

## SNACK

**HUMMUS // 10**  
roasted red pepper hummus, crudité,  
sea salt rosemary bread puff

**MEATBALLS // 13**  
chicken meatballs, organic tomato sauce,  
house-made garlic rosemary bread

>>> **KNOTS // 9**  
garlic, parmesan, provolone asiago whip

**SPIEDINI // 11**  
oven fired skewers of prosciutto wrapped  
fontina, balsamic arugula

**LOLLIPOP CHICKEN WINGS // 13**  
choice of: hot honey garlic or lemon pepper,  
served with blue cheese

**FONDUE // 12**  
goat cheese fondue, local toasted pecan  
pepper jam, sea salt rosemary bread puff

**BOARD // 16**  
meats, cheeses + other awesome stuff

## SALAD

+ rotisserie chicken // 4

**SWEET // 13.5**  
kale, radicchio, apple, watermelon radish,  
tomato, pearly barley, candied pecans, goat  
cheese, pomegranate vinaigrette

**CRISPY CHICKEN CHOP // 15**  
pepitas, corn, mixed greens, tomato, cucumber,  
asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 14.5**  
creminelli salami, provolone, mixed greens,  
red onion, roasted pepper, bacon, olive, tomato,  
pepperoncini, balsamic vinaigrette

**CAESAR // 9/12**  
romaine hearts, grana padano, house-cured egg  
yolk, house-made croutons

**SIMPLE // 8/11**  
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** (small caesar or simple salad)  
**\$12 LUNCH BIRD**  
cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

## PASTA

**CARBONARA // 17**  
bucatini, bacon, white wine cream sauce, soft poached  
farm egg, parmesan

**CHICKEN PARM // 19**  
chicken milanese, organic tomato sauce, fresh mozzarella,  
parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 19**  
heartbrand grassfed akaushi beef bolognese, parmesan,  
house-made pappardelle

**CHICKEN PESTO // 18**  
rotisserie chicken, arugula pesto, garlic, pine nuts,  
tomato, house-made fettuccine

**RICOTTA GNOCCHI (non-potato) // 18**  
+ rotisserie chicken // 4  
house-made ricotta gnocchi, mushrooms, spinach,  
roasted garlic and goat cheese cream sauce, parmesan,  
lemon zest

**BUCATINI + MEATBALLS // 18**  
chicken meatballs, organic tomato sauce, bucatini

## ROTISSERIE FARM BIRD

**HALF CHICKEN // 19**  
cauliflower mash, spinach + broccolini + mushrooms,  
lemon chardonnay sauce

## BETWEEN THE BREAD

choice of fries, small caesar or simple salad or coleslaw

**CRISPY CHICKEN SANDWICH // 14.5**  
coleslaw, pickles, calabrian aioli, bourbon bbq, house  
sourdough

**AKAUSHI BURGER // 15**  
heartbrand grassfed akaushi beef, bacon, tillamook  
smoked cheddar, calabrian chili aioli, tomato, pickle,  
lettuce, house sourdough

>>> **CHICKEN MELT // 14.5**  
rotisserie chicken, avocado, bacon, lettuce, pesto mayo,  
tomato, fontina, house sourdough

## SWEETS

**CHOCOLATE BLACKOUT CAKE // 9**  
chocolate sauce, caramel, candied pecans, whipped cream

**HOUSE-MADE DOUGHNUTS // 9**  
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

17

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

17

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

18

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

18

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

17

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

16

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

16

**GLUTEN FRIENDLY CRUST**

+4

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

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

- FROSÉ // 10**  
gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup
- >> **ITALIAN MARGARITA // 10**  
frozen or on the rocks, silver tequila, amaretto, orange juice, palladio rosso floater
- OLD FASHIONED // 13**  
rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel
- RASPBERRY LEMONADE // 13**  
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- CARAJILLO // 13**  
Licor 43, nitro cold brew, amaro
- RASPBERRY + BASIL MOJITO // 12**  
bacardi rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- ESPRESSO MARTINI // 13**  
western son vodka, espresso, Kahlúa & Bailey's
- COWBOY RANCH WATER // 12**  
espolón tequila blanco, fresh lime, topo chico
- OUTLAW // 13**  
hornitos plata tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- BLACKBERRY SMASH // 12**  
tito's vodka, fresh blackberries, fresh lemon juice, mint, simple syrup
- LEMON CHILL // 13**  
new amsterdam vodka, limoncello, ginger, fresh lemon juice
- WINTER SPRITZ! // 13**  
aperol, hibiscus cordial, fresh lime juice, sparkling wine, soda water
- SUN FLARE // 12**  
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% // 8**
- COMMUNITY TEXAS LAGER 4% // 7**
- PETICOLAS GOLDEN OPPORTUNITY KOLSH 5.2% // 7**
- 500 PESOS MEXICAN LAGER 5% // 7**
- DEEP ELLUM DALLAS BLONDE 5.2% // 7**
- OAK CLIFF HEFEWEIZEN 5% // 6.5**
- T.A.P PAYNE PILS 5.5% // 7**

HOPPY + MALTY

- REVOLVER BLOOD & HONEY WHEAT 7% // 8**
- MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 8**
- O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8.5**
- COMMUNITY CITRA SLICE 7.0% // 8**
- COMMUNITY MOSAIC IPA 8.6% // 8**
- PETICOLAS VELVET HAMMER RED ALE 9% // 9**
- MARTIN HOUSE BOCKSLIDER 5.6% // 6.5**
- PEGASUS CITY CANNONEER BOLD AMBER 7.2% // 7**
- PETICOLAS SIT DOWN 10% // 10**
- WISE MONKEYS 10% // 9**
- SAINT ARNOLD ART CAR 7.1% // 7.5**
- TUPPS FULL GROWN MAN 12.1% // 8**

BOTTLES + CANS

- |                                  |                            |
|----------------------------------|----------------------------|
| <b>BUD LIGHT // 5.5</b>          | <b>SHINER BOCK // 5.5</b>  |
| <b>BUDWEISER // 5.5</b>          | <b>DOS XX // 6</b>         |
| <b>COORS LIGHT // 5.5</b>        | <b>PERONI // 6</b>         |
| <b>MICH ULTRA ORGANIC // 5.5</b> | <b>STELLA // 6</b>         |
| <b>WHITE CLAW // 6.5</b>         | <b>UPSIDE DAWN NA // 5</b> |

## WINE FROM THE CASK

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

	GL	750ML CARAFE
<i>RED</i>		
CABERNET, RICKSHAW // CA	9	35
PINOT NOIR, IMAGERY // CA	13	52
PINOT NOIR, A TO Z // OR	14	56
ROSSO, PALLADIO // IT	10	39
BLEND, PESSIMIST // CA	14	56
CABERNET, FREAKSHOW // CA	13	52
CABERNET, OBERON // CA	14	56
CABERNET, JOEL GOTT // CA	14	56

*ROSÉ / WHITE*

ROSÉ, SABINE // FR	10	39
SAUVIGNON BLANC, MOHUA // NZ	10	39
PINOT GRIGIO, STEMMARI // IT	9	35
BLEND, EUFLORIA // WA	9	35
CHARDONNAY, DAOU // CA	14	56
CHARDONNAY, CUSTARD // CA	12	47
CHARDONNAY, RICKSHAW // CA	9	35

## 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	9	32
ANDREW WILL CABERNET SAUVIGNON // CA		72
FAUST CABERNET SAUVIGNON // CA		98
FERRARI CARANO SIENA // CA	16	59
MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT	13	49
<i>WHITE</i>		
CYCLES GLADIATOR CHARDONNAY // CA		29
FERRARI CARANO FUME BLANC // CA		29
LIVIO FELLUGA PINOT GRIGIO // IT	16	59
CRAFTWORK CHARDONNAY // CA		29
CAKEBREAD CHARDONNAY // CA		69
FLOWERS CHARDONNAY // CA		89
<i>BUBBLY / ROSÉ</i>		
CHATEAU MIRAVAL ROSÉ // FR	16	59
WHISPERING ANGEL ROSÉ // FR	14	55
MIONETTO PROSECCO // IT		45
ESTATE BRUT ROEDERER // CA		74
GAMBINO CUVÉE // IT (187 ML)		8

## SPIRITS

*BOURBON*

- |                           |                               |
|---------------------------|-------------------------------|
| <b>MAKERS MARK // 9</b>   | <b>LONG BRANCH // 12</b>      |
| <b>BASIL HAYDEN // 15</b> | <b>WHISTLE PIG 10YR // 25</b> |
| <b>TX BOURBON // 15</b>   | <b>GARRISON BROS // 22</b>    |
| <b>ELIJAH CRAIG // 9</b>  | <b>WOODFORD RESERVE // 13</b> |

*RYE WHISKEY*

- |                            |                           |
|----------------------------|---------------------------|
| <b>HIGH WEST RYE // 12</b> | <b>SAGAMORE RYE // 14</b> |
|----------------------------|---------------------------|

*SCOTCH BLENDED*

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| <b>LAPHROIGH QUARTER CASK // 23</b> | <b>MACCALLAN 12YR // 23</b>     |
| <b>DALMORE 15YR // 31</b>           | <b>JOHNNY WALKER BLUE // 36</b> |
| <b>DALWHINNIE 15YR // 26</b>        |                                 |

## 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           |