

Jumbo

RAW & TARTARE

Tonight's Oysters 28
Half Dozen on Half Shell (Beausoleil - Prince Edward Island)

Salmon Crudo 18
Granny Smith Apples, Avocado Slices & Jalapeno

Yellowtail Crudo 28
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon

Classic Shrimp Cocktail 22
Five U12 Jumbo Shrimp & Cocktail Sauce

Bacon Crusted Bone Marrow & Caviar 24
Bacon Infused Center-Cut Marrow & American Sturgeon Caviar

Beef Tartare 24
Fresh Ground Tenderloin, Quail Egg & Nann Bread

SALADS & SOUP

Creamy Jalapeño Soup 12
White Cheddar, Scallion Oil & Fried Jalapeno

Local Farm Arugula 16
Honey lemon Vinaigrette Dressing & Prosciutto Chips

Garden Salad & 7 Minute Egg 14
Red Wine Vinaigrette Dressing & Soft Boiled Egg

Teresa's Watercress & Toasted Walnut Salad 16
Goat Cheese & Sherry Shallot Vinagrette Dressing

My Wedge 15
Cherry Tomatoes, Blue Cheese Crumble & Blue Cheese Dressing

Classic Caesar 12
Parmesan Cheese, Caesar Dressing & Croutons

SLABS & SLICES

Bacon Tasting of 5 Varieties 24
House Made Bacon Jam

Charcuterie Board 26
Assortment of Salami & Salumi

Assortment of Cheeses Board 26
Select 2 Cheeses \$8 Per Additional Cheese

Beef Meatballs 18
Fresh Grated Parmesan & Spicy Marinara

Bacon Jam Sloppy Joe Sliders 13
Served on Fresh Butter Milk Biscuits (3 Per Order)

Crispy Pork Belly & Collard Greens 18
Bordelaise Sauce, Pickled Mustard Seed & B&B Pickles

WET AGED CUTS

Petite Filet 6oz 28
Outpost 76 Ranch Tenderloin

Filet Mignon 10oz 18
Outpost 76 Ranch Tenderloin

Filet Au Poivre & Frites 8oz 28
Outpost 76 Ranch Tenderloin

Prime Strip 12oz 22
Outpost 76 Ranch Boneless

Skirt Steak 10oz 24
Outpost 76 Ranch Outside Skirt

Grilled Big Short Rib 24
Creekstone Farms Beef Rib

Cowboy Cut Ribeye 18oz 12
Outpost 76 Ranch

Tajima New York Strip 12oz 16
Cowboy Wagyu Ranch (Limited Availability)

DRY AGED CUTS

45 Day Dry Aged Bone-In Strip 22oz 14
Creekstone Farms

45 Day Dry Aged Bone-In Ribeye 32oz 16
Outpost 76 Ranch (Recommended for 2)

75 Day Dry Aged Bone-In Ribeye 32oz 15
Outpost 76 Ranch (Recommended for 2)

90 Day Dry Aged Bone-In Ribeye 32oz 12
Outpost 76 Ranch F1 Wagyu (Recommended for 2)

240 Day Dry Aged Bone-In Ribeye 32oz 240
44 Farms Ranch (Limited Availability) (Recommended for 2)

45 Day Dry Aged Wagyu Tajima Bone-In Ribeye 24oz 375
Cowboy Wagyu Ranch (Limited Availability)

GAME, POULTRY & OTHERS

Herb Crusted Australian Lamb 26
Dijon Mustard Herb Crust & Red Wine Bordelaise Sauce

Center Cut Bone-In Pork Chop 18
Homemade Apple Sauce & Collard Greens

Whole Roast Chicken 42
3 LB Chicken on a Panzanella Salad (please allow 75 minutes minimum)

Pan Seared Cauliflower (Vegan) 22
Cherry Tomatoes, Sultanas, Capers & Miso Puree

SEAFOOD

Poached Lobster 46 MP
Whole Lobster Out of Shell & Drawn Butter

Shanghai Lobster 68 MP
Whole Lobster in Lobster Glaze Sauce & Lobster Roe

Pan Seared Salmon 62 38
Fingerling Potatoes, Grilled Asparagus & Lemon Caper Butter Sauce

Fresh Red Fish 58 32
6 Ounce Filet, Sautéed Spinach & Cherry Tomatoes

PASTA

Garganelli & Truffle Essence 55 32
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles

Gemelli Bolognese 65 25
Ground Beef Tenderloin & Pancetta Tomato Cream Ragù

Lobster Agnolotti 85 42
Lobster Stuffed Agnolotti Del Plin in Lobster Glaze Sauce

