

# GASTRO PUB FARE

WARM BAVARIAN PRETZEL Ⓥ 11.50  
poblano queso, pub mustard

CHIPS AND DIPS Ⓜ Ⓥ 13.95  
house fried tri-color tortilla chips,  
smoked salsa, poblano soyrizo queso, green onion

BEEF EMPANADAS Ⓜ 13.95  
made with a corn dough, stuffed with shredded  
beef, deep fried, garlic cilantro aioli

ANTIPASTO 15.25  
herb infused and citrus marinated olives,  
grilled piquillo pepper, manchego  
cheese, Calabrese salami

BBQ SPICED MIXED NUTS Ⓥ 15.25  
roasted mixed nuts seasoned with  
our house BBQ seasoning

GARLIC-PARMESAN FRIES Ⓥ 7.75  
shaved parmesan, avocado ranch

CHICKEN TINGA QUESADILLA 16.25  
blended cheese mix, marinated chicken  
sour cream

HOUSE-BRINED CHICKEN WINGS Ⓜ 17.25  
classic buffalo, celery, carrot sticks, ranch dressing

GARDEN SALAD Ⓥ 12.95  
mixed kale, shredded carrot, baby  
tomatoes, shaved radish, green onion,  
lemon vinaigrette **+protein**

CAESAR SALAD 13.75  
chopped romaine, shaved parmesan, ciabatta  
crouton, caesar dressing **+protein**

**+protein** | butcher cut steak\* 10 | pan seared salmon\* 10  
| grilled chicken breast 9 | blackened shrimp 11 |

Ⓜ gluten-free Ⓥg Ⓥg vegan Ⓥ vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you.

Parties of 6 or more are subject to an 18% gratuity on consumption

Limit 3 credit cards per table

# GASTRO PUB FARE

## BEYOND CHILI VG

seasoned beyond meat substitute,  
Southwestern stewed tomato, green onion,  
pickled jalapeño, Texas chili seasoning,

16.95

## BUTCHERS CUT STEAK\* GF

grilled and sliced cut of the day,  
roasted tomato chimichurri,  
garlic parmesan fries

23.25

## CRAB CAKE SANDWICH

seasoned lump crab meat, remoulade,  
bibb lettuce, heirloom tomato, onion,  
potato bun french fries

19.25

## CAJUN BANGERS 'N MASH

andouille sausage, cheesy mashed  
potatoes, spicy gravy

17.75

## REUNION BURGER\*

6oz strauss farm patty, cheddar, leaf lettuce,  
heirloom tomato, red onion, garlic aioli, chips  
add french fries \$1 or garlic fries \$2  
[Beyond meatless patty available]

16.95

# DESSERT

## WILD BERRY COBBLER VG

granola crust, seasonal berries,  
vegan ice cream, fruit coulis

8.00

## TRIPLE CHOCOLATE EXPLOSION CAKE

fresh whipped cream, seasonal berries  
\*contains nuts

8.00

## VANILLA ICE CREAM CAKE GF

caramel, cocoa dust, espresso beans,

8.00

GF gluten-free VG vegan V vegetarian

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# CLASSIC COCKTAILS

## MAITAI 14

Bacardi Superior, Myer's Rum  
pineapple juice, orange juice,  
fresh lime, oregat, orange bitters

## COSMOPOLITAN 14

Ketel One Vodka  
dry curacao, lime juice,  
cranberry juice

## CAIPIRINHA 13

cachaca, fresh lime, cane sugar

## MOSCOW MULE 14

Tito's vodka, fresh ginger,  
fresh lime

## NEGRONI 16

hendrick's gin,  
antica carpano vermouth,  
campari

## TOMMY'S MARGARITA 13

tequila, agave nectar,  
fresh lime, sea salt

## OLD FASHIONED 15

maker's mark, demerara,  
angostura & orange bitters

*"The only good reason to ride a bull  
IS TO MEET A NURSE."*

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# HOUSE SIGNATURES

**PENICILLIN** 15

jack daniels, lemon juice,  
honey, fresh ginger,  
single malt scotch mist

**CAFE DE OLLA** 15

casa noble crystal, coffee liquor  
almond, cinnamon syrup, creamer

**SOUTHERN SPICE** 14

makers mark, chili liquor  
cinnamon syrup, orange bitters

**JAMAICA-JUNIPER** 14

beefeater gin, eldeflower, fresh  
lime, hibiscus syrup, edible orchid

**DOWNTOWN SUNSET** 14

grey goose, aperol, fresh lemon,  
honey, sparkling rosé

**WINTER IS COMING** 15

del maguey mezcal, allspice  
tamarind syrup, fresh lime

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# SPARKLING & CHAMPAGNE

	5oz	BTL
Michael Mondavi, Canvas, Blanc de Blancs, Brut, Italy	12	48
Lucien Albrecht, Rosé, Cremant D'alsace, France NV		60
Veuve Clicquot, Yellow Label Brut Reims, France NV		125
Bollinger, Brut Special Cuvée, Reims France		285
Moet & Chandon Dom Perignon, Brut, '09, Champagne, France		350

