



TIPPING/POINT

RESTAURANT AND TERRACE

STARTERS

CRISPY BRUSSELS SPROUTS

LEMON | PARMESAN | GOAT CHEESE RANCH
10.

ELOTES

GRILLED CORN ON THE COB | CRÈME FRAICHE |
COTIJA | CHEF'S CHILE POWDER
14.

WHIPPED FETA DIP

PITA CHIPS | SWEET PEPPER CRUDITÉ
14.

MARGHERITA FLATBREAD

SHAVED TOMATO | MOZZARELLA | BASIL
18.

12" CHEESE OR PEPPERONI PIZZA

14.

LAMB LOLLIPOPS* (GF)

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

CRISPY JALAPEÑO CALAMARI

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

SESAME-CRUSTED AHI TUNA* (GF)

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

AGUACHILE CEVICHE* (GF)

REDFISH | GULF SHRIMP | CITRUS | AGUACHILE SAUCE |
AVOCADO | CILANTRO | TORTILLA CHIPS
24.

BACON & EGGS* (GF)

DEVILED EGGS | BACON JAM | PAPRIKA | HOT SAUCE
16.

CURIOUS TRAVELER

A BIT OF EACH OF OUR FAVES!

2 LAMB LOLLIPOPS | 2 BACON & EGGS |
CRISPY BRUSSELS
22.

SOUP / SALAD

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

CREAMY TOMATO-BASIL BISQUE

12.

CAESAR (AGF)

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

SUMMER SALAD

MIXED GREENS | RASPBERRIES | GOAT CHEESE |
PISTACHIOS | CHAMPAGNE VINAIGRETTE
14.

CLASSIC WEDGE

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

SANDWICHES

SERVED WITH CHOICE OF FRIES OR SALAD

SPICY CRISPY CHICKEN SANDWICH

15.

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

ONE HOT CHICK WRAP

18.

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

ZAZA CLUB

18.

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

SHRIMP POBOY* (AGF)

17.

CRISPY FRIED GULF SHRIMP |
TOASTED POBOY BUN | LETTUCE |
TOMATO | MAYONNAISE

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

BURRATA BUCATINI

POMODORO | CHERRY TOMATOES | BASIL |
BURRATA | GARLIC OIL
22.

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.

USDA PRIME FILET* (GF)

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

FISH TACOS

TEMPURA REDFISH | FLOUR TORTILLA |
BRUSSEL SLAW | SERRANO SALSA | SIDE REFRIED BEANS
24.

GRILLED SALMON (GF)

SUMMER SQUASH & PORTABELLO SUCCOTASH |
BLISTED HEIRLOOM TOMATO | LEMON HERB BUTTER
34.

PAN ROASTED REDFISH

SAUTÉED SPINACH | MUSHROOMS
35.

SEARED CHILEAN SEABASS

PONZU MARINADE | RAINBOW COUS-COUS |
DASHI BROTH | BEECH MUSHROOMS | SUGAR SNAP PEAS
44.

SUPERFOODS BOWL (V) (GF)

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

(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.



TIPPING/POINT

RESTAURANT AND TERRACE

BEER

6. EA

BUD LIGHT
COORS LIGHT
CORONA
DOS EQUIS
MILLER LITE
HEINEKEN
MICHELOB ULTRA
MODELO ESPECIAL
SHINER
STELLA ARTOIS
BLUE MOON

10. EA

AUSTIN COCKTAILS
CANNED COCKTAIL

DRAFT BEER

16 OZ.

CORONA PREMIER 8.
EUREKA HEIGHTS MINI BOSS IPA 8.
NO LABEL 1980 KOLSCH 8.
SAINT ARNOLDS SEASONAL SUMMER PILS 8.

BOTTLES/CANS

AUSTIN EASTCIDERS, DRY CIDER AUSTIN, TX 8.
11 BELOW, OSO BUENO HOUSTON, TX 8.
KARBACH, CRAWFORD BACH HOUSTON, TX 8.
YELLOW ROSE, IPA MAGNOLIA, TX 8.

WINE

BUBBLES

LAMARCA, ITALY
J VINEYARDS, CA, RUSSIAN RIVER
VEUVE CLICQUOT, YELLOW LABEL, FRANCE
VEUVE CLICQUOT, FRANCE

PROSECCO 13.
BRUT ROSÉ 16.
BRUT 24.
BRUT ROSÉ 30.

