

## 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 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 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, CHALK HILL // 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 / ROSE</i>		
CHATEAU MIRAVAL ROSE // FR	16	59
WHISPERING ANGEL ROSE // 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           |