



STARTERS

CRISPY BRUSSELS SPROUTS

LEMON | PARMESAN | GOAT CHEESE RANCH
11.

VOLCANO SALT GARLIC FRIES

GOAT CHEESE RANCH | *ALSO AVAILABLE WITHOUT GARLIC*
11.

WHIPPED FETA DIP

PITA CHIPS | SWEET PEPPER CRUDITÉ
14.

12" CHEESE OR PEPPERONI PIZZA

14.

CRISPY JALAPEÑO CALAMARI

CRISPY CALAMARI & JALAPEÑOS | SHAVED LEMON |
ROASTED JALAPEÑO SALSA
18.

ARTICHOKE FLATBREAD

ARTICHOKEs | RICOTTA | WILTED SPINACH | CHARRED LEMON
14.

SESAME-CRUSTED AHI TUNA* (GF)

SLICED AHI TUNA | HOT MUSTARD-UMAMI SAUCE |
PICKLED GINGER | SERRANO & FRESNO CHILES
18.

LAMB LOLLIPOPS* (GF)

FETA | PEPPERED HONEY DRIZZLE | PISTACHIO-MINT PESTO
24.

CURIOUS TRAVELER

A BIT OF EACH OF OUR FAVES:

2 LAMB LOLLIPOPS | CRISPY JALAPEÑO CALAMARI |
CRISPY BRUSSELS SPROUTS
28.

SOUP / SALAD

ADD GRILLED CHICKEN +7. | ADD SHRIMP +8.

CREAMY TOMATO BASIL BISQUE (GF)

12.

CAESAR (AGF)

ROMAINE LETTUCE | GRATED PARMESAN |
GARLIC BUTTER CROUTONS | CLASSIC CAESAR DRESSING
13.

CLASSIC WEDGE (GF)

ICEBERG | TOMATO | BACON | SCALLIONS |
MAYTAG BLUE CHEESE DRESSING
16.

CHILI-RUBBED CHICKEN TORTILLA SOUP

14.

TOMATO & BURRATA SALAD (AGF)

PRESERVED LEMON VINAIGRETTE |
BALSAMIC | CROSTINIS | MICRO BASIL
17.

SANDWICHES

SERVED WITH CHOICE OF FRIES OR SALAD

SPICY CRISPY CHICKEN SANDWICH

15.

CRISP PICKLES | BIBB LETTUCE |
CHIPOTLE MAYONNAISE | GRILLED BRIOCHE BUN

ZAZA CLUB

18.

BLACK FOREST HAM | SMOKED TURKEY |
THICK CUT BACON | CHEDDAR | MUENSTER |
MAYONNAISE | LETTUCE | TOMATO |
BUTTERED TOAST

ONE HOT CHICK WRAP

18.

BLACKENED CHICKEN BREAST |
SLICED AVOCADO | BACON | SLICED TOMATO |
MUENSTER | CHIPOTLE MAYO

CHEESEBURGER* (AGF)

17.

FRESH-GROUND BRISKET | LETTUCE |
SLICED TOMATO | MELTED CHEDDAR |
SLICED ONION | GRILLED BRIOCHE BUN
ADD BACON +5.

*SUB IMPOSSIBLE VEGETARIAN BURGER UPON REQUEST

ENTRÉES

AHI TUNA POKE BOWL* (GF)

MARINATED TUNA CRUDO | SLICED AVOCADO |
SEAWEED SALAD | SUSHI RICE | ROE | SESAME SEEDS
22.

CRISPY BUTTERMILK-DIPPED CHICKEN BREAST

SAUTÉED GREEN BEANS | WHIPPED POTATOES |
PEPPERED HONEY DRIZZLE
24.

SUPERFOODS BOWL (V) (GF)

TRI-COLOR QUINOA | SLICED AVOCADO |
ROASTED SWEET POTATO | SLICED JALAPEÑO |
RADISH SPROUTS | LEMON-TAHINI SAUCE
18.

CITRUS SHRIMP BUCCATINI

GULF SHRIMP | CITRUS BASIL CREAM SAUCE |
FRESH MADE BUCCATINI
24.

GRILLED SALMON (GF)

SQUASH & PORTOBELLO SUCCOTASH |
BLISTERED HEIRLOOM TOMATO | LEMON HERB BUTTER
34.

PAN-ROASTED REDFISH

SAUTÉED SPINACH | MUSHROOMS
35.

ALASKAN HALIBUT

SEARED | CHARRED SWISS CHARD |
ROASTED GARLIC BEURRE BLANC
38.

BEER-BRAISED SHORT RIBS

SHINER BOCK | GLAZED BABY CARROTS | MASHED POTATOES
28.

USDA PRIME FILET* (GF)

GRILLED ASPARAGUS | WHIPPED POTATOES
4 OZ. 28. | 8 OZ. 48.

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH. SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER. AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.



