

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

+ roasted 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 11AM - 4:00PM

\$11 HALF PIE + HALF SALAD

\$11 HALF CHICKEN MELT SANDWICH + HALF SALAD

\$12 LUNCH BIRD

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

PASTA

CARBONARA // 16
bucatini, bacon, white wine cream sauce, soft poached
farm egg, parmesan

CHICKEN PARM // 18
chicken milanese, organic tomato sauce, fresh
mozzarella, parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 18**
heartbrand grassfed akaushi beef bolognese,
parmesan, house-made pappardelle

CHICKEN PESTO // 17
rotisserie chicken, arugula pesto, garlic, pine nuts,
tomato, house-made fettuccine

RICOTTA GNOCCHI (non-potato) // 17
+ roasted chicken // 4
house-made ricotta gnocchi, mushrooms, spinach,
roasted garlic and goat cheese cream sauce, parmesan,
lemon zest

BUCATINI + MEATBALLS // 17
chicken meatballs, organic tomato sauce, bucatini

ROASTED FARM BIRD

HALF CHICKEN // 17

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

BETWEEN THE BREAD

choice of shoestring fries, small salad or coleslaw

CRISPY CHICKEN SANDWICH // 14
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 // 14**
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

15.0

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

16.5

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

16.5

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

17.5

>>> **PROSCIUTTO //** prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan,
balsamic

17.5

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

16.5

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

16.0

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

15.5

GLUTEN FRIENDLY CRUST

+3

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

COCKTAILS (HAPPY HOUR // \$2 OFF) MON-FRI 4PM-6PM

FROSÉ // 9

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

▶▶ ITALIAN MARGARITA // 9

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

OLD FASHIONED // 12

rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel

RASPBERRY LEMONADE // 12

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

CARAJILLO // 12

nitro cold brew, amaro, Licor 43

RASPBERRY + BASIL MOJITO // 11

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

ESPRESSO MARTINI // 12

kettle one vodka, espresso, Kahlúa, Bailey's

COWBOY RANCH WATER // 11

espolón tequila blanco, fresh lime, topo chico

OUTLAW // 12

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

BLACKBERRY SMASH // 11

tito's vodka, fresh blackberries, fresh lemon juice, mint, simple syrup

LEMON CHILL // 12

new amsterdam gin, limoncello, ginger, fresh lemon juice

WINTER SPRITZ! // 12

aperol, hibiscus cordial, fresh lime juice, sparkling wine, soda water

SUN FLARE // 11

tito's vodka, pamplemousse liqueur, grapefruit, fresh lime juice

BEER (HAPPY HOUR//MON-FRI 4PM-6PM) \$2 OFF // TAP BEER ONLY

ON TAP

LIGHT + REFRESHING

BISHOP CRACKBERRY CIDER 6% // 7.5

COMMUNITY TEXAS LAGER 4% // 6.5

PETICOLAS GOLDEN OPPORTUNITY KOLSH 4.6% // 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% // 7

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

LAKWOOD TEMPTRESS 9.1% // 7

BOTTLES + CANS

BUD LIGHT // 5.5

BUDWEISER // 5.5

COORS LIGHT // 5

MICH ULTRA ORGANIC // 5.5

WHITE CLAW // 6.5

SHINER BOCK // 5.5

DOS XX // 6

PERONI // 6

STELLA // 6

UPSIDE DAWN NA // 5

WINE FROM THE CASK

(HAPPY HOUR // \$2 OFF // MON-FRI 4PM-6PM)

	GL	600ML = 4GL
<i>RED</i>		
CABERNET, RICKSHAW // CA	10	34
PINOT NOIR, IMAGERY // CA	14	48
PINOT NOIR, A TO Z // OR	15	52
ROSSO, PALLADIO // IT	11	36
BLEND, THE DREAMING TREE // CA	11	36
CABERNET, FREAKSHOW // CA	14	48
CABERNET, ROUND POND // CA	17	59
CABERNET, JOEL GOTT // CA	15	52

ROSÉ / WHITE

ROSÉ, SABINE // FR	11	36
SAUVIGNON BLANC, MOHUA // NZ	11	36
PINOT GRIGIO, STEMMARI // IT	10	34
BLEND, EUFLORIA // WA	10	34
CHARDONNAY, DAOU // CA	15	52
CHARDONNAY, CUSTARD // CA	16	56
CHARDONNAY, RICKSHAW // CA	10	34

BOTTLED WINE (1/2 OFF SELECTED BOTTLED WINES // ALL DAY THURSDAY)

	GL	BTL
<i>RED</i>		
CYCLES GLADIATOR PINOT NOIR // CA		29
EMILIANA ORGANIC NATURA MALBEC // CL	10	36
ANDREW WILL CABERNET SAUVIGNON // CA		89
FAUST CABERNET SAUVIGNON // CA		98
FERRARI CARANO SIENA // CA	16	59
MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT	16	59
<i>WHITE</i>		
CYCLES GLADIATOR CHARDONNAY // CA		29
FERRARI CARANO FUME BLANC // CA	12	42
LIVIO FELLUGA PINOT GRIGIO // IT		69
CRAFTWORK CHARDONNAY // CA		39
CAKEBREAD CHARDONNAY // CA		89
FLOWERS CHARDONNAY // CA		98

BUBBLY / ROSÉ

CHATEAU MIRAVAL ROSÉ // FR	16	59
WHISPERING ANGEL ROSÉ // FR	14	55
MIONETTO PROSECCO // IT		45
ESTATE BRUT ROEDERER // CA		79
GAMBINO PROSECCO // IT (187 ML)		13

SPIRITS

BOURBON

MAKERS MARK // 8.5	LONG BRANCH // 11
BASIL HAYDEN // 14	WHISTLE PIG 10YR // 24
TX BOURBON // 14	GARRISON BROS // 21
ELIJAH CRAIG // 8	WOODFORD RESERVE // 12

RYE WHISKEY

HIGH WEST RYE // 11	SAGAMORE RYE // 13
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SCOTCH BLENDED

LAPHROIGH QUARTER CASK // 22	MACCALLAN 12YR // 22
DALMORE 15YR // 30	JOHNNY WALKER BLUE // 30
DALWHINNIE 15YR // 25	

NON-ALCOHOLIC

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