



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, 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

\$13
FLIGHT

*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	
PUTTERY OLD FASHIONED Rye Whiskey, Bitters, Lemon and Orange Oils	\$14	REDS	Austin Hope Cabernet Sauvignon, Napa Valley, NV	\$12	\$45	
			Landmark Vineyards Pinot Noir, Russian River, 2016	\$12	\$45	
McPherson Red Blend, Texas, 2017	\$14		\$52.5			
Rocca Della Macie Chianti Classico, Tuscany, Italy, NV	\$16		\$60			
MARGARITA STANDOFF Blanco Tequila, Pineapple, Spice, Lime	\$13	WHITES & ROSÉ	Domaine de Bernier Chardonnay, Loire Valley, NV	\$12	\$45	
DINNER AT THE LOUVRE Sparkling Wine, Blackberry, Brandy	\$13		M.A.N. Sauvignon Blanc, South Africa, 2020	\$12	\$45	
BBQ ON A SATURDAY NIGHT Bourbon, Honey, Smoked Peach, Lemon, Bitters	\$13		McPherson Voignier, Texas, NV	\$12	\$45	
TASTY GREEN Vodka, Lime, Cane Sugar, Cucumber, Basil	\$13		August Kessler Riesling, Germany, 2019	\$12	\$45	
GOOD SOUND & BEACH BOUND Rum, Lime Cordial, Coconut Crème, Angostura Bitters	\$13	WHITES & ROSÉ	Oyster Bay Pinot Gris, New Zealand, 2020	\$12	\$45	
			Fleurs de Prairie Rose, Languedoc, NV	\$12	\$45	
THE MARK OF CINCORO Cincoro Reposado Tequila, Benedictine, Orange Bitters and Angostura Bitters	\$18		SPARKLING			
			Faire la Fete Brut Sparkling, NV	\$12	\$45	
AUGUSTA SUNSET Vodka, Aperol, Lemon Cordial	\$13	Faire la Fete Brut Rose, NV	\$14	\$52.5		
		Brumble Rum, Blackberries, Lemon	\$13			
BRUMBLE Rum, Blackberries, Lemon	\$13	Gruet Brut, NV	\$12	\$45		
		Gruet Brut Rose, NV	\$12	\$45		
ZERO PROOF COCKTAILS	\$6	BEER & SELTZER				
		DRAFTS	Bud Light Lager		\$7	
Michelob Ultra Lager			\$7			
Modelo Especial Mexican Lager			\$7			
Blue Moon , Belgium Wheat			\$8			
Stella Artois Pilsner			\$7			
Platypus, Out of Orbit Hazy IPA			\$7			
Karbach, Love Street Blonde			\$7			
Revolver, Blood and Honey Texas Ale			\$7			
St. Arnold, H-Town Pils Pilsner			\$7			
Buffalo Bayou, Crush City IPA			\$7			
BOTTLES/CANS	White Claw Black Cherry		\$7			
	Budweiser		\$6			
	Bud Light		\$6			
	Miller Lite		\$6			
	Dos XX		\$6			
	B-52, Szechuan Sauce Pale Ale		\$6.5			
	Eureka Heights, Buckle Bunny Cream Ale		\$6.5			
	Platypus, Rotator IPA		\$6.5			
Athletic		\$6.5				
SPICY PIÑA RICKEY Pineapple, Lime, Habanero, Soda	\$6	Saint Arnold, Just Right Semi-Dry Cider		\$7		