Dragonfly

BEER

6. EA

BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA

8. EA

BLUE MOON
CORONA
DOS EQUIS
HEINEKEN
PACIFICO
SHINER BOCK
STELLA ARTOIS

10. EA

AUSTIN COCKTAILS
CANNED COCKTAIL

CRAFT BEER

AUSTIN EASTCIDER 8.
SEASONAL
DALLAS, TX

BALLAST POINT 8.
SCULPIN IPA
SAN DIEGO, CA

CHIMAY WHITE 10.
BELGIUM

LAKWOOD LAGER 8.
GARLAND, TX

DEEP ELLUM 8.
SEASONAL
DALLAS, TX

YUENGLING 8.
POTTSVILLE, PA

WINE

BUBBLES

LAMARCA, ITALY
AMELIA, CREMANT DE BORDEAUX, FRANCE
VEUVE CLICQUOT, YELLOW LABEL, FRANCE
VEUVE CLICQUOT, FRANCE

WHITE

DAOU, PASO ROBLES
DUCKHORN, NAPA
CAKEBREAD, NAPA
CLOUDY BAY, NEW ZEALAND
FERRARI CARANO, SONOMA
THOMAS SCHMITT, GERMANY
SANTA MARGHERITA, ITALY
WHISPERING ANGEL, PROVENCE

RED

SLATE, RUSSIAN RIVER
DIORA, LE PETITE GRACE, MONTEREY
TERRAZAS DE LOS ANDES, RESERVA, ARGENTINA
SLATE, NAPA
PENFOLDS, BIN 600, NAPA
CAYMUS, NAPA
RODNEY STRONG, SONOMA
THE PRISONER, CALIFORNIA
DAOU, PESSIMIST, PASO ROBLES
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA
WESTWOOD LEGEND, SONOMA
ORIN SWIFT, ABSTRACT, CALIFORNIA

	GLASS	BOTTLE
PROSECCO	13.	60.
BRUT ROSÉ	16.	72.
BRUT	25.	135.
BRUT ROSÉ	30.	150.
CHARDONNAY	14.	63.
CHARDONNAY	19.	85.
CHARDONNAY	23.	102.
SAUVIGNON BLANC	19.	85.
FUME BLANC	14.	63.
RIESLING	13.	58.
PINOT GRIGIO	16.	72.
ROSÉ	16.	72.
PINOT NOIR	15.	68.
PINOT NOIR	18.	81.
MALBEC	15.	68.
CABERNET SAUVIGNON	16.	72.
CABERNET SAUVIGNON	25.	112.
CABERNET SAUVIGNON	32.	192.
MERLOT	14.	63.
ZINFANDEL BLEND	25.	112.
RED BLEND	18.	81.
RED BLEND	24.	108.
RED BLEND	25.	112.
GRENACHE	20.	90.

SIGNATURE SIPS

AUDREY HEPBURN SLEEK-RITA

PATRON BLANCO | PATRÓN CITRÓNGE |
LIME | POMEGRANATE SEEDS
16.

BROWN SUGAR SPICED OLD FASHIONED

MICHTER'S SMALL BATCH | SPICED BROWN SUGAR | WALNUT BITTERS
16.

LA PINTA PALOMA

CINCORO TEQUILA PLATA | PAMA LIQUEUR | LIME |
FEVER-TREE SPARKLING PINK GRAPEFRUIT
24.

THICK AS THIEVES

VOLCAN DE MI TERRA TEQUILA | DEL MAGUEY VIDA |
LIME JUICE | ORANGE AGAVE | MALBEC
16.

THE MAPLE LEAF

PENDLETON WHISKY | DOMAINE DE CANTON GINGER LIQUEUR |
CINNAMON | MAPLE | LEMON
16.

FANCY THAT

HENDRICK'S | MANGO | GINGER | LEMONGRASS |
LIME | FEVER-TREE LEMON SODA
15.

SAVE YOUR TEARS

GREY GOOSE | BLOOD ORANGE | FIG |
AUSTIN COCKTAIL GRAPEFRUIT LIME & MINT
15.

SPICED APPLE MULE

KETEL ONE | LICOR 43 | APPLE SPICE |
LEMON | FEVER-TREE GINGER BEER
15.

PATENT PENDING

MAKER'S MARK BOURBON | LEMON | BLACKBERRY |
THYME SIMPLE | FEVER TREE SODA
16.

DESERT SUN

DAHLIA CRISTALINO TEQUILA | EL SILENCIO MEZCAL |
PINEAPPLE JUICE | LIME | CILANTRO | AGAVE
16.

AFTER HOURS

HIGH WEST AMERICAN PRAIRIE | LEMON |
POMEGRANATE | SIMPLE SYRUP | GINGER ALE
16.

THE FLIP SIDE

BELVEDERE ORGANIC BLACKBERRY & LEMONGRASS |
LEMON JUICE | COCONUT RED BULL
15.

RARE FORM

TITO'S | CRANBERRY JUICE | LIME | THYME SIMPLE
15.

BLACKBERRY BOURBON LEMONADE

ANGEL'S ENVY | HOUSE MADE BLACKBERRY LEMONADE
17.

Sweet DREAMS

DARK CHOCOLATE ESPRESSO MARTINI

GREY GOOSE | GODIVA DARK CHOCOLATE |
BAILEYS | ESPRESSO | LICOR 43
15.

S'MORES MARTINI

ABSOLUTE ELYXE | KAHLÚA | MARSHMALLOW SYRUP |
FIVE FARMS IRISH CREAM | MARSHMELLOWS
GRAHAM CRACKER | CHOCOLATE
15.

*20 PERCENT GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

ATTENTION: ALL WINE CONTAINS SULFITES. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH.