

STANDARD SERVICE

LUNCH & DINNER

APPETIZERS

Shrimp Al Pastor Skewers • \$15

grilled chile & achiote rubbed shrimp, lettuce wraps, pickled red onion, pineapple pico, lime & cilantro

Squash & Ricotta Flatbread • \$13

roasted shallot jam, zucchini, squash blossom, whipped ricotta, aleppo pepper, extra virgin olive oil, mint & sea salt

Sesame Chicken Wings • \$15

sesame – chile sauce, green onions & sliced fresnos

Cheese Sticks • \$12

house made & served with red sauce & ranch

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Loaded Tots • \$13

pepper jack, cheddar, bacon, sour cream, pico & green onion with ranch on the side

SALADS & SOUPS

Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels • \$12 ^N

brussels, kale, cabbages, smoked almonds, dried cherries & honey – mustard dressing

Arugula • \$12 ^N

strawberries, goat cheese, candied almonds & lemon poppy seed vinaigrette

Wedge • \$13 ^N

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

ADD grilled or crispy chicken \$6 | ADD hanger steak \$10 | ADD grilled shrimp \$7

Chicken Salads

Cobb • \$17

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Chicken Ranch • \$17

crispy chicken, avocado, egg, bacon, tomatoes, cheddar, grilled corn, carrots, pickled banana peppers, green onions & ranch

Honey Mustard Chicken • \$17 ^N

crispy chicken, brussels, kale, cabbages, smoked almonds, dried cherries & honey mustard dressing

Soups

Cream of Tomato Soup

Cup \$4 | Bowl \$6

our version of the classic

Cream of Mushroom Soup

Cup \$4 | Bowl \$6

our homage to The Grape's iconic soup

Bison Chili

Cup \$6 | Bowl \$10

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

SANDWICHES

Grilled Chicken

Half \$12 | Whole \$16

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Smoked Applewood BLT

Half \$12 | Whole \$16

shredded lettuce, tomato & avocado mayo on sourdough

Loaded Grilled Cheese

Half \$12 | Whole \$16

white cheddar, american, bacon, griddled tomato & avocado on sourdough

The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

The Standard Deluxe Burger • \$16

bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

Crispy Chicken

The Buffalo • \$14

spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$14

honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$14

sabine creek TX honey – butter & dill pickles

served with choice of french fries, house salad, cream of tomato soup +1, cream of mushroom soup +1, bison chili +2, fresh fruit + 2, kale caesar + 2, wedge + 2.50 **sub the impossible burger + 2 | sub gluten free bun + 3**

^N Food contains nuts



ENTREES

TX Staples

Chicken Fried Chicken • \$19

two crispy chicken breasts, mashed potatoes, green beans & chicken gravy

Surf & Turf • \$28

petit ribeye & chimichurri butter grilled shrimp with loaded mashed potatoes

Steak Frites • \$25

topped with chimichurri & served with pecorino – herbed fries

Steak Enchiladas • \$24

grilled fajita marinated steak served with mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

Roasted Mushroom & Cheese Enchiladas • \$15

mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

Pastas

served with grilled garlic bread

Chicken Parmesan • \$19

topped with mozzarella & served with spaghetti & red sauce

Shrimp Carbonara • \$21

bacon, peas, cream & pecorino

Cheese Ravioli

Chicken Alfredo • \$23

five cheese ravioli, grilled chicken, spinach & garlic blistered tomatoes

SIGNATURES

Ahi Tuna Sushi Bowl • \$18

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas, tobiko & sesame

Bunless Burger Bowl • \$16

white cheddar, sunny side egg, roasted portabella, avocado, dill pickles, tomato, shredded lettuce & spicy chile mayo

Grilled Salmon • \$26 ^N

honey – garlic brussels & crispy wonton salad with oranges, avocado, almonds & fresh greens

SIDES

French Fries

Small \$3 | Large \$5

Tots

Small \$3 | Large \$5

Mashed Potatoes & Gravy

Small \$4 | Large \$6

Loaded Mashed Potatoes

Small \$5 | Large \$9

Herb - Buttered Green Beans

Small \$5 | Large \$8

HG Honey – Garlic Brussels Sprouts

Small \$4 | Large \$8

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$7 ^N

DESSERTS

Pies

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Fall Rotator Pies • \$8

Ask your server for our daily selection

Pumpkin Cream ^N

topped with brown butter – pumpkin seed crumble & dried cranberries in graham cracker crust

Dutch Apple

topped with crunchy streusel in traditional crust, served with whipped cream
available warm on request

Bourbon Pecan ^N

sweet, salty, crunchy & boozy in traditional crust, served with whipped cream

WE ARE SO

Glad

YOU
ARE
HERE.

