

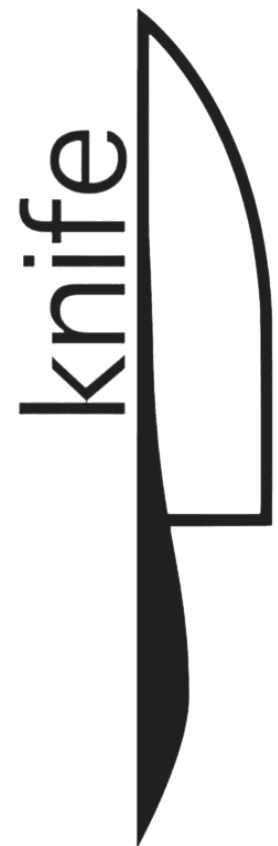
RAW & TARTARE	
Tonight's Oysters	28
Half Dozen on Half Shell (Beausoleil - Prince Edward Island)	
Salmon Crudo	18
Granny Smith Apples, Avocado Slices & Jalapeno	
Yellowtail Crudo	28
TX Ruby Red Grapefruit, Avocado, Sriracha, Ligurian Olive Oil & Maldon	
Bigeye Tuna Tartare	22
Bigeye Tuna, Avocado, Sriracha, Wasabi Tobiko & Nann Bread	
Classic Shrimp Cocktail	22
Five U12 Jumbo Shrimp & Cocktail Sauce	
Beef Tartare	24
Fresh Ground Tenderloin, Quail Egg & Nann Bread	
Bacon Crusted Bone Marrow & Caviar	24
Bacon Infused Center-Cut Marrow & American Sturgeon Caviar	
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	
Crispy Pork Belly & Collard Greens	18
Bordelaise Sauce, Pickled Mustard Seed & B&B Pickles	

WET AGED CUTS	
Prime Petite Filet 6oz	28
Texas Black Angus Tenderloin	
Prime Filet Mignon 10oz	18
Texas Black Angus Tenderloin	
Prime Filet Au Poivre & Frites 8oz	28
Texas Black Angus Tenderloin	
Prime Strip 12oz	22
Outpost 76 Ranch Boneless	
Skirt Steak 10oz	22
Outpost 76 Ranch Outside Skirt	
Grilled Big Short Rib	24
Creekstone Farms Beef Rib	
Cowboy Cut Ribeye 18oz	24
Outpost 76 Ranch	
Tajima Wagyu New York Strip 12oz	12
Cowboy Wagyu Ranch (Limited Availability)	
Tajima Wagyu Bone-In Ribeye 16oz	16
Cowboy Wagyu Ranch (Limited Availability)	
DRY AGED CUTS	
45 Day Dry Aged Bone-In Strip 22oz	75
Creekstone Farms	
45 Day Dry Aged Bone-In Ribeye 32oz	155
Outpost 76 Ranch (Recommended for 2)	
90 Day Dry Aged Bone-In Ribeye 32oz	180
Outpost 76 Ranch (Recommended for 2)	
240 Day Dry Aged Bone-In Ribeye 32oz	240
Outpost 76 Ranch F1 Wagyu (Recommended for 2) (Limited Availability)	
GAME, POULTRY & OTHERS	
Herb Crusted Australian Lamb	24
Dijon Mustard Herb Crust & Red Wine Bordelaise Sauce	
Center Cut Bone-In Pork Chop	26
Homemade Apple Sauce & Collard Greens	
Roasted Chicken	18
2 Thighs & 2 Breasts on a Panzanella Salad	
Pan Seared Cauliflower (Vegan)	18
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, Minced Garlic & Cherry Tomatoes	
Pan Seared Bigeye Tuna	32
6 Ounce Pacific Fresh Bigeye Tuna Filet Simply Grilled	
PASTA	
Garganelli & Truffle Essence	32
Truffle Butter Sauce, Parmigiano Reggiano & Black Summer Truffles	
Gemelli Bolognese	25
Ground 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
Creamed Spinach & Roasted Shallots	
Onion Rings	8
Roasted Brussel Sprouts & Cauliflower	
Salsa Verde Fries	8
Pommes Puree	
Johnny's Mac & Cheese with Bacon Breadcrumbs	12
Roasted Heirloom Carrots	
Grilled Asparagus	10
Wild Mushrooms in Red Wine Bordelaise	
SAUCES	
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



Aperitif Cocktails	
Light & modestly alcoholic cocktails designed to stimulate your appetite before a meal	
Watermelon Negroni Sbagliato	14
CARBONATED WATERMELON GIN CODIAL-WHITE VERMOUTH-APEROL-WATERMELON MINT CAVIAR	
Cherry Vermouth & Cold Foam	14
BLACK CHERRY INFUSED SWEET VERMOUTH-ORANGE WHITE PEPPER COLD FOAM	

Seasonal Cocktails	
Summer seasonal cocktails made with fresh squeezed juices house made syrups.	
Kiwi Caipirinha	15
CACHAÇA- KIWI SHRUB-SIMPLE SYRUP-MUDDLED KIWI & LIMES-PEBBLE ICE (OPTIONAL SPICY)	
Kentucky Summer Mule	15
KENTUCKY BOURBON WHISKEY-LIME JUICE-SIMPLE SYRUP-ANGOSTURA BITTERS	
Mediterranean Margarita	16
TEQUILA-SUMAC AGAVE-LIME JUICE	
Pago Pago	16
RUM AGRICOLE-GREEN CHARTREUSE-WHITE CRÈME DE CACAO-PINEAPPLE JUICE-LIME JUICE	
Botanical	18
GIN-FIG SYRUP-LIME JUICE-ELDERFLOWER LIQUEUR-EGG WHITE	
Another Tiki	20
WHITE HAWAIIAN RUM-PINEAPPLE GINGER SYRUP-PINEAPPLE JUICE-LIME JUICE	

