

## 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, Aarena



## 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

## 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

**Impeccable** G 9 | B 36

## 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

**Mousse l'or d'eugene** · Brut 79

**Bérêche & Fils** · Brut Réserve 80

**Geoffroy** · Expression Brut 83

**A. Margaine** · "Special Club" 2012 112

## Red Wine

glass | half carafe | full carafe

**Pinot Noir** · Pacific Standard 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

# 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*

### 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

## 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



abv

COCKTAILS

**Worm's Wort 13**

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

**Deadly Nightshade 14**

remy 1738, 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, remy 1738, red wine, lemon sherbet, pineapple, strawberry, brut sparkling wine

**Tipsy Sally Punch (serves 4-6) 65**

lemon hart, oloroso lustau, remy 1738, red wine, lemon sherbet, pineapple, strawberry, brut sparkling wine