STANDARD SERVICE

BRUNCH

APPETIZERS

Berry Buckle Muffins • \$7

baked with a heavy handed dose of crumb topping & served with salted butter & strawberry jam

Yogurt Parfait • \$9

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

TX Baked Eggs • \$10

add tx chorizo for \$3

two eggs baked in spicy salsa verde, topped with cotija cheese, cilantro, pickled red onion & shaved radish served with flour tortillas

Cheese Sticks • \$12

house made & served with red sauce

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Toasts

Deviled Egg & Ham • \$11

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

AM Avocado • \$7

fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds on whole wheat

Pimento Cheese • \$8

house pimento cheese & chives on sourdough

SALADS & SOUPS

Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels • \$12 ^N

brussels, kale, cabbages, smoked almonds, dried cherries & honey – mustard dressing

Wedge • \$13

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

Arugula • \$12 ^N

strawberries, goat cheese, candied almonds & lemon poppy seed vinaigrette

ADD grilled or crispy chicken \$6

ADD hanger steak \$10

ADD grilled shrimp \$7

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avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas, tobiko & sesame

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SANDWICHES

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spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$14

honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$14

sabine creek TX honey – butter & dill pickles

Grilled Chicken

Half \$12 | Whole \$16

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

The Standard Deluxe Burger • \$16

bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

served with choice of french fries, house salad, cream of tomato soup +1, cream of mushroom soup +1, bison chili +2, fresh fruit + 2, kale caesar + 2, wedge + 2.50 **sub the impossible burger + 2 | sub gluten free bun + 3**

BRUNCH

Huevos Rancheros • \$13

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

Steak & Eggs • \$22

grilled hanger steak, two sunny side eggs, herb roasted potatoes & toast

The Classic Stack • \$11

our signature pancakes served with vermont maple syrup & salted butter with choice of bacon or maple – blueberry sausage

The Blueberry – Lemon Stack • \$12

our signature pancakes served with blueberry compote & lemon curd with choice of bacon or maple – blueberry sausage

Hangover Soup • \$MP

our chef's take on the cure for what ails you

Classic Breakfast

served with choice of herb roasted potatoes, white cheddar – stone ground grits or fresh fruit + 2

Bacon Breakfast On a Bun • \$13

bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Veggie Omelet • \$14

roasted mushrooms, tomatoes, spinach, goat cheese & multi – grain toast

Chorizo Omelet • \$15

TX chorizo, sautéed peppers & onion, sharp white cheddar & multi – grain toast

Breakfast Tacos • \$14

bacon, egg, american cheese, tots, sour cream, cilantro & pico on la norteña flour tortillas

The Standard Breakfast • \$13

two eggs any style & multi- grain toast with choice of bacon or maple - blueberry sausage

SIDES

Multi – Grain Toast • \$4

2 slices served with salted butter & strawberry preserves

Herb Roasted Redskins • \$3

chimichurri – butter & fresh herbs

Fresh Fruit • \$5

watermelon, pineapple, grapes, berries

Cheddar – Stone Ground Grits • \$3

sharp white cheddar & chives

Bacon • \$3

two thick cut slices, cooked crispy

TX Blueberry – Maple Sausage • \$3

two links from Miller's Smokehouse, Llano TX

TX Eggs • \$3

two eggs any style

French Fries

Small \$3 | Large \$5

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$7 ^N

DESSERTS

Pies

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Fall Rotator Pies • \$8

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Pumpkin Cream ^N

topped with brown butter – pumpkin seed crumble & dried cranberries in graham cracker crust

Dutch Apple

topped with crunchy streusel in traditional crust, served with whipped cream *available warm on request*

Bourbon Pecan ^N

sweet, salty, crunchy & boozy in traditional crust, served with whipped cream



THE USUAL

A few of our friends and regulars believe they have found the perfect drink, so we decided to make it a friendly wager. Every 3 months, we feature 8 cocktails created by and named after locals, and for each drink ordered we donate \$1 to the charity of their choice. At the end of the quarter, the 3 most popular cocktails remain on the menu, and the others are replaced with new creations.

THE USUAL COCKTAILS

Mangonada • \$12

lunazul tequila, mango cordial, lime juice, sweet chile
Charity | Everybody Eats | 8020

Not Cherry Cola • \$12

G&W bourbon, cocchi sweet vermouth, lazzaroni amaretto, sweet cherry juice, lemon juice, turbo, topo chico
Charity | Planned Parenthood | Grace Beough

Stop Collin Me • \$12

gilbeys gin, giffard pamplemousse, lime juice, orange syrup, grapefruit sherbet, topo chico
Charity | Human rights Campaign | Laura Baracai

Sunkissed • \$12

lunazul tequila, aperol, strawberry turbo, lime juice, fluffy OJ
Charity | Operation Kindness | Jaclyn King

M Street Daquiri • \$12

honeydew infused pisco, blackberry turbo, lime juice
Charity | North Texas Food Bank | Suzanne Duda

Matetich • \$11

titos vodka, lime wedge, orange slice, topo chico
Charity | Assist the Officer | Mike Matetich

