

## House Wine

*glass 10 | half carafe 24 | full carafe 42*

Rosé • France, Sabine

Sauvignon Blanc • Edna Valley, Tagent

Chardonnay • California, True Myth

Cabernet Sauvignon • California, Simple Life

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## White Wine

*glass | half carafe | full carafe*

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, "Y" Block 12 | 30 | 52

Riesling • Germany, Dr. Loosen 11 | 27 | 47

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## 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 • Love You Bunches 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

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## Cocktails

### Something Dazzling 12

cocchi rosa, lillet blanc, grapefruit sherbert, sugar, lemon & bubbles

### Beso 12

lunazul tequila, cointreau, aperol, orange syrup, lime juice & bubbles

### Leela's Spritz 12

butterfly pea flower infused dolin blanc, orange syrup & bubbles

### Vineyard Fashioned 13

house bourbon, angostura, orange bitters, sugar, cabernet

### Espresso Martini 12

van gough double espresso vodka, coffee liqueur, frangelico, cream, cinnamon

### Strawberry Hibiscus Smash 12

strawberry hibiscus gin, lemongrass syrup, lemon juice, mint, soda

### Wine & Lime 12

cranberry vodka, orange syrup, ginger syrup, lime, house red wine, club 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

## Beer

*bottles & cans*

Miller Lite • 6

Michelob Ultra • 6

Shiner Bock • 6

Shiner Holiday Cheer • 6

Stella Artois • 6

Bells Two Hearted IPA • 6

Karbach Love Street • 6

Dos XX • 6

Austin Eastciders Brut • 6

White Claw • 6

Dallas Blonde • 6

## Toasts

sub gluten free bread +3

### Leela's Boursin 7

house boursin cheese & basil on sourdough

### Crab 12

blue crab, shaved fennel, 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

### Pimento 8

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

### Avocado 7

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

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## Staples

### Classic Mussels 17

white wine, butter, garlic, celery, onion, lemon, thyme, served with baguette

### 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

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## Meats & Cheeses

served with crostinis & 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 crostinis & fruit

### Chicken Liver Pâté 8

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

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#### Cheeses

house boursin  
house pimento cheese  
manchego  
aged cheddar  
cambozola

#### Meats

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

## Sweets

### Flourless Chocolate Torte 7

raspberries, pistachios, whipped cream

# brunch

## Soft Scrambled Egg Toast 8

soft scrambled egg, pecorino & chives on sourdough

## Farmer's Toast 9

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

## Brie Berry Toast 9

brie, fresh strawberries, toasted sunflower seeds & honey on wheat

## 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*

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### Deviled Egg & Ham 9

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

### 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

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