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**THOUGHTFULLY SOURCED.  
CAREFULLY SERVED.**

*We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources. We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences. We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.*



..... **F O O D** .....

**SRIRACHA CHICKEN WINGS\***

*Served with jalapeño-Gorgonzola dressing or lemon pepper butter. 14.00*

**FRIED CALAMARI STRIPS\***

*Served with Cholula and lime roulade. 15.00*

**MARGHERITA FLATBREAD**

*Roasted tomatoes, fresh mozzarella and basil. 14.00*

**CHIPS, SALSAS & GUACAMOLE**

*House-made green and red salsa. 12.00*

**JUMBO STUFFED MUSHROOM WITH CRAB\***

*Served with Sriracha aioli. 16.00*

**ADOBO CHICKEN QUESADILLA\***

*Ortega chilies, grilled onions and peppers and pepper jack cheese. 16.00*

**GRASS-FED ANGUS BURGER\***

*Bacon, lettuce, tomato and pickle. Served with your choice of french fries, fruit, or coleslaw. 16.00*

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*



..... **F O O D** .....

**VEGGIE BURGER**

*Lettuce, tomato and pickle. Served with your choice of French fries, fruit or coleslaw. 13.00*

**BBQ GRILLED CHICKEN AND APPLEWOOD SMOKED BACON SANDWICH\***

*Served with lettuce, tomato, fried onions, house-made BBQ sauce and bacon.  
Served with your choice of French fries, fruit or coleslaw. 14.00*

**CAESAR SALAD\*** 12.00

*Add grilled chicken breast 5.00*

*Add shrimp for 7.00*

*Add blackened beef tips for 9.00*

*Add crab cake for 11.00*

**TENDERLOIN TIP SALAD\***

*Mixed field greens, with tomatoes, red onion, blue cheese, topped with fried onions, blue cheese dressing. 21.00*

..... **F O O D** .....

**GULF CHILI SHRIMP STREET TACOS\***

*Spicy shrimp, coleslaw, chipotle ranch dressing, guacamole and house-made salsa, served on corn tortilla. 16.00*

**BEEF STREET TACOS\***

*Adobo fajita beef, coleslaw, chipotle ranch dressing, guacamole and house-made salsa, served on corn tortilla. 14.00*

**SMOKED TURKEY WRAP\***

*Smoked sliced turkey, Swiss cheese, lettuce, tomatoes, basil mustard aioli, on a wheat tortilla. Served with French fries, fruit or coleslaw. 14.00*

**ARTESIAN TEXAS CHEESES & CURED MEATS**

*Chef's choice cheeses, Texas pecans, seasonal jam and grilled flatbreads. 18.00*

**CAJUN CHICKEN PASTA\***

*Gemelli pasta, zucchini, tomatoes, peppers and onions, tossed in Parmesan Cajun cream sauce. 16.00*

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..... **COCKTAILS** .....

**NEGRONI**

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*Plymouth gin, Campari liqueur and sweet vermouth. 12.00*

**OLD FASHIONED**

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*Maker's Mark Bourbon with Angostura and orange bitters served over ice with an orange and cherry garnish. 14.00*

**BULLEIT SMASH**

*Bulleit Bourbon, fresh lemon juice and simple syrup. 14.00*

**MANHATTAN**

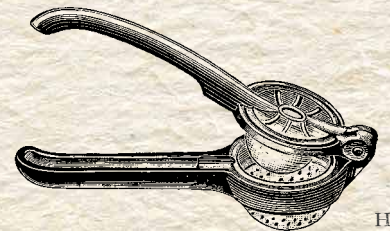
*Woodford Bourbon, Carpano Antica Formula vermouth and a dash of Angostura bitters. 14.00*

**MARTINI**

*Grey Goose vodka and dry vermouth garnished with an olive. 14.00*

**KNOB CREEK AND GINGER**

*Knob Creek Rye whiskey and ginger ale. 14.00*





## TITO'S MANGO TEA

*Tito's Handmade vodka, mango purée,  
sweet tea and fresh lemon. 12.00*

## SOUTHSIDE

*Tanqueray No. Ten gin, simple syrup,  
mint leaves and fresh lemon juice. 12.00*

## MOJITO

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*Cruzan Aged Light rum, simple syrup,  
mint leaves and fresh lime topped with  
soda water. 12.00*

## STRAWBERRY MOJITO

*Cruzan Aged Light rum, sliced  
strawberries, simple syrup, mint leaves  
and fresh lime. 12.00*

## HENDRICK'S LEMONADE

*Hendrick's gin and lemonade. 12.00*

## BLOODY MARY

*Absolut vodka, Finest Call Bloody Mary  
mix and a dash of Worcestershire sauce  
garnished with celery, lemon and  
an olive. 12.00*

# ..... COCKTAILS .....

## **MARGARITA**

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*Patrón Reposado tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 14.00*



# ..... COCKTAILS .....

## **SPICY JALAPENO MARGARITA**

*Casa Noble Crystal tequila, slices of jalapeño, agave nectar with fresh lemon & lime juices. 14.00*

## **SIDECAR**

*Hennessy V.S Cognac, Cointreau liqueur and fresh lemon juice garnished with a sugar rim. 12.00*

## **WHISKEY SOUR**

*Jack Daniel's Tennessee Whiskey, simple syrup and fresh lemon juice. 12.00*

## **MOSCOW MULE**

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*Tito's Handmade vodka, ginger beer and fresh lime juice. 12.00*

## **DAIQUIRI**

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*Bacardi Superior rum, simple syrup and fresh lime juice. 12.00*







# ..... COCKTAILS .....

## **BLOOD & SAND**

*Johnnie Walker Black Label Scotch, Heering cherry liqueur and orange juice. 14.00*

## **SAZERAC**

*High West Double Rye! whiskey, Absinthe, sugar and a dash of Peychaud's and Angostura bitters. 12.00*

## **PALOMA**

*Casa Noble Crystal tequila, grapefruit soda and fresh lime juice. 13.00*

## **ZERO PROOF® WATERMELON BASIL**

*Fresh watermelon, agave nectar, basil and fresh lime juice with a splash of soda water. 5.25*

## **ZERO PROOF® RASPBERRY LEMONADE**

*Fresh lemon juice, agave nectar, raspberry and mint leaves topped with Mist TWST. 5.25*



..... **BEER** .....