GLASS

BOTTLE

WHITE

RODNEY STRONG, CHALK HILL
DUCKHORN, NAPA
CAKEBREAD, NAPA
CLOUDY BAY, NEW ZEALAND
FERRARI CARANO, SONOMA
THOMAS SCHMITT, GERMANY
SANTA MARGHERITA, ITALY
WHISPERING ANGEL, PROVENCE

CHARDONNAY 14.
CHARDONNAY 19.
CHARDONNAY 23.
SAUVIGNON BLANC 19.
FUME BLANC 13.
RIESLING 13.
PINOT GRIGIO ROSÉ 16.

63.
85.
102.
85.
58.
58.
72.
72.

RED

SLATE, RUSSIAN RIVER
VIRGINIA DARE, RUSSIAN RIVER
TERRAZAS DE LOS ANDES, RESERVA, ARGENTINA
SLATE, NAPA
DUCKHORN, NAPA
RODNEY STRONG, SONOMA
THE PRISONER, CALIFORNIA
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA
ORIN SWIFT, ABSTRACT, CALIFORNIA

PINOT NOIR 15.
PINOT NOIR 18.
MALBEC 15.
CABERNET SAUVIGNON 16.
CABERNET SAUVIGNON 25.
MERLOT 14.
ZINFANDEL BLEND 25.
RED BLEND 24.
GRENACHE 20.

68.
81.
68.
72.
112.
63.
112.
108.
90.

COCKTAILS

SALTED WATERMELON SMASH

SKYY WATERMELON | APEROL | LEMON | MINT | SUGAR | FEVER TREE LEMON SODA | SALTED RIM
15.

COCONUT MULE

KETEL ONE | RUMHAVEN COCONUT RUM | FRESH LIME JUICE | FEVER TREE GINGER BEER | TOASTED COCONUT
15.

SUMMERTIME SHINE

TITO'S | RASPBERRY BASIL REDUCTION | GREEN CHARTREUSE | FRESH LIME JUICE
15.

ZAZA ICE PICK

BELVEDERE | HONEY-JASMINE SYRUP | GRAND MARNIER | FRESH LEMON JUICE | ICED TEA
16.

AMOR PROHIBO

ESPOLON BLANCO | APEROL | ORGEAT | FRESH LIME JUICE | TAJIN
15.

PALOMOJITO

CINCORO BLANCO | LICOR 43 | LIME | MINT | FEVER TREE SPARKLING GRAPEFRUIT
15.

OAXACAN YUZU SOUR

DEL MAGUEY VIDA | DAHLIA CRISTALINO | FRESH YUZU JUICE | ORGANIC AGAVE NECTAR | ORANGE BITTERS | FEVER TREE YUZU
16.

AFTER *the* MEAL

16. EACH

MAÑANITA

GREY GOOSE | ESPRESSO | LICOR 43 | GODIVA WHITE CHOCOLATE | GODIVA DARK CHOCOLATE | VANILLA

THE CLOSER

MAKER'S 46 | JÄGERMEISTER COLD BREW | ANGOSTURA COCOA BITTERS

BRUNCH *Cocktails*

15. EACH

ELOTE BLOODY MARIA

TEQUILA 512 BLANCO | NIXTA ELOTE | JALAPEÑO BLOODY MIX

Non ALCOHOLIC

6. EACH

THE DD

RASPBERRY BASIL REDUCTION | LEMON JUICE | TOPO CHICO

FRESH START

MINT | SIMPLE SYRUP | PEACH WATERLOO SPARKLING WATER

WATERMELON SUGAR

GREY GOOSE ESSENCES WATERMELON & BASIL | RED BULL WATERMELON | FEVER TREE SPARKLING LEMON
16.

ELIZABETH TAYLOR SLEEK RITA

VOLCAN MI TIERRA SILVER | PATRÓN CITRONGE | MINT | JALAPEÑO | CILANTRO | AGAVE NECTAR | FRESH LIME JUICE | ALEPPO PEPPER
16.

GUAVA PALOMA

PATRÓN SILVER | GUAVA PURÉE | FRESH LIME JUICE | FEVER TREE GRAPEFