

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

SWEETS

CHOCOLATE BLACKOUT CAKE // 9

chocolate sauce, caramel, candied pecans, whipped cream

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, goat cheese cream sauce

LASAGNA BOLOGNESE // 18

grassfed akaushi beef bolognese, house fennel sausage, ricotta, asiago, goat cheese, mozz, organic tomato sauce

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

HOT HONEY TRUFFLE CHICKEN SANDWICH // 14

crispy chicken, hot honey truffle, goat cheese fondue, pecan pepper jam, arugula, pickle, house sourdough

AKAUSHI BURGER // 15

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

HOUSE-MADE DOUGHNUTS // 9

choice of local dallas honey, chocolate sauce or strawberry jam

LUNCH SPECIAL

MON-FRI 11AM - 4:00PM

\$11 HALF PIE + HALF SALAD (small caesar or simple salad)

\$11 HALF CHICKEN MELT SANDWICH + HALF SALAD (small caesar or simple salad)

\$12 LUNCH BIRD

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

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 chili oil, 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

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 4.6% // 7

500 PESOS MEXICAN LAGER 5% // 7

DEEP ELLUM DALLAS BLONDE 5.2% // 7

OAK CLIFF HEFEWEIZEN 5% // 6.5

MANHATTAN PROJECT NECESSARY EVIL 5.3% // 7

HOPPY + MALTY

3 NATIONS ROYAL BLOOD ORANGE ALE 5.5% // 8

MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 8

O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8.5

BITTER SISTERS BUSY BODY 5.9% // 7

COMMUNITY MOSAIC IPA 8.6% // 8

PETICOLAS VELVET HAMMER RED ALE 9% // 9

TUPPS JUICE PACK 6.6% // 7

TUPPS FULL GROWN MAN 12.1% // 8

BOTTLES + CANS

BUD LIGHT // 5.5

BUDWEISER // 5.5

COORS LIGHT // 5.5

MILLER LITE // 5.5

MICH ULTRA ORGANIC // 5.5

WHITE CLAW // 6.5

BLUE MOON // 5.5

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	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
<i>ROSÉ / WHITE</i>		
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, 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

MAKERS MARK // 9

BASIL HAYDEN // 15

TX BOURBON // 15

ELIJAH CRAIG // 9

LONG BRANCH // 12

WHISTLE PIG 10YR // 25

GARRISON BROS // 22

WOODFORD RESERVE // 13

RYE WHISKEY

HIGH WEST RYE // 12

SAGAMORE RYE // 14

SCOTCH BLENDED

LAPHROIGH QUARTER
CASK // 23

DALMORE 15YR // 31

DALWHINNIE 15YR // 26

MACCALLAN 12YR // 23

JOHNNY WALKER
BLUE // 36

NON-ALCOHOLIC

house-made roasted
rosemary lemonade // 4

arnold palmer // 4

saint arnold root beer
on tap // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 3.5

topo chico // 3