Seafood Risotto 140 42
Lobster, Crab, Chives, Lobster Roe & Parmigiano Reggiano

FAMILY STYLE SIDES

Avocado Fries & Chipotle Aioli 75 10

Onion Rings 8 8

Salsa Verde Fries 155 8

Pommes Puree 165 12

Johnny's Mac & Cheese with Bacon Breadcrumbs 180 12

Creamed Spinach & Roasted Shallots 240 12

Roasted Heirloom Baby Carrots 180 14

Wild Mushrooms in Red Wine Bordelaise 240 15

Grilled Asparagus 10 10

Vegetarian Collard Greens 10 10

SAUCES 20

Oscar-Style 20
2 Ounce Fresh Jumbo Lump Crab

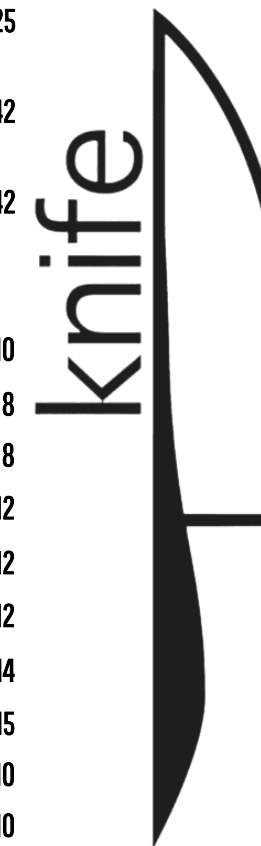
Bearnaise 5
Butter, Tarragon & White Wine Vinegar

Bordelaise 12
Shallots, Red Wine & Veal Bone Demi-Glace

Au Poivre 10
Fresh Ground Black Pepper Flambéed in Bordelaise, Brandy & Bourbon

Chimichurri 5
Parsley, Mint, Cilantro & Red Peppers Diced in Extra Virgin Olive Oil

Salsa Verde 5
Parsley, Mint, Cilantro Blended with White Anchovies Mediterranean Style



LET US HOST YOUR NEXT EVENT- INQUIRE WITH MANAGEMENT ABOUT OUR PRIVATE DINING OPTIONS

*Safe Handling Instructions: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please advise your server of any food allergies prior to ordering. An automatic gratuity of 20% will be added to all parties of 6 or more

Knife Seasonal Old Fashioned Flight

- Barrel Aged High Rye Bourbon with Homemade Porter Syrup
 - Rye Bourbon Brandy with Homemade Fig Syrup
 - Barrel Aged Amaro Old Fashioned
- 32

Craft Cocktails

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| Bar Americano | 14 |
| BLACK CHERRY INFUSED SWEET VERMOUTH-ORANGE WHITE PEPPER COLD FOAM | |
| Yattsu | 16 |
| JAPANESE GIN-GRAPEFRUIT-LIME-AGAVE-JUNIPER & BLACK PEPPERCORNS- TONIC WATER | |
| Barrel Aged Old Fashioned | 18 |
| HIGH RYE BOURBON-PECAN PORTER SYRUP-ORANGE BITTERS-BLACK WALNUT BITTERS | |
| Seasonal Tiki | 18 |
| WHITE & DARK HAWAIIAN RUM-RICH SYRUP- PINEAPPLE JUICE-LIME JUICE-ALL SPICE LIQUEUR | |
| Speyside Sour | 20 |
| 12 YEAR OLD SCOTCH WHISKY-FIG SYRUP-VANILLA-LIME JUICE | |
| Mezcal #6 | 24 |
| MEZCAL-APRICOT LIQUEUR-ORANGE JUICE-LIME JUICE-EGG WHITE | |
| King Richard | 28 |
| MONTENEGRO VODKA-GREEN & YELLOW CHARTREUSE-LIME JUICE-HIBISCUS SYRUP | |

Craft Mocktails

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|--|----|
| 14U14ME | 12 |
| STRAWBERRIES-LIMEJUICE-SIMPLE SYRUP-SODA | |
| Non Alcoholic Yattsu | 12 |
| GRAPEFRUIT JUICE-BLACK PEPPERCORN-JUNIPER BERRIES-LIME JUICE-AGAVE | |
| Rosemary | 12 |
| ORANGE JUICE-GINGER BEER-CITRUS SYRUP | |

Beers On Draft

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|---|---|
| Paulaner 'Oktoberfest' | 9 |
| German Märzen Bavarian Amber Lager | |
| Pilsner Urquell | 9 |
| Czech Pilsner-Style Pale Lager | |
| 3 Nations 'Haze Wizard' | 9 |
| Hazy New England Indian Pale Ale | |
| Live Oak Hefeweizen | 9 |
| Traditional Bavarian-style Hefeweizen Wheat Ale | |
| Deschutes 'Black Butte' | 9 |
| Oregon Porter Dark Ale | |
| 512 Pecan | 9 |
| Texas Pecan Porter Dark Ale | |

