



House Wine

glass 10 | half carafe 24 | full carafe 42

- Rosé • France, Sabine
- Sauvignon Blanc • Edna Valley, Tangent
- Grenache • Spain, Botjito Rojo
- Chardonnay • California, True Myth
- Cabernet Sauvignon • California, Aerenia

White Wine

glass | half carafe | full carafe

- Grüner Veltliner • Austria, Zum Martin Sepp 11 | 27 | 47
- Chenin Blanc • California, Pine Ridge 12 | 30 | 52
- Pinot Grigio • Italy, Scarpetta 11 | 27 | 47
- Sauvignon Blanc • New Zealand, Outer Sounds 12 | 30 | 50
- Chardonnay • California, Miner 16 | 42 | 72
- Chardonnay • California, Chalk Hill 12 | 30 | 52
- Riesling • Germany, Dr. Loosen 11 | 27 | 47

Red Wine

glass | half carafe | full carafe

- Pinot Noir • Gros Ventre, "High Country" 12 | 30 | 52
- Pinot Noir • Ken Wright 16 | 42 | 72
- Merlot • Seven Hills 13 | 33 | 57
- Zinfandel • Seghesio 12 | 30 | 52
- Malbec • Domaine Bousquet 11 | 27 | 47
- Cabernet Sauvignon • Smith and Hook 13 | 33 | 57
- Cabernet Sauvignon • Oberon 14 | 36 | 62
- Sangiovese • Scarpetta 10 | 24 | 42
- Bordeaux Blend • Chateau St Andre Corbin 14 | 36 | 62
- Montepulciano • Cantine Volpi 10 | 24 | 42
- Red Blend • McPherson Cellars, "Les Copains" 10 | 24 | 42

Cocktails

- Son of a Nutcracker 12
wild turkey 101, amaro sfumato, spiced cranberry syrup, lemon, soda
- Santa Spritz 11
cranberry vodka, ginger, orange peel syrup, lime, red wine, topo chico
- Holiday Whobee Whatee 11
laird's apple brandy, apple cider, holiday spice syrup, lemon orange bitters
- Old Fashioned Holiday Cheer 12
house bourbon, angostura, orange bitters, sugar, cabernet
- Polar Espresso 11
van gough double espresso vodka, coffee liqueur, frangelico, cream, cinnamon
- Under the Mistletoe 11
strawberry hibiscus gin, lemongrass syrup, lemon juice, mint, soda

Rosé

glass | half carafe | full carafe

- Royal Princess 10 | 25 | 42
- Breca G 9 | B 36
- Miraval G 15 | B 60
- Summer in a Bottle G 15 | B 65

Sparkling Rosé

glass | bottle

- Belstar 10 | 42
- Impeccable 15 | 65

Champagne

bottle

- Belstar • Prosecco 42
- AR Lenoble • Intense 51
- Piper-Heidsieck • Brut 52
- Perrier-Jouët • Grand Brut 64
- Laurent-Perrier • Cuvée Rosé 75
- Bérêche & Fils • Brut Réserve 80
- Geoffroy • Expression Brut 83
- A. Margaine • "Special Club" 2012 112

let's eat

Mussels

served with baguette

Classic 17

white wine, butter, garlic, celery, onion, lemon, thyme

Green 17

coconut milk, green thai curry, lime, basil, cilantro

Red 17

spicy tomato broth, spanish chorizo, red chile, garlic, parsley

Toasts

served on sourdough

Avocado 7

smashed avocado, extra virgin olive oil, maldon sea salt, aleppo pepper

Crab 12

blue crab, shaved fennel, tomato, charred herb salsa, aioli

Deviled Egg & Ham 9

fresh herbs, lemon, mustard seed caviar, prosciutto cotto

Pimento 8

house pimento cheese with brie, white cheddar, roasted red pepper & chive

Leela's Boursin 7

house boursin cheese & basil

**gluten free bread & crackers available for an additional upcharge*

Staples

Warm Roasted Olives 6

extra virgin olive oil, orange zest, chile de arbol, fennel

HG Almonds 7

slow roasted with HG SPLY CO rooftop rosemary

Tuna Tostadas 13

ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

TX Wagyu Beef Carpaccio 13

a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots

Marinated Shrimp 12

lemon, shallot, garlic, chile aioli, petit salade, crackers

Meats & Cheeses

served with assorted bread & crackers

gluten free bread & crackers available for an additional upcharge

3 Choice Board 18

served with mustard, house pickles, nuts, honeycomb, fruit

6 Choice Board 24

served with mustard, house pickles, nuts, honeycomb, fruit

Meat Board 23

house country terrine, bresaola, prosciutto cotto, soppressata & spanish chorizo, mustard, house pickles, nuts, fruit

Cheese Board 23

house boursin & pimento cheese, manchego, aged cheddar, cambazola, honeycomb, house pickles, nuts, fruit

Meat & Cheese Board 38

best of both worlds

Baked Brie 14

honey, almonds, walnuts & pecans, served with baguette & fruit

Chicken Liver Pâté 8

house made with brandy, shallots & cream, served with pickles, baguette & crackers

Cheeses

house boursin
house pimento cheese
manchego
aged cheddar
cambozola

Meats

house country terrine
house chicken liver pâté
bresaola
prociutto cotto
soppressata
spanish chorizo

Sweets

Caramel Pot De Crème 8

house caramel custard, whipped cream, brown butter - pumpkin seed crumble, salted pretzels

Flourless Chocolate Torte 7

raspberries, pistachios, whipped cream

brunch

Frozen

Green Smoothie Bowls 9

banana, avocado, coconut milk & spinach topped with house granola, pistachios & strawberries

Dragon Fruit Smoothie Bowl 8

mango, banana, pitaya, coconut milk & pineapple juice smoothie topped with coconut, almond, hemp, chia, sliced banana & kiwi

Drunken Grapefruit

aperol, st. germaine,
champagne, jell-O

6

for the sophisticated day drinker

Fruit & Grain

Power Bowl 10

black rice, quinoa, greek yogurt, pomegranate, fresh berries, almond butter, honey, pumpkin seeds & pistachio

Yogurt Parfait 8

greek yogurt, house granola with pecans, almonds & pumpkin seeds, strawberry preserves & fresh berries

Toasted Coconut Oatmeal 7

steel cut oats, coconut milk, fresh mango, dried banana, toasted almonds

Staples

Tuna Tostadas 13

ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

TX Wagyu Beef Carpaccio 13

a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots

Marinated Shrimp 12

lemon, shallot, garlic, chile aioli, petit salade, crackers

Toasts

sub gluten free bread +3

Avocado 7

smashed avocado, extra virgin olive oil, maldon sea salt, aleppo pepper on sourdough

Soft Scrambled Egg 8

soft scrambled egg, pecorino & chives on sourdough

Farmer's 9

smashed avocado, poached egg, chimichurri, arugula, tomato & extra virgin olive oil on sourdough

Crab 12

blue crab, shaved fennel, heirloom tomatoes, charred herb salsa & green olive aioli on sourdough

Deviled Egg & Ham 9

egg salad with fresh herbs, pickled mustard seeds, arugula & ham on sourdough

AB & J 6

almond butter & strawberry preserves on wheat

Berry Brie 9

almond butter & strawberry preserves on wheat

Leela's Boursin 7

house boursin & basil on sourdough

Pimento Cheese 7

house pimento cheese made with brie, white cheddar, roasted red peppers & chives, on sourdough

Sweets

Caramel Pot De Crème 8

house caramel custard, whipped cream, brown butter - pumpkin seed crumble, salted pretzled

Flourless Chocolate Cake 7

raspberries, pistachios, whipped cream



able

COCKTAILS

Worm's Wort 13

rum, holiday spices, house made coquito mix, lime zest

Deadly Nightshade 14

sacred bond brandy, red wine, allspice dram, lemon, dried flower, egg white, torched cinnamon

Frog's Breath 13

midori, cointreau, apple juice, lemon, topo, dried ice

Jack's Introduction 13

cinnamon gin, fino lustau, aperol, lemon, orange, torched marshmallow

Sally Punch 13

lemon hart, oloroso lustau, sacred bond brandy, red wine, lemon sherbet, pineapple, strawberry

Tipsy Sally Punch (serves 4-6) 65

lemon hart, oloroso lustau, sacred bond brandy, red wine, lemon sherbet, pineapple, strawberry