



REBELLE

HAPPY HOUR

SUNDAY – THURSDAY: 5-7 PM

COCKTAILS & WINE | \$8

MARGARITA ON THE ROCKS

100% Blue Agave Tequila, Orange Liqueur, Lime Juice

OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup, Orange Peel

MARTINI

House Vodka or Gin. Classic or Dirty. Olives or Twist

CHERRY LIBRE

Heering Cherry Liqueur, Rum, Lime Juice, Coke

WINE BY THE GLASS

Sangria – Chisos | CA

Prosecco – Villa Marcello | IT

Rosé – Broadbent Vinho Verde Rosé | PRT

Chardonnay – Louis Latour | FR

Cabernet Sauvignon – Three Rivers Winery | WA

BEER | \$3

Miller Lite

Michelob Ultra

Dos XX

PLATES | SUNDAY – THURSDAY: 5-6 PM

EAST COAST OYSTERS | \$2.50/EA

1/2 dozen or full dozen, Served in the Half Shell

CHARBROILED GULF OYSTERS (6) | \$14

Garlic-Parmesan Butter, Grilled Sourdough

MUSSELS IN GREEN HARISSA | \$12

White Wine, Cilantro, Grilled Sourdough

TERIYAKI BEEF SKEWERS | \$10

Cherry Tomato, Cilantro



SIGNATURE COCKTAILS

Poire Martini | 14

TITO'S VODKA, ST-GERMAIN, PEAR PURÉE, 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, CRÈME DE CACÁO, ESPRESSO

BEER

Austin Eastciders Original Dry or Pineapple Cider | TX | 6

Michelob Ultra | MO | 6

Dos Equis Lager | MX | 7

Independence Native Texan Pilsner | 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

Heineken 0.0 | Alcohol-Free | AMS | 6

SUN-THU 5PM-9PM, FRI & SAT 5PM-10PM


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 | \$52
Côte 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 - \$18 | \$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

Fiano (Kratos) - Luigi Maffini - \$46 
DOC Cilento Fiano | IT

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 - Rombauer - \$80
Carneros | CA

Chardonnay - Domaine Robert-Denogent - \$72 
Burgundy, Macon-Villages | FR

Chardonnay - Chablis - Domaine Begue-Mathiot - \$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

Ribolla Gialla - Brut - Ca' Floris - \$15 | \$52 
Friuli-Venezia Giulia | IT

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

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

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

Barbera - La Monella - \$46
Barbera de Monferrato Frizzante | IT

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

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


Champagne - Billecart Salmon Blanc de Blancs Grand Cru - \$160
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

 = Selections that pair best with oysters and shellfish

RED WINE

Pinot Noir - Benton Lane - \$18 | \$54
Willamette Valley | OR

Pinot Noir - Snake Charmer - \$14 | \$50
Russian River | CA

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 - Paso-D'Oro - \$14 | \$50
Paso Robles | CA

Cabernet Sauvignon - Faust - \$30 | \$92
Napa 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 | ES

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

Zinfandel - Grgich Hills Estate - \$78
Napa Valley | CA

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

Cabernet Franc - Domaine de la Noblaie "Chiens-Chiens" - \$46
Chinon, Loire Valley | FR

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

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

Barbera - G.D. Vajra - \$46
Piedmont | IT

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 - Crossbarn by Paul Hobbs - \$90
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

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

OYSTERS & COLD BAR

East Coast Oysters | 4

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

Shrimp Cocktail | 24

“AGGRESSIVE” HORSERADISH COCKTAIL SAUCE, REMOULADE SAUCE

Plateau de Fruits de Mer | 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

Warm King Crab Dip | 16

PARMESAN, CREAM CHEESE, GARLIC, SPICES

Ground Lamb & Pork Kebabs | 16

CILANTRO FETA DIP, Z'ATAR

Beef Meatballs | 15

MARINARA, PARMIGIANO REGGIANO, BASIL

Teriyaki Beef Skewers | 15

CHERRY TOMATO, CILANTRO

La Brea Bakery Sourdough | 6

WHIPPED SEA SALT BUTTER

Ocean Chowder | 15

CRÈME FRAÎCHE, BACON, 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, Parmigiana Reggiano | 26

Spaghetti Aglio, Olio e Pepperoncini | 24

ADD SHRIMP | 16

ADD SCALLOPS | 30

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.

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
CARMELIZED 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

Chef's Daily Vegetable | 14