**BOTTLE**

- Bud Light* 6.00
- Budweiser* 6.00
- Corona Extra* 7.00
- Coors Light* 6.00
- Heineken* 7.00
- Heineken Light* 7.00
- Blue Moon Belgian White Ale* 7.00
- Stella Artois* 7.00
- Sierra Nevada Pale Ale* 8.00
- Lagunitas IPA* 8.00
- New Belgium Fat Tire Ale* 8.00
- Dos Equis* 7.00
- Guinness* 8.00
- Guns & Oil Lager* 8.00
- Samuel Adams Boston Lager* 7.00
- Karbach Local Brews* 8.00
- Michelob Ultra* 7.00
- Miller Lite* 6.00
- Modelo Especial* 8.00
- Saint Arnold Local Brews* 8.00
- Shiner Bock* 7.00
- Kaliber Non-Alcoholic* 6.00





..... **W I N E** .....

**CANVAS BRUT BLANC DE BLANCS, ITALY**

*Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.*

*g 10.00 b 41.00*

**THE SEEKER RIESLING, MOSEL, GERMANY**

*Citrus, stone fruits and pineapple with a mineral-infused finish. g 10.00 b 41.00*

**CANVAS PINOT GRIGIO, VENETO, ITALY**

*Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.*

*g 11.00 b 44.00*

**MURPHY-GOODE THE FUMÉ SAUVIGNON BLANC, NORTH COAST**

*Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout. g 12.00 b 48.00*

**RODNEY STRONG CHARDONNAY, SONOMA COAST**

*Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate. g 12.00 b 48.00*

**CANVAS CHARDONNAY, CALIFORNIA**

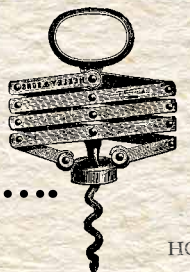
*Freshness and richness of pure fruit woven beautifully with subtle toasty oak. g 11.00 b 44.00*

**THE HESS COLLECTION CHARDONNAY, NAPA VALLEY**

*Aromas and flavors of apple, white pear and a slight touch of tropical fruits, accented by aromas of honeysuckle. g 16.00 b 64.00*

**M. CHAPOUTIER "BELLERUCHE" ROSÉ,  
CÔTES-DU-RHÔNE, FRANCE**

*Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel. g 12.00 b 48.00*



# WINE

## **CANVAS PINOT NOIR, CALIFORNIA**

*Aromas of vivid red fruit with hints of spice that complement the lithe texture.*

*g 11.00 b 44.00*

## **MAGMURRAY RANCH PINOT NOIR, CENTRAL COAST**

*Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth*

*and spice. g 14.00 b 56.00*

## **CANVAS MERLOT, CALIFORNIA**

*Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins. g 11.00 b 44.00*

## **CHARLES & CHARLES CABERNET BLEND, WASHINGTON**

*Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel.*

*g 12.00 b 48.00*

## **SIMI ALEXANDER VALLEY CABERNET SAUVIGNON, SONOMA COUNTY**

*Dark fruit aromas of blackberry plum and black cherry, leading into complex notes of cocoa, cassis, pepper and cedar. g 16.00 b 64.00*

## **DRUMHELLER CABERNET SAUVIGNON, COLUMBIA VALLEY**

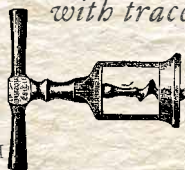
*A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish. g 12.00 b 48.00*

## **CANVAS CABERNET SAUVIGNON, CALIFORNIA**

*Subtle hints of oak and spice married with lively tannins. g 11.00 b 44.00*

## **CATENA MALBEC, MENDOZA, ARGENTINA**

*Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. g 13.00 b 52.00*



..... **RECOMMENDED WINE** .....

**MIONETTO PROSECCO, TREVISO, ITALY**

*Fruity bouquet with a hint of golden apples. g 12.00 b 48.00*

**ANGOVE NINE VINES MOSCATO, SOUTH AUSTRALIA**

*Crisp and fresh bursting with grape flavors. g 12.00 b 48.00*

**SANTA MARGHERITA PINOT GRIGIO, ITALY**

*Clean intense aroma, and dry golden apple taste. g 16.00 b 64.00*

**LA CREMA PINOT NOIR, SONOMA COAST, CALIFORNIA**

*Thick tannins gird the powerful fruit in this wine—a mix of red cherry and strawberry that mellows with time in the glass. Toasted oak and baking spice touches provide additional context and pleasure. g 16.00 b 64.00*

**RODNEY STRONG CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA**

*Bold fruit flavors centered on red plum and boysenberry. g 13.00 b 52.00*

**J.LOHR SEVEN OAKS CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA**

*An abundance of dark cherry and black currant fruit greets the nose, enhanced by spicy clove and toasty notes. g 16.00 b 64.00*

