



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 aiolii

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

BBQ SPICED MIXED NUTS  5.25
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

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**
sour cream, cornbread wedge

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

 gluten-free  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 subject to an 18% gratuity on food consumption Limit 4 credit cards per table

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BEYOND CHILI  16.95

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

BUTCHERS CUT STEAK*  23.25

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

CRAB CAKE SANDWICH 19.25

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

CAJUN BANGERS 'N MASH 17.75

andouille sausage, cheesy mashed
potatoes, spicy gravy

REUNION BURGER* 16.95

6oz strauss farm patty, cheddar, leaf lettuce, heirloom
tomato, red onion, garlic aioli, french fries
[Beyond meatless patty available]

DESSERT

WILD BERRY COBBLER  8.00

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

TRIPLE CHOCOLATE EXPLOSION CAKE 8.00

fresh whipped cream, seasonal berries

VANILLA ICE CREAM CAKE  8.00

caramel, cocoa dust, espresso beans,
dark chocolate drizzle

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CLASSIC COCKTAILS

MAITAI 13
white rum, dark rum,
pineapple juice, dry curacao,
fresh lime, oregat, orange bitters

JUNGLE BIRD 13
dark rum, coconut rum,
pineapple juice, fresh lime,
campari, demerara

CAIPIRINHA 14
cachaca, fresh lime, cane sugar

MOSCOW MULE 12
vodka, fresh ginger, lime
juice, demerara

BLACKBERRY BRAMBLE 14
gin, creme de cassis, fresh lemon,
cane sugar, orange bitters

TOMMY'S MARGARITA 12
tequila, agave nectar,
fresh lime juice, sea salt

OLD FASHIONED 13
rye, demerara, angostura &
orange bitters

PENICILLIN 14
bourbon, lemon juice,
honey, fresh ginger,
single malt scotch mist

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

HOUSE SIGNATURES

TINTO DE VERANO 13

brandy, red wine, house marinated
white peach, orange juice,
fresh raspberry, soda splash

DAISY DE PAMPLOMA 14

tequila, giffard peach, ancho
reyes, fresh lemon, smoked
chili bitters, mezcal mist

INFINITE WISDOM 13

gin, fresh blueberry, lemon,
fresh sage, egg white

OAXACAN OLD FASHIONED 14

reposado tequila, mezcal,
agave nectar, mole bitters,
smoked orange peel

REUNION SWIZZLE 13

apple brandy, lime juice,
pineapple, fresh mint,
house grenadine, angostura

DOWNTOWN SUNSET 14

vodka, aperol, fresh lemon,
honey, sparkling rosé

RUMS THE WORD 14

white rum, falernum, green
chartreuse, lime juice, cane
sugar, all spice dram

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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

	5oz	8oz	BTL
Fleur De Mer, Rosé, Provence, France 2020	13	16 ¼	60
Allegro, Moscato, California NV	10	13 ½	42
Pierre Sparr, Pinot Blanc, Alsace, France 2017			48
Loveblock, Sauvignon Blanc, Marlborough, New Zealand 2019	14	18 ½	65
Pahlmeyer, Jayson, Sauvignon Blanc, Napa Valley, California			58
Murphy-Goode, Sauvignon Blanc, North Coast, California	11 ¾	15	52
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 2020	11 ¼	14 ½	50
Toressella, Pinot Grigio, Venezia, Veneto, Italy			48
Michael Mondavi, Canvas, Pinot Grigio, Veneto, Italy 2019	11	14	44
Four Graces, Pinot Gris, Willamette Valley, Oregon 2017			62
Michael Mondavi, Canvas, Chardonnay, California 2020	11	14	44
Hess Collection, Chardonnay, Napa Valley, California 2019	14	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

	5oz	8oz	BTL
Michael Mondavi, Canvas, Pinot Noir, California	11 ½	14 ¾	46
Böen, Copper Cane, Pinot Noir, California 2018			63
Meiomi, Pinot Noir, Santa Lucia Highlands, Monterrey, California	14 ¾	19 ½	70
Belle Glos, Las Alturas, Pinot Noir 2018			84
The Prisoner, Eternally Silenced, Pinot Noir, California 2017			92
Michael Mondavi, Canvas, Cabernet Sauvignon, California 2018	11	14	44
Daou, Cabernet Sauvignon, Paso Robles, California 2019			65
Brancaia, Tre, Super Tuscan, Tuscany, Italy			60
Montepeloso, A Quo, Sangiovese Blend, Tuscany, Italy 2016			76
Caymus, Bonanza, Cabernet Sauvignon, California NV	12 ¼	14 ¾	53
Kaiken, Vista Flores, Malbec, Mendoza, Argentina 2018			55
Napa Cellars, Zinfandel, Napa Valley, California 2016			81
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
Heitz Cellars, Cabernet Sauvignon, Napa Valley, California			145