Signature Cocktails	
Exceptional hand-crafted cocktails from the minds of our own bartenders	
Yattsu	16
JAPANESE GIN-BLACK PEPPERCORN-JUNIPER BERRIES-LIME & GRAPEFRUIT JUICE-TONIC WATER	
Knife Espresso Martini	16
VODKA, COFFEE CARAMEL LIQUEUR, DEMERARA SYRUP & LOCALLY ROASTED ESPRESSO	
Barrel Aged Negroni	18
GIN-CAMPARI-SWEET RED VERMOUTH	
Barrel Aged Old Fashioned	18
HIGH RYE BOURBON-PECAN PORTER SYRUP-ORANGE BITTERS-BLACK WALNUT BITTERS	
Mezcal #6	20
MEZCAL-APRICOT LIQUEUR-ORANGE JUICE-LIME JUICE-EGG WHITE	
King Richard	28
MONTENEGRO VODKA-GREEN & YELLOW CHARTREUSE-LIME JUICE-HIBISCUS SYRUP	

Old Fashioned Flight	
•Barrel Aged High Rye Bourbon with Homemade Porter Syrup	
•Rye Bourbon Brandy with Homemade Fig Syrup	
•Barrel Aged Amaro Old Fashioned	

Classic Cocktails	
A combination of modern & pre-prohibition classics that withstood the test of time	
Jeffrey Morgenthaler's Amaretto Sour	18
AMARETTO-BOURBON-APEROL-RICH SIMPLE-EGG WHITE	
Paloma	18
BLANCO TEQUILA-LIME JUICE-GRAPEFRUIT JUICE-SEA SALT-(OPTIONAL TAJIN RIM)	
Paper Plane	18
BOURBON-APEROL-AMARO NONINO-LEMON JUICE	
Hemingway Daiquiri	18
WHITE RUM-LIME JUICE-GRAPEFRUIT JUICE-MARASCHINO LIQUEUR	
Aviation	18
GIN-LEMON JUICE-MARASCHINO LIQUEUR-CRÈME DE VIOLETTE	
The Last Word	18
GIN-GREEN CHARTREUSE-MARASCHINO LIQUEUR-LIME JUICE-LUXARDO CHERRY	
Naked & Famous	18
MEZCAL-YELLOW CHARTREUSE- APEROL-LIME JUICE	
Vieux Carré	18
COGNAC-RYE WHISKEY-SWEET VERMOUTH-BÉNÉDICTINE-PEYCHAUD'S & ANGOSTURA BITTERS	

Zero-Proof Mocktails	
Crafted with the same structural discipline as traditional cocktails	
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	
Saint Arnold 'Summer Pils'	9
German Märzen Bavarian Amber Lager	
Pilsner Urquell	9
Czech Pilsner-Style Pale Lager	
Community Beer Co.	9
West Coast Style India Pale Ale	
Live Oak Hefeweizen	9
Traditional Bavarian-style Hefeweizen Wheat Ale	
Deschutes 'Black Butte'	9
Oregeon Porter Dark Ale	
512 Pecan	9
Texas Pecan Porter Dark Ale	

Bottles & Cans	
Michelob Ultra	6
Stella Artois	6
Miller Light	6
Lindemans Framboise	6
Modelo	6
Brooklyn Brewery 'Classic Amber Lager'	6
Shiner Bock	6
Samuel Adams 'Just the Haze' IPA	6

Vodka	
Absolut	12
Aspen	12
Beluga 'Transatlantic'	20
Beluga 'Gold Line'	30
Belvedere	14
Chopin	16
Chopin 'Family Reserve'	40
Grey Goose	16
Haku	16
Ketel One	14
Tito's	12
Weber Ranch	12
Tequila Blanco	
Cambio #4 El Corazón	30
Casamigos	15
Cantera Negra	14
Don Julio	17
Fortaleza	22
Fortaleza 'Still Stength'	30
Lalo 'High Proof'	20
Casa Dragones Joven	65
Tequila Reposado	
Arette	16
Cambio	18
Casa Dragones	22
Casamigos	17
Clase Azul	55
Fortaleza	28
Fortaleza 'Winter Blend'	42
Lost Explorer	18
Mijenta	22
Tequila Añejo	
1800 Guachimonton	50
Cambio	22
Cambio #1 'El Desliz'	30
Casa Dragones 'Cristalino'	33
Clase Azul 'Día De Muertos'	250
Don Julio	22
Don Julio 1942	42
El Padrino Extra	22
Fortaleza	34
Tears of Llorona	65
Gins	
Bombay Sapphire	12
Botanist	14
Fords	14
Gray Whale	14
Hendrick's Orbium	16
Monkey 47	20
Roku	14
Tanqueray No. 10	16
Mezcal	
Clase Azul San Luis Potosi	50
Ilegal Reposado	15
Nuestra Soledad 'Lachigui'	16
Vida 'Del Maguey'	12
Rum	
Diplomatico Blanco	14
Diplomatico Reserva	14
Eldorado 15 Year	18
Chairman's Reserve Spiced	12
Kuleana Nanea	14
Kuleana Hōkūlei	18
Papa's Pilar Blonde	12
Papa's Pilar Sherry	18
Irish Whiskey	
Bushmills	10
Jameson	10
Red Breast 12 Year Cask Strength	34
Slane	12
Tullamore D.E.W	12



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