



# MENU

## APPETIZERS

### BRUSCHETTA (CHOICE OF 2 OR 3)

- Serrano ham, Mascarpone, piquillo peppers, cilantro & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat Cheese, romesco, chives, sherry vinegar & EVOO

\$10  
FOR 2

\$15  
FOR 3

Sub gluten free bread \$2 for two, \$3 for three

\* Gluten free bread is prepared on the same grill as non-gluten free bread.

### CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

\$23

### SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeño, and pickled radish, dressed with hoisin glaze, nouc cham & herbs

\$14

### HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard-aioli

\$8

### \* TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro-cilantro

\$12

### EDAMAME

Sea salt (\$8) or angry butter (\$9)

\$8  
\$9

### OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

\$16

### VEGGIE POTSTICKERS

Ponzu dipping sauce & micro-cilantro

\$12

### \* TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

\$17

### BEEF SLIDERS

Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli

\$12

### LAMB SLIDERS

Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

\$13

### FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

\$15

## SALADS

### FIG, BURRATA AND SERRANO HAM SALAD

Dried figs, burrata, serrano ham, arugula, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

\$14

### GARDEN SALAD

Spring greens, carrots, roasted beets, Campari tomatoes, red onions, cucumber, gorgonzola & champagne vinaigrette

\$14

### CHOP SALAD

Romaine, artichokes, serrano ham, pepperoncini's, heirloom grape tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego

\$14

### Add protein \$9

\*Soy glazed blackened ahi or \*sautéed shrimp

## PIZZAS

### CLASSIC MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

\$16

### SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

\$17

### MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino, & manchego

\$18

### BURRATA & SERRANO

San Marzano tomatoes, mozzarella, burrata, serrano ham, heirloom grape tomatoes, arugula, garlic, EVOO & balsamic reduction

\$17

### SAUSAGE PESTO

Cilantro-almond pesto, Pecan Lodge™ jalapeño cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

\$17

### SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino

\$17

### SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

\$17

### MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

\$18

### Add cauliflower crust \$2

\*All pizzas are prepared in the same pizza oven.

## DESSERTS

### MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

\$5  
EACH

\$12  
FLIGHT

### JOY MACARON™ ICE CREAM SANDWICHES

- Cereal Milk
- Cookies & Cream
- Coconut Strawberry

\$9

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.