Salty Dawg • \$12

42 below vodka, aperol, lemon juice, turbo, frothy grapefruit juice
Charity | Women In Need | Donna Irons

Oasis • \$11

42 below vodka, lemon juice, agave, pineapple honey syrup, pineapple juice wycliff
Charity | Folds Of Honor | Tamie Schultz

BEER

Draft:

Billy Jenkins Session Bock • \$6

Wild Acre Brewery | Ft. Worth TX

Two Hearted Ale • \$6

Bells | Kalamazoo MI

Revolver Blood and Honey • \$6

Revolver Brewing | Granbury TX

LoveStreet Blonde • \$6

Karbach Brewing Co. | Houston TX

Package:

Michelob Ultra • \$4

Anheuser-Busch | St. Louis, MO

Miller Lite • \$4.50

Miller Brewing Co. | Ft. Worth, TX

Dos Equis • \$5

Cuauhtemoc Moctezuma Brewing | Mexico

Modelo • \$5

Grupo Modelo | Mexico

Austin Eastcider Dry Cider • \$7

Austin East Cider | Austin, TX

True Love Raspberry Gose • \$5

Martin House Brewing Co. | Ft. Worth, TX

Mosaic IPA • \$7

Community Beer Co. | Dallas, TX

Guinness Stout • \$7

Guinness Brewery | Dublin, Ireland

White Claw Rotater • \$5

WINE

White:

Rodney Strong • G \$12 B \$46

Chardonnay | Sonoma, California

Raimat • G \$8 B \$30

Chardonnay | Spain

Matua • G \$10 B \$38

Sauvignon Blanc | Marlborough, New Zealand

J Vineyards • G \$11 B \$42

Pinot Gris | Healdsburg, California

Red:

Benziger • G \$12 B \$46

Pinot Noir | Monterrey, California

Beaulieu Vineyard (BV) • G \$12 B \$46

Cabernet Sauvignon | Rutherford, California

Callaway Cellars • G \$10 B \$38

Cabernet Sauvignon | Pasa Robles, California

Barossa Valley Estate • G \$10 B \$38

GSM Blend | Barossa Valley, Australia

WINE

Rosé:

Copain • G \$11 B \$42

Still Rosé | Healdsburg, California

JP Chenet • G \$10 B \$38

Sparkling Rosé | France

Bubbles:

Wycliff • G \$6 B \$24

Brut champagne | California

Benvolio • G \$11 B 42

Benvolio | Veneto, Italy

NON-SPIRITED

Coca cola • \$2.5

Sprite • \$2.5

Diet Coke • \$2.5

Dr. Pepper • \$2.5

Orange Fanta • \$2.5

Black Iced Tea • \$2.5

Topo Chico • \$2.5

Hot Tea • \$2.5

Coffee • \$2.5

Milk • \$2.5

Orange Juice • \$2.5

Lemonade • \$2.5

HAPPY HOUR

3:00pm - 6:00pm Wednesday - Friday

COCKTAILS

Frozen White Claw • \$5

Rotating White Claw, 42 Below Vodka

Old Fashioned • \$5

G&W Private Stock Bourbon, Turbinado, Angostura Bitters & Orange Oils

WINE

Red Wine • \$6

White Wine • \$6

BEER

Billy Jenkins Session Bock • \$3

Wild Acre Brewery | Ft. Worth TX

Two Hearted Ale • \$3

Bells | Kalamazoo MI

Revolver Blood and Honey • \$3

Revolver Brewing | Granbury TX

LoveStreet Blonde • \$3

Karbach Brewing Co. | Houston TX

APPETIZERS

Shrimp Al Pastor Skewers • \$7.50

grilled chile & achiote rubbed shrimp, lettuce wraps, pickled red onion, pineapple pico, lime & cilantro

Squash & Ricotta Flatbread • \$6.50

roasted shallot jam, zucchini, squash blossom, whipped ricotta, aleppo pepper, extra virgin olive oil, mint & sea salt

Sesame Chicken Wings • \$7.50

sesame - chile sauce, green onions & sliced fresnos

Cheese Sticks • \$6

house made & served with red sauce & ranch

Parmesan Kale Dip • \$6.50

just like your favorite spinach dip (only better), served with tortilla chips

Loaded Tots • \$6.50

pepper jack, cheddar, bacon, sour cream, pico & green onion with ranch on the side

YAPPY HOUR

Every Thursday
6:00pm - 8:00pm

For every cocktail sold, Tito's Handmade Vodka will donate \$1 to Buddha and the Bull. This Dallas based charity helps save the lives of at-risk dogs.

Bramble & Rosé • \$8

Makers Mark bourbon, lemon juice, blackberry turbo, rosemary

Tito's 75 • \$8

Tito's vodka, lemon juice, strawberry turbinado, wycliff brut, lemon peel

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