

lunch

RAW & TARTARE

- Salmon Crudo** 18
Granny Smith Apples, Avocado Slices & Jalapeno
- Yellowtail Crudo** 28
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon

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

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

BURGER & SANDWICHES

- Reuben Sandwich** 18
House Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing on Rye
- Beef Meatball Sub** 18
Marinara, Garlic Butter, Parmesan & Mozzarella Cheese
- Magic Burger** 18
Ground Beef, L.T.O, Cheddar & Bacon on an English Muffin
- The Ozersky Burger** 16
Ground Beef, Red Onions, American Cheese on White Bun
- Tajima Wagyu Burger** 24
100% Tajima Wagyu Ground Beef, L.T.O, Cheddar on White Bun

WET AGED CUTS

- Petite Filet 6oz** 46
Outpost 76 Ranch Tenderloin
- Filet Mignon 10oz** 68
Outpost 76 Ranch Tenderloin
- Filet Au Poivre & Frites 8oz** 62
Outpost 76 Ranch Tenderloin
- Prime Strip 12oz** 58
Outpost 76 Ranch Bottom Sirloin
- Skirt Steak 10oz** 55
Outpost 76 Ranch Outside Skirt
- Grilled Big Short Rib** 65
Creekstone Farms Beef Rib
- Cowboy Cut Ribeye 18oz** 85
Outpost 76 Ranch
- Tajima New York Strip 12oz** 140
Cowboy Wagyu Ranch (Limited Availability)

DRY AGED CUTS

- 45 Day Dry Aged Bone-In Strip** 75
Creekstone Farms
- 45 Day Dry Aged Bone-In Ribeye 32oz** 155
44 Farms Ranch (Recommended for 2)
- 75 Day Dry Aged Bone-In Ribeye 32oz** 165
Outpost 76 Ranch (Recommended for 2)
- 90 Day Dry Aged Bone-In Ribeye 32oz** 180
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)

POULTRY & OTHERS

- Pan Seared Chicken** 26
Chicken Breasts, Bordelaise Sauce & Mushrooms on Sautéed Spinach
- Pan Seared Cauliflower (Vegan)** 22
Brussel Sprouts, Cherry Tomatoes, Sultanas, Capers & Miso Puree

Seafood

- Poached Lobster** MP
Whole Lobster Out of Shell & Drawn Butter
- Shanghai Lobster** MP
Whole Lobster in Lobster Glaze Sauce & Lobster Roe
- Pan Seared Salmon** 38
Fingerling Potatoes, Grilled Asparagus & Lemon Caper Butter Sauce
- Fresh Red Fish** 32
6 Ounce Filet, Sautéed Spinach & Cherry Tomatoes

PASTA

- Garganelli & Truffle Essence** 32
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles
- Gemelli Bolognese** 25
Beef Tenderloin & Pancetta Tomato Cream Ragù
- Lobster Agnolotti** 42
Lobster Stuffed Agnolotti Del Plin in Lobster Glaze Sauce
- Seafood Risotto** 42
Lobster, Crab, Chives, Lobster Roe & Parmigiano Reggiano

FAMILY STYLE SIDES

- Avocado Fries & Chipotle Aioli** 10
- Salsa Verde Fries** 7
- Onion Rings** 8
- Creamed Spinach & Roasted Shallots** 12
- Grilled Asparagus** 10

SAUCES

- Oscar-Style** 20
2 Ounce Fresh Jumbo Lump Crab
- 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

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-Angostura 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

14U14ME 12
Strawberries-Lime Juice-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

Paulaner 'Oktoberfest' 9
German Märzen Bavarian Amber Lager

Pilsner Urquell 9
Czech Pilsner-Style Pale Lager

3 Nations 'Haze Wizard' 9
Texas Hazy New England Style 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

Bud Light 6 **Revolver Blood & Honey** 6

Duvel 6.66 6 **Stella Artois** 6

Michelob Ultra 6 **Lindeman's Framboise** 6

Miller Light 6 **Brooklyn Brewery 'Hoppy Amber'** 6

Modelo 6 **Brooklyn Brewery 'IPA'** 6

Shiner Bock 6 **Texas Select** 6

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

V o d k a

Bombay Sapphire 12 **Hendricks 'Orbium'** 16

Botanist 16 **Monkey 47** 20

Ford's 14 **Roku** 14

Gray Whale 14 **Tanqueray 'No. 10'** 16

G i n

T e q u i l a

B l a n c 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 **Don Julio** 22

Fortaleza 'Still Strength' 30 **Fortaleza** 28 **Don Julio 1942** 42

Lalo 'High Proof' 20 **Fortaleza 'Winter Blend'** 42 **Fortaleza** 34

Casa Dragones Joven 65 **Mijenta** 22 **Tears of Llorona** 65

Clase Azul 'Día De Muertos' 250

R e p o s a d o

A ñ e j o

M e z c a l

Illegal Joven 15 **Nuestra Soledad** 16

Illegal Repo 20 **Vida 'Del Maguey'** 12

R u m

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

I r i s h W h i s k e y

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

Seasonal Old Fashioned

Bottled in Bond Bourbon, Chocolate Bitters, Banana Liqueur & Demerara Syrup

Knife Martini

Classic | Lemon Drop | 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 2023

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.