

SNACK

HUMMUS // 9

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

MEATBALLS // 12

chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

>>> KNOTS // 9

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 // 11

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

BOARD // 15

meats, cheeses + other awesome stuff

SALAD

+ rotisserie chicken // 4

SWEET // 13

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

CRISPY CHICKEN CHOP // 14

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

>>> WORKSHOP // 14

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

CAESAR // 8/12

romaine hearts, grana padano, house-cured egg yolk, house-made croutons

SIMPLE // 7/10

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

LUNCH SPECIAL

MON-FRI 11:00AM - 4:00PM

\$11 HALF CHICKEN MELT SANDWICH + HALF SALAD

\$12 LUNCH BIRD

cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

PASTA

gluten friendly pasta + 3

CARBONARA // 15

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

CHICKEN PARM // 17

chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, bucatini

>>> PAPPARDELLE + BOLOGNESE // 17

heartbrand grassfed akaushi beef bolognese, parmesan, house-made pappardelle

CHICKEN PESTO // 16

rotisserie chicken, arugula pesto, garlic, pine nuts, tomato, house-made fettuccine

RICOTTA GNOCCHI (non-potato) // 16

+ rotisserie chicken // 4

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

BUCATINI + MEATBALLS // 16

chicken meatballs, organic tomato sauce, bucatini

ROTISSERIE FARM BIRD

HALF CHICKEN // 16

cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

BETWEEN THE BREAD

choice of shoestring fries, small salad or coleslaw

CRISPY CHICKEN SANDWICH // 13

coleslaw, pickles, calabrian aioli, bourbon bbq, house sourdough

AKAUSHI BURGER // 14.5

heartbrand grassfed akaushi beef, bacon, tillamook smoked cheddar, calabrian chili aioli, tomato, pickle, lettuce, house sourdough

>>> CHICKEN MELT // 13.5

rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, house sourdough

SWEETS

CHOCOLATE BLACKOUT CAKE // 8

chocolate sauce, caramel, candied pecans, whipped cream

HOUSE-MADE DOUGHNUTS // 8

choice of local dallas honey, chocolate sauce or strawberry jam

PIE

NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOURS, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

UNIT

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

15

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

16

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

16

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

17

>>> PROSCIUTTO // la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic

17

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

16

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

16

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

15

GLUTEN FRIENDLY CRUST

+3

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

WINE FROM THE CASK

	GL	600ML = 4GL
<i>RED</i>		
PINOT NOIR, RICKSHAW // sonoma, ca, black cherry, cola, vanilla	9	31
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	13	44
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	14	48
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruit	9	31
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	10	34
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	13	44
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	16	56
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	14	48
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // provence, fr, lavender, raspberry, cherry	10	34
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	34
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	31
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	9	31
CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds	14	48
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	39
CHARDONNAY, RICKSHAW // sonoma, ca, lemon curd, tropical fruit, honeysuckle	9	31

HAPPY HOUR // MON - FRI 4PM - 6PM // \$2 OFF WINE + BEER + COCKTAILS

CRAFT COCKTAILS

FROSÉ // 7

gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup

>> ITALIAN MARGARITA // 7

frozen or on the rocks, silver tequila, amaretto, orange juice, palladio rosso floater

COWBOY RANCH WATER // 10

tequila, fresh lime, topo chico

LEMON CHILL // 11

vodka, limoncello, turbinado sugar rim

HELLO, SPRITZ! // 11

prosecco, aperol, fresh lemon juice, simple syrup, house bitters, club soda

OLD FASHIONED // 11

whiskey, raw sugar cube, house bitters, orange peel

SUNDAY AT WIMBLEDON // 10

gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water

OUTLAW // 11

tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim

RASPBERRY LEMONADE // 11

blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

BOURBON BLACKBERRY SMASH // 10

bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup

RASPBERRY + BASIL MOJITO // 10

rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda

SUN FLARE // 10

vodka, pamplemousse liqueur, grapefruit, fresh lime juice

ESPRESSO MARTINI // 11

vodka, nitro cold brew, Kahlúa & Baileys

CANNOLI MARTINI // 11

vanilla vodka, amaretto, ricotta, creme de cacao

BEER

• Half off beer to-go

ON TAP

LIGHT + REFRESHING

BISHOP CRACKBERRY CIDER 6% // 7.5

• COMMUNITY TEXAS LAGER 4% // 6.5

PETICOLAS GOLDEN OPPORTUNITY KOLSH 5.2% // 6.5

• DEEP ELLUM NEATO BANDITO 6% // 6.5

• DEEP ELLUM DALLAS BLONDE 5.2% // 6.5

OAK CLIFF HEFEWEIZEN 5% // 6

T.A.P PAYNE PILS 5.5% // 6.5

HOPPY + MALTY

• REVOLVER BLOOD & HONEY WHEAT 7% // 7.5

MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 7.5

• O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8

COMMUNITY CITRA SLICE 7.0% // 7.5

COMMUNITY MOSAIC IPA 8.6% // 7

PETICOLAS VELVET HAMMER RED ALE 9% // 8.5

MARTIN HOUSE BOCKSLIDER 5.6% // 6

PEGASUS CITY CANNONEER BOLD AMBER 7.2% // 6.5

LAKWOOD TEMPTRESS 9.1% // 7

PETICOLAS SIT DOWN 10% // 9.5

WISE MONKEYS 10% // 8.5

SAINT ARNOLD ART CAR 7.1% // 7

BOTTLES + CANS

• BUD LIGHT // 5.5

• SHINER BOCK // 5.5

• BUDWEISER // 5.5

DOS XX // 6

COORS LIGHT // 5

PERONI // 6

• MICH ULTRA ORGANIC // 5.5

STELLA // 6

WHITE CLAW // 6.5

BECK'S NA // 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

einland hot coffee // 3

einland cold brew coffee on tap // 5

topo chico // 3