# WHITE & ROSE WINE

	7oz	BTL
Fleur De Mer, Rosé, Provence, France 2020	16 ¼	60
Allegro, Moscato, California NV	13 ½	42
Pierre Sparr, Pinot Blanc, Alsace, France 2017		48
Loveblock, Sauvignon Blanc, Marlborough, New Zealand 2019	18 ½	65
Pahlmeyer, Jayson, Sauvignon Blanc, Napa Valley, California		58
Murphy-Goode, Sauvignon Blanc, North Coast, California	15	52
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 2020	14 ½	50
Toressella, Pinot Grigio, Venezia, Veneto, Italy		48
Michael Mondavi, Canvas, Pinot Grigio, Veneto, Italy 2019	14	44
Four Graces, Pinot Gris, Willamette Valley, Oregon 2017		62
Michael Mondavi, Canvas, Chardonnay, California 2020	14	44
Hess Collection, Chardonnay, Napa Valley, California 2019	18 ½	58
Simi, Reserve Chardonnay, Russian River Valley, California		65
Grgich Hills, Chardonnay, Napa Valley, California 2012		85
Shafer, Red Shoulder Ranch, Chardonnay, Napa Valley, California 2010		120
Cakebread, Chardonnay, Napa Valley, California		115
Chateau Montelena, Chardonnay, Napa Valley, California 2014		110

*“Never approach a bull from  
the front, a horse from the rear,  
OR A FOOL FROM ANY DIRECTION.”*

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# RED WINE

	7oz	BTL
Michael Mondavi, Canvas, Pinot Noir, California	14 ¾	46
Böen, Copper Cane, Pinot Noir, California 2018		63
Meiomi, Pinot Noir, Santa Lucia Highlands, Monterrey, California	19 ½	70
Belle Glos, Las Alturas, Pinot Noir 2018		95
The Prisoner, Eternally Silenced, Pinot Noir, California 2017		98
Michael Mondavi, Canvas, Cabernet Sauvignon, California 2018	14	44
Daou, Cabernet Sauvignon, Paso Robles, California 2019		65
Brancaia, Tre, Super Tuscan, Tuscany, Italy		60
Caymus, Bonanza, Cabernet Sauvignon, California NV	14 ¾	53
Kaiken, Vista Flores, Malbec, Mendoza, Argentina 2018		55
Black Stallion, Cabernet Sauvignon, Napa Valley 2018		87
Decoy, Merlot Blend, Sonoma County, California 2019		70
Whitehall Lane, Tre Leoni, Blend, Napa Valley, California 2018		112
Fess Parker, Syrah, Santa Barbara County, California 2016		70

# DESSERT & FORTIFIED WINE

	3oz
Susana Balbo, Torrontés Late Harvest, Argentina	16
Becker Vineyards, Port, Texas	9
Warre's Otima, 20 yr Tawny Port, Portugal	13
Pierre Ferrand, Pineau de Charentes, France	11

*“Good judgment comes from experience,  
AND A LOT OF THAT COMES FROM BAD JUDGMENT.”*

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# BEER, CIDER & SELTZER

DRAFT	16oz	23oz
Texas Ale Project, 50 Ft. Jackrabbit, IPA, 7.0% ABV Dallas TX	10	13
Community, Medical Grade, Hazy IPA, 7.7% ABV, Dallas TX	10	13
Shiner Bock, Bock, 4.4% ABV, Shiner, TX	9	12
Deep Ellum Brewery, Dallas Blonde, Blonde Ale, 5.2% ABV, Dallas, TX	9 ½	12 ½
Yuengling, Traditional Lager, Posttville, PA	9	12
Michelob Ultra, Light Lager, 4.4% ABV, St. Louis, MO	8 ½	11 ½
Modelo Especial, Pilsner-style Lager, 4.4% ABV, Mexico	9	12
Seasonal Rotator Tap	ask	ask

