by Faust - \$220  
Coombsville, Napa Valley | 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 | 24

“AGGRESSIVE” HORSERADISH COCKTAIL SAUCE, REMOULADE SAUCE

## Plateau de Fruits de Mer for Two | 68

OYSTERS (6) SHRIMP (6) AHI 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 | 38

ANSON MILLS STONEGROUND GRITS, CREOLE CREAM SAUCE

Seared Rare Ahi Tuna | 42

PINEAPPLE JALAPEÑO SALSA, SPINACH, CHILI-JAM BUTTER

Cioppino (Italian Fish Stew) | 42

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

Warm Lobster Roll | 55

CARAMELIZED GARLIC-PARMESAN BUTTER, THICK CUT FRIES

Rack of Lamb - HALF RACK 35 / FULL 65

Coriander & Fennel Crust, Braised Chickpeas

Beef Short Ribs | 38

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

## SEAFOOD ADD-ONS

Butter Sautéed Shrimp | 16

Seared Maine Diver Scallops | 30

## SIDES FOR THE TABLE

Duck-Fat Roasted Potatoes | 13

Baked Smoked Gouda Mac & Cheese | 14

Roasted Oyster Mushrooms, Chili Jam | 13

Braised Chickpeas, Turmeric, Ginger, Spinach, Feta 13