



House Wine

glass 10 | half carafe 24 | full carafe 42

- Rosé • Sabine
- Sauvignon Blanc • Starborough
- Chardonnay • Pier 8
- Garnacha • Botijo
- Cabernet Sauvignon • Simple Life

Spring Wine Features

glass 5 | half carafe 12 | full carafe 24

- Riesling • Dr. Loosen • Mosel, Germany
- Montepulciano • Cantine Volpi • Italy
- Malbec • Domaine Bousquet • Tupungato, Argentina

White Wine

	glass	half carafe	full carafe
Chenin Blanc • Pine Ridge • Napa Valley, California	12	30	52
Pinot Gris • J Vineyard • Russian River Valley, California	12	30	52
Pinot Grigio • Tiamo • Veneto, Italy	12	30	52
Sauvignon Blanc • St. Supéry • Napa Valley, California	13	34	56
Chardonnay • Au Bon Climat • Santa Barbara, California	11	27	47
Chardonnay • Miner • Napa Valley, California	16	42	72
Albariño • Néboa • Rías Baixas, Spain	10	24	42
Grüner Veltliner • Zum Martin Sepp • Austria	10	24	42

Rosé

Royal Princess • Sonoma County, California	13	34	56
Breca • Aragon, Spain	9	-	btl 36
Miraval • Provence, France	15	-	btl 60
Summer in a Bottle • Long Island, New York	15	-	btl 65

Sparkling

Belstar • Rosé • Veneto, Italy	10	-	btl 42
Impeccable • Rosé • Provence, France	15	-	btl 65
Belstar • Prosecco • Veneto, Italy	10	-	btl 42

Champagne

Piper-Heidsieck • Brut	-	-	btl 52
Perrier-Jouët • Grand Brut	-	-	btl 64
Laurent-Perrier • Cuvée Rosé	-	-	btl 75
Bérêche & Fils • Brut Réserve	-	-	btl 80
Geoffroy • Expression Brut	-	-	btl 83
A. Margaine "Special Club" 2012 • Blanc De Blanc	-	-	btl 112

Red Wine

Pinot Noir • MacMurray • Russian River Valley, California	12	30	52
Pinot Noir • Ken Wright • Willamette Valley, Oregon	16	42	72
Merlot • Markham • Napa Valley, California	13	33	57
Zinfandel • Seghesio • Dry Creek, California	12	30	52
Cabernet Sauvignon • Smith & Hook • Central Coast, California	13	33	57
Cabernet Sauvignon • Robert Hall • Paso Robles, California	14	36	62
Sangiovese • Love You Bunches • Central Coast, California	10	24	42
Bordeaux Blend • Chateau St Andre • Rhone, France	14	36	62
Red Blend • McPherson Cellars, "Les Copains" • Lubbock, Texas	10	24	42



Cocktails

Something Dazzling 13
cocchi rosa, lillet blanc, grapefruit sherbert, sugar, lemon & bubbles

Beso 13
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 13
van gough double espresso vodka, mr. black coffee liqueur, frangelico, cream,
cinnamon

Strawberry Hibiscus Smash 13
strawberry hibiscus gin, lemongrass syrup, lemon juice, mint, soda

Pama Potion 15
grey goose, pama pomegranate liqueur, chamomile, honey, pineapple, lemon,
rose petal, gold dust

B&T • \$12
The Botanist Gin & tonic

For every Botanist and Tonic sold, The Botanist will donate \$5 to the Independent Restaurant Coalition; a movement to secure vital protections for the nation's 500,000 independent restaurants, and 11 million restaurant workers impacted by the coronavirus pandemic.

Beer
bottles & cans

Miller Lite • 6
Michelob Ultra • 6
Shiner Bock • 6

Stella Artois • 6
Mosaic IPA • 6
Dos XX • 6

Topo Chico Hard Seltzer • 6
White Claw • 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

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

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

Classic Mussels 17
white wine, butter, garlic, celery, onion, lemon, thyme, served with toasted sourdough

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, mortadella, 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

Cheeses

house boursin
house pimento cheese
manchego
aged cheddar
cambozola

Meats

house country terrine
mortadella
prosciutto cotto
soppressata
spanish chorizo

Sweets

Flourless Chocolate Torte 7
raspberries, pistachios, whipped cream

Bananas Foster 11
rum flambéed bananas served with vanilla ice 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

Staples

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

TX Wagyu Beef Carpaccio 13

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Tuna Tostadas 13

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

Toasts

sub gluten free bread +3

Avocado 7

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

Crab 12

blue crab, shaved fennel, tomatoes, charred herb salsa & green olive aioli 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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served with crostinis & crackers

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house pimento cheese
manchego
aged cheddar
cambozola

Meats

house country terrine
mortadella
prosciutto cotto
soppressata
spanish chorizo