## BOTTLE 12oz

Miller Lite, Light Lager, 4.1% ABV, WI	6
Coors Light, Light Lager, 4.2% ABV, CO	6
Bud Light, Light Lager, 4.2% ABV, St. Louis, MO	7
Dos Equis, Special Lager, Pale Lager, 4.2% ABV, Mexico	7
Corona, Pale Lager, 4.6% ABV, Mexico	7
Budweiser, American Lager, 5.0%, ABV, MO	6
Heineken, European Lager, 5.0% ABV, Netherlands	7
Stella Artois, European Pale Lager, 5.0% ABV, Belgium	7
Community, Mosaic IPA, 8.6% ABV, Dallas TX	8
Daura Damm, Gluten-Free Lager 5.4% ABV, Spain	8
Angry Orchard, Hard Cider, Crisp Apple, 5.0% ABV, NY	7
White Claw, Hard Seltzer, 5.0% ABV, Arizona	7
Heineken 0.0, Alcohol Free Malt, MO	6

*"Subback is so flat  
you watch your dog run  
away for two weeks."*

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# SPIRITS

<b>VODKA</b>	1 ¼oz
Tito's Handmade	12 ½
Grey Goose	14 ½
Ketel One	13 ½
Ketel One Citroen	13 ½
Ketel One Botanical Grapefruit & Rose	13 ¼
Ketel One Botanical Cucumber & Mint	13 ¼
Belvedere	14 ½

## GIN

Bombay Sapphire	12 ½
Tanqueray	12 ½
Hendrick's	14 ½
Monkey 47	16

## TEQUILA & MEZCAL

Omelca Altos, Reposado	11 ¼
Patrón Silver	14 ½
Patron, Reposado	15 ¾
Patron, Añejo	17 ½
Casa Noble, Crystal	13 ½
Casa Dragones, Blanco	17 ¾
Don Julio, Reposado	14 ½
Casamigos, Reposado	16 ½
Codigo Rosa 1530 Rosa, Blanco	19 ¼
Don Julio 1942 Añejo	42
Del Maguey Vida, Mezcal Artesanal Blanco	14 ½
Banhez Mezcal Artesanal Joven	11 ½
Montelobos Espadin Mezcal Artesanal Joven	13 ½
Nuestra Soledad, Mezcal Artesanal Joven	13 ½

## RUM

Havana Club	11 ¼
Bacardi Superior	12 ½
Cruzan, Black Strap	11 ¼
Captain Morgan Original Spiced	11 ½
Myers's Dark	12 ½
Malibu Coconut	11 ½

## CACHAÇA & PISCO

Avuá Cachaça Prata	12 ¼
Macchu Pisco	11 ¾

*"In Texas,*

*WE SALT MARGARITAS, NOT SIDEWALKS."*

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BOURBON WHISKEY	
Elijah Craig, Small Batch	1 ¼oz
13.½	
Maker's Mark	13
Angel's Envy	15
Balcones, Texas Blue Corn	21
Four Roses, Yellow Label	12
Four Roses, Single Barrel	15
Buffalo Trace	13 ½
Woodford Reserve	14.½
Eagle Rare	13 ½
Bulleit	13
Basil Hayden's	14
Knob Creek	13
TX	14

## RYE WHISKEY

Rittenhouse	14
Sazerac	12
WhistlePig 10 Yr	25

## WHISKEY/WHISKY

Jack Daniel's Old No. 7	12
Balcones, Baby Blue	24
Crown Royal	14
Jameson	13
Fireball	11 ¼
Suntory Whiskey Toki	15 ¼
Uncle Nearest 1856	17

## BLENDED SCOTCH

Johnnie Walker Black Label	15
Johnnie Walker Blue Label	65

## SINGLE MALT SCOTCH

Glenmorangie 10 yr	15 ¾
The Glenlivet 12 yr	16 ½
Oban 14 yr	28 ¾

*"Never follow good whiskey with water,  
(UNLESS YOU'RE OUT OF GOOD WHISKEY.)"*

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<b>COGNAC &amp; BRANDY</b>	1 ¼oz
Hennessy VS	16
Courvoisier VSOP	15
Remy Martin VSOP	16 ½
Laird's Applejack	11

## AMARO

Fernet-Branca	12
Aperol	12
Cynar	11
Campari	12
Averna	12

## VERMOUTH

Cocchi Americano	9
Carpano Antica	13

## LIQUEUR

Ancho Reyes	12
B&B	12
Baileys	11
Benedictine	12 ½
Chambord	11
Drambuie	12
Frangelico	11 ½
Grand Marnier	13
Green Chartreuse	13
Godiva Dark Chocolate	
Jägermeister	11
Kahlua	11
Lillet	
Luxardo Maraschino	11
Lazzaroni Amaretto	10
Licor 43	9
Pernod Absinthe	15
Pimm's	
Velvet Falernum	9
Romana Sambuca	

*"This ain't my first rodeo."*

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