

## SWEET

// \$7 YOU PICK:

CHOCOLATE BLACKOUT CAKE // chocolate sauce, candied pecans, whipped cream  
HOUSE-MADE DOUGHNUTS // choice of local dallas honey or chocolate sauce

## SNACK

### HUMMUS // 9

roasted red pepper hummus, crudité, sea salt rosemary bread puff

### MEATBALLS // 11

chicken meatballs, organic tomato sauce, garlic rosemary bread

### KNOTS // 8

garlic, parmesan, provolone asiago whip

### SPIEDINI // 10

oven fired skewers of prosciutto wrapped fontina, balsamic arugula

### >>> LOLLIPOP CHICKEN WINGS // 12

choice of: hot honey garlic or lemon pepper, served with blue cheese

### FONDUE // 10

goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

### BOARD // 15

meats, cheeses + other awesome stuff

## SALAD

+ roasted chicken // 4

### SWEET // 12

kale, radicchio, apple, radish, tomato, pearly barley, candied pecans, goat cheese, pomegranate vinaigrette

### CRISPY CHICKEN CHOP // 13

pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch

### >>> WORKSHOP // 13

creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

### CAESAR // 6/11

little gem, reggiano, house-cured egg yolk, house-made croutons

### SIMPLE // 5/9

fennel, carrot, radish, mixed greens, tomato, cucumber, red wine vinaigrette

## LUNCH SPECIALS

MON-FRI 11:30AM - 4PM

\$10 GRILLED FOUR-CHEESE + BACON SANDWICH

provolone, asiago, smoked mozzarella, fontina, served with organic tomato + basil soup

\$11 HALF PIE + SIDE

\$12 LUNCH BIRD + SIDE

## PIE

OUR DOUGH IS SACRED. 96 HOUR PROCESS. ONLY 4 INGREDIENTS.

MARGHERITA // organic tomato sauce, fresh mozzarella, basil, sea salt

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella

SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella

>>> PROSCIUTTO // la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic

CHICKEN // roasted chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella

MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina

VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest

GLUTEN FRIENDLY CRUST

PRICE

14

15

15

16

16

15

15

14

+3

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato sauce // 3

## ROASTED FARM BIRD

### HALF CHICKEN // 16

includes a side + a sauce

### WHOLE CHICKEN // 22

includes 2 sides + 2 sauces

#### SIDES

cauliflower mash  
mac + cheese  
broccolini + mushrooms  
shoestring fries  
sm. simple or caesar

#### SAUCES

bourbon bbq  
horseradish crema  
house ricotta ranch  
jalapeño pesto

## PASTA

### CARBONARA // 15

bronze cut bucatini, bacon, white wine cream sauce, soft poached farm egg, parmesan

### CHICKEN PARM // 16

chicken milanese, organic tomato sauce, fresh mozzarella, micro basil, parmesan, bronze cut bucatini

### >>> PAPPARDELLE + BOLOGNESE // 16

heartbrand grassfed akaushi beef bolognese, parmigiano-reggiano, pappardelle

### RICOTTA GNOCCHI (non-potato) // 16

house-made ricotta gnocchi, mushrooms, roasted garlic and goat cheese cream sauce, parmesan, lemon zest

### BUCATINI + MEATBALLS // 15

chicken meatballs, organic tomato sauce, bronze cut bucatini

## BETWEEN THE BREAD

choice of shoestring fries or small salad

### AKAUSHI BURGER // 14

heartbrand grassfed akaushi beef, bacon, tillamook smoked cheddar, house 1000 island, tomato, pickle, gem lettuce, house sourdough

### >>> CHICKEN MELT // 13

roasted chicken, avocado, bacon, gem lettuce, pesto mayo, tomato, fontina, house sourdough

# WINE FROM THE CASK

	50Z	80Z	600ML 4GL	800ML 5.5GL
<i>RED</i>				
*MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	8	12	31	42
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	13	21	52	69
*PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	12	19	48	64
*MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	9	14	36	48
BLEND, KIVELSTADT, "FATHER'S WATCH" // north coast, ca, blackberry, raspberries, pepper	13	21	52	69
*BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	10	15	39	52
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	15	24	59	78
*CABERNET, JOEL GOTT // sonoma, ca, red plum, blackberry, cherry	12	19	48	64
<i>ROSÉ / WHITE</i>				
*ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	11	17	44	58
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	15	39	52
*SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	9	14	36	48
*PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	14	36	48
*RIESLING, TREFETHEN DRY // napa, ca, floral, grapefruit, peaches	11	17	44	58
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	13	21	52	69
*CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	8	12	31	42

**\*TAPPY HOUR: \$5 'TIL 5 // TAP WINE + BEER // MON - FRI 11:30AM - 5PM  
(EXCLUDING ROTATORS)**

## CRAFT COCKTAILS

- >>> FROZEN RIPSAW // 9**  
roasted rosemary lemonade, vodka, fresh fruit
- OLD FASHIONED // 11**  
rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel
- SUNDAY AT WIMBLEDON // 10**  
broker's london dry gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water
- OUTLAW // 11**  
milagro tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- RASPBERRY LEMONADE // 11**  
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- BOURBON BLACKBERRY SMASH // 10**  
four roses bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup
- RASPBERRY + BASIL MOJITO // 10**  
caña brava rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- SEASONAL MOSCOW MULE // 10**  
aylesbury duck vodka, seasonal fruit, fresh lime juice, ginger beer
- SUN FLARE // 10**  
dripping springs tx vodka, pamplemouse liqueur, grapefruit, fresh lime juice
- DEVIL'S RIVER // 11**  
devil's river bourbon, fresh lemon juice, simple syrup, dry red wine float

## BEER

- ON TAP*
- LIGHT + REFRESHING*
- AUSTIN EASTCIDERS PINEAPPLE 5% // 7.5
  - COMMUNITY TEXAS LAGER 5% // 6
  - PETICOLAS GOLDEN OPPORTUNITY KOLSH 4.6% // 6
  - DEEP ELLUM DALLAS BLONDE 5.2% // 6
- HOPPY + MALTY*
- REVOLVER BLOOD & HONEY WHEAT 7% // 7.5
  - OHB FREAKY DEAKY BELGIAN TRIPLE 10% // 7
  - T.A.P FIRE ANT FUNERAL 6% // 7.5
  - FOUR CORNERS LOCAL BUZZ GOLDEN ALE 5.2% // 7
  - COMMUNITY MOSAIC IPA 8.6% // 7
  - PETICOLAS VELVET HAMMER RED ALE 9% // 6.5
  - LAKEWOOD TEMPTRESS 9.1% // 8.5
- COMPLEX + ROASTY*
- KARBACH ROTATOR // MKT
  - ROTATOR 1 // MKT
  - ROTATOR 2 // MKT
  - ROTATOR 3 // MKT
  - ROTATOR 4 // MKT
- BOTTLES + CANS*
- SHINER BOCK // 5.5
  - COORS LIGHT // 5
  - PERONI // 6
  - MICH ULTRA ORGANIC // 5.5

## NON-ALCOHOLIC

- house-made roasted rosemary lemonade // 4
- arnold palmer // 4
- black iced tea // 3
- saint arnold root beer // 4
- canned soft drinks // 2.5
- mexican coke // 3.5
- ascension hot coffee // 3
- ascension nitro cold brew coffee on tap // 5
- topo chico // 3