



Starters

diver sea scallops

jalapeño bacon corn relish
potato croquette – citrus aioli
14

texas quail

chorizo grits – roasted tomatillo sauce
12

prime beef empanadas

charred watermelon salsa
11

crab and portobello

roasted pepper tapenade
tomato tar tare – avocado
12

prawn

cocktail sauce – remoulade
14

chicken fried oysters

jicama slaw – smoked paprika aioli
candied jalapeños
13

Soup – Garden

poblano tomatillo soup

roasted chicken – cilantro – avocado
8

crawfish chowder

sweet potato – roasted corn – tarragon oil
8

local greens

house made smoked mozzarella
heirloom tomatoes – aged balsamic
7

Caesar

chopped romaine – shaved parmesan
house made dressing
7

wedge

jalapeño bacon – cucumbers
cotija cheese – poblano ranch
7

Game

7oz pecan crusted
venison chops
35

6oz broken arrow ranch
antelope tenderloin
34

6oz bison tenderloin
35

Range

organic free-range
roasted half chicken
27

usda prime filet mignon
6oz 26
12oz 39

12oz dry-aged new york strip
36

16oz usda prime bone-in rib eye
38

Surf

black tiger shrimp
31

day boat catch
market

gulf coast redfish
29

Sauces

spicy tomato jam
mustard seed béarnaise
amber ale caramelized onion
citrus beurre blanc
chimichurri
complimentary with your entrée

Sides

asparagus
sautéed spinach
whole roasted mushrooms
herb cheese mashed potatoes
jalapeño potato gratin
penne and cheese
4

We take pride in serving locally sourced ingredients respecting the Texas hill country's cultural influence. From our oak-smoked meats and vegetables, scratch made sauces, in-house butchery and pastry shop; all is made with artisinal dedication.

We hope you enjoy our menu of regionally inspired cuisine.

19% gratuity will be added to parties of six or more
raw or undercooked food may be hazardous to your health