Bottles & Cans

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|-----------------------|---|---------------------------------------|---|
| Bud Light | 6 | Stella Artois | 6 |
| Duvel 6.66 | 6 | Rovolver Blood & Honey | 6 |
| Michelob Ultra | 6 | Lindemans Framboise | 6 |
| Miller Light | 6 | Brooklyn Brewery 'Hoppy Amber' | 6 |
| Modelo | 6 | Brooklyn Brewery 'IPA' | 6 |
| Shiner Bock | 6 | Texas Select | 6 |

Vodka

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|-------------------------------|----|--------------------------------|----|
| Absolut | 12 | Chopin | 16 |
| Aspen | 12 | Chopin 'Family Reserve' | 40 |
| Beluga 'Transatlantic' | 20 | Grey Goose | 16 |
| Beluga 'Gold Line' | 30 | Haku | 16 |
| Belvedere | 14 | Ketel One | 14 |

Gins

| | | | |
|------------------------|----|---------------------------|----|
| Bombay Sapphire | 12 | Hendrick's Orbium | 16 |
| Botanist | 16 | Monkey 47 | 20 |
| Ford's | 14 | Roku | 14 |
| Gray Whale | 14 | Tanqueray 'No. 10' | 16 |

Tequila

| B l a n c o | | R e p o s a d o | | A ñ e j o | |
|----------------------------------|----|---------------------------------|----|----------------------------------|-----|
| Cambio #4 El Corazón | 30 | Arette | 16 | 1800 Guachimonton | 50 |
| Casamigos | 15 | Cambio | 18 | Cambio | 22 |
| Cantera Negra | 14 | Casa Dragones | 22 | Cambio #1 'El Desliz' | 30 |
| Don Julio | 17 | Casamigos | 17 | Casa Dragones '200 Copas' | 33 |
| Fortaleza | 22 | Clase Azul | 55 | Clase Azul Día De Muertos | 250 |
| Fortaleza 'Still Stength' | 30 | Fortaleza | 28 | Don Julio | 22 |
| Lalo 'High Proof' | 20 | Fortaleza 'Winter Blend' | 42 | Don Julio 1942 | 42 |
| Casa Dragones Joven | 65 | Mijenta | 22 | Fortaleza | 34 |
| | | | | Tears of Llorona | 65 |

Mezcal

| | | | |
|-----------------------------------|----|--------------------------|----|
| Clase Azul San Luis Potosi | 64 | Nuestra Soledad | 16 |
| llegal Reposado | 15 | Vida 'Del Maguey' | 12 |

Rum

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|----------------------------|----|----------------------------|----|
| Diplomatico Blanco | 14 | Kuleana Nanea | 14 |
| Diplomatico Reserva | 14 | Kuleana Hōkūlei | 18 |
| Eldorado 15 Year | 18 | Papa's Pilar Blonde | 12 |
| Foursquare Spiced | 12 | Papa's Pilar Sherry | 18 |

Irish Whiskey

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|------------------|----|------------------------|----|
| Bushmills | 10 | Slane | 12 |
| Jameson | 10 | Tullamore D.E.W | 12 |

Happy Hour

MON - FRI 4 PM - 6 PM
BAR AND PATIO ONLY

ALL PREMIUM WELL SPIRITS \$6
ALL DRAFT BEERS \$5

COCKTAILS

-10 EACH-

Bar Americano

Black Cherry Sweet Vermouth & Orange White Pepper Cold Foam

Knife Old Fashioned

Knife Martini

CLASSIC | LEMONDROP | ESPRESSO

WINES BY THE GLASS

-9 Glass- -36 Bottle-

Italian Sparkling Moscato D'Asti
Ca' Bianca 2023

French Still Rosé

The Pale Rosé by Sacha Lichine 2022

New Zealand Sauvignon Blanc
Crossings 2024

California Cabernet Sauvignon
The Calling Paso Robles 2022

SMALL PLATES

Beef Skewers

3 SKEWERS SERVED WITH CHIMICHURRI
12

Ozersky Sliders

3 SLIDERS, AMERICAN CHEESE, RED ONION
10

Avocado Fries

CHIPOTLE AIOLI
10

Oysters Rockefeller

BUTTER, SPINACH, PARSLEY & BREADCRUMBLE
12

Cacio e Pepe

TOASTED CRACKED PEPPER, PARMESAN, & LINGUINE
10



Get priority access to our new private dining events and updates on new menu changes by scanning the QR code above.