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
Shiner Bock, Bock, 4.4% ABV, Shiner, TX	8 ½	11 ½
Real Ale Brewing, Firemans 4, Blonde Ale, 5.1% ABV, Blanco, TX	8 ½	11 ½
Deep Ellum, American IPA, 7.0% ABV, Dallas, TX	9	12 ½
Revolver, Blood & Honey, Wheat Ale, 7.0% ABV, Granbury, TX	8 ½	11 ½
Yuengling, Traditional Lager, Posttville, PA	8 ½	11 ½
Bud Light, Light Lager, 4.2% ABV, St. Louis, MO	7 ½	10 ½
Michelob Ultra, Light Lager, 4.4% ABV, St. Louis, MO	7 ½	10 ½
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
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
Lagunitas, Little Sumpin' Sumpin' Ale, IPA, 7.5% ABV, CA	7
Sierra Nevada, Pale Ale, 5.6% ABV, CA	7
Daura Damm, Gluten-Free Lager 5.4% ABV, Spain	7
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."*

SPIRITS

VODKA	1 ¼oz
Tito's Handmade	11 ½
Grey Goose	14
Ketel One	13
Ketel One Citroen	13
Ketel One Botanical Grapefruit & Rose	13
Ketel One Botanical Cucumber & Mint	13
Belvedere	14

GIN

Bombay Sapphire	12
Tanqueray	12
Hendrick's	14
Monkey 47	15

TEQUILA & MEZCAL

Omelca Altos, Reposado	
Patrón Silver	14
Patron, Reposado	15 ¼
Patron, Añejo	17
Casa Noble, Crystal	13
Casa Dragones, Blanco	17 ¼
Don Julio, Reposado	14
Casamigos, Reposado	16
Codigo Rosa 1530 Rosa, Blanco	18 ¾
Don Julio 1942 Añejo	30
Del Maguey Vida, Mezcal Artesanal Blanco	14
Banhez Mezcal Artesanal Joven	11
Montelobos Espadin Mezcal Artesanal Joven	13
Nuestra Soledad, Mezcal Artesanal Joven	13

RUM

Havana Club	10 ¼
Bacardi Superior	11
Cruzan, Black Strap	10
Captain Morgan Original Spiced	11
Myers's Dark	11 ¼
Malibu Coconut	11

CACHAÇA & PISCO

Avuá Cachaça Prata	12
Macchu Pisco	11

“In Texas,

WE SALT MARGARITAS, NOT SIDEWALKS.”

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BOURBON WHISKEY	
Elijah Craig, Small Batch	1 ¼oz
Maker's Mark	12 ½
Angel's Envy	12
Balcones, Texas Blue Corn	15
Four Roses, Yellow Label	21
Four Roses, Single Barrel	11
Buffalo Trace	14
Woodford Reserve	12 ½
Eagle Rare	13
Bulleit	12 ½
Basil Hayden's	12
Knob Creek	13
TX	12
	13

RYE WHISKEY

Rittenhouse	13
Knob Creek	12
Sazerac	11
WhistlePig 10 Yr	18

WHISKEY/WHISKY

Jack Daniel's Old No. 7	11
Balcones, Baby Blue	
Crown Royal	13
Jameson	12
Fireball	10 ¼
Suntory Whiskey Toki	14 ¼
Uncle Nearest 1884	14

BLENDED SCOTCH

Johnnie Walker Black Label	15
Johnnie Walker Blue Label	38

SINGLE MALT SCOTCH

Glenmorangie 10 yr	15 ¾
Lagavulin 16yr	23
The Glenlivet 12 yr	16 ½
The Macallan 12 yr	25
The Macallan 21yr	
Oban 14 yr	28 ¾

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

COGNAC & BRANDY

	1 ¼oz
Hennessy VS	16
Courvoisier VSOP	15
Remy Martin VSOP	16 ½
Laird's Applejack	10

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."