# DRINKS

SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE
<b>PUTTERY OLD FASHIONED</b> Special Puttery blend of Makers Mark, cane sugar, Angostura Bitters, Lemon and Orange Oils	\$18	<b>REDS</b>	<b>Ravel &amp; Stitch</b> Cabernet Sauvignon, Central Coast, 2018	\$12	\$48
<b>TASTY GREEN</b> Vodka, Lime, Cane Sugar, Cucumber, Basil	\$13		<b>Austin Hope</b> Cabernet Sauvignon, Paso Robles, NV	\$12	\$56
<b>LABOR OF DOVE</b> Blanco Tequila, Grapefruit Cordial, Lime, Egg White, Soda	\$13		<b>McPherson Les Copains</b> Red Blend, Texas, 2017	\$11	\$44
<b>NICE ISLAND SPICE</b> Gin, Cherry, Hibiscus, Island Spices, Lime	\$13		<b>Locations TX</b> Red Blend, Texas, NV	\$14	\$56
<b>BBQ ON A SATURDAY NIGHT</b> Bourbon, Honey, Smoked Peach, Lemon, Peach Bitters, Angostura Bitters	\$13		<b>Landmark Vineyards</b> Pinot Noir, Russian River, 2016	\$12	\$48
<b>MEAN MACHINE</b> Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	\$13	<b>WHITES &amp; ROSÉ</b>	<b>Landmark Vineyards</b> Chardonnay, Sonoma, 2018	\$12	\$48
<b>MARGARITA STANDOFF</b> Blanco Tequila, Orange Curacao, Ancho Chili, Pineapple, Lime	\$13		<b>Domaine de Bernier</b> Chardonnay, Loire Valley, NV	\$12	\$48
<b>GOOD SOUND &amp; BEACH BOUND</b> Bacardi Superior Rum, Bacardi 8 year Rum, Jasmine, Lime Cordial, Coconut, Angostura Bitters	\$13		<b>M.A.N.</b> Sauvignon Blanc, South Africa, 2020	\$12	\$44
<b>SHAND BY ME</b> Summer Beer, Tullamore D.E.W. Irish Whiskey, Mango, Lemon	\$10		<b>McPherson</b> Viognier, Texas, NV	\$12	\$44
<b>SLOW &amp; LOW PROPER OLD FASHIONED</b> Straight Rye Whiskey, Rock Candy, Raw Honey, Angostura Bitters, Orange Oils	\$11		<b>August Kessler</b> Riesling, Germany, 2019	\$12	\$48
<b>COASTAL OCEAN POTION</b> Aviation Gin or Absolute Elyx Vodka, Mediterranean Bitter, Dry & Blanc Vermouth, Chamomile, Orange Oils	\$13	<b>Oyster Bay</b> Pinot Gris, New Zealand, 2020	\$12	\$44	
<b>THE MARK OF CINCORO</b> Cincoro Reposado Tequila, Dry Sack Sherry, Demerara, Orange & Angostura Bitters, Grapefruit Oils	\$18	<b>Fluers de Prairie</b> Rose, Languedoc, NV	\$12	\$48	
<b>CLASSIC COCKTAILS</b>		<b>SPARKLING</b>			
		<b>Faire La Fete</b> Brut Champagne, NV	\$12	\$54	
<b>ZERO PROOF COCKTAILS</b>		<b>BEER &amp; SELTZER</b>			
		<b>Faire La Fete</b> Brut Rose, NV	\$14	\$63	
<b>BRAMBLE</b> Gin or Vodka, Lemon, Cane Sugar, Crème de Mure	\$12	<b>DRAFTS</b>	<b>Peticolas Golden Opportunity</b> , Kolsch		\$7
<b>FRENCH 75</b> Gin, Lemon, Cane Sugar, Brut Champagne	\$12		<b>Peticolas Seasonal Rotator</b>		\$7
<b>SAZERAC</b> Rye Whiskey, Cane Sugar, Absinthe, Peychaud Bitters, Lemon Twist	\$12		<b>Revolver Blood &amp; Honey</b> , Golden Ale		\$7
<b>PUTTERY GINGER BEER</b> House-pressed Ginger, Lime, Soda, Mint			<b>Community Mosaic</b> , IPA		\$7
			<b>Manhattan Project Half-Life</b> , Hazy IPA		\$7
<b>WATERMELON AGUA FRESCA</b> Watermelon, Honey, Lemon, Soda			<b>Lakewood Temptress</b> , Imperial Milk Stout		\$8
			<b>Shiner Bock</b> , Dark Lager		\$7
<b>SPICED COLA SODA</b> House-made Cola, Clove, Cinnamon, Soda			<b>Modelo</b> , Mexican Lager		\$7
			<b>Bud Light</b>		\$7
<b>ORGEAT LEMONADE</b> Orgeat, Lemon, Mint, Soda		<b>Karbach Lovestreet</b> , Kolsch		\$7	
		<b>Austin Eastciders</b> , Blood Orange Cider		\$6	
<b>BOTTLES &amp; CANS</b>		<b>Michelob Ultra</b>		\$5	
		<b>Topo Chico Seltzer</b>		\$6	
		<b>White Claw Seltzer</b>		\$6	
		<b>Texas Ale Project Fire Ant Funeral</b> , Amber Ale		\$6	
		<b>Four Corners Local Buzz</b> , Golden Ale		\$6	
		<b>Bishop Cider Crackberry</b> , Cider		\$6	
		<b>Altsdadt Heffeweizen</b> , Wheat Beer		\$6	
<b>Athletic Brewing Rotating Selection</b> (Non-Alcoholic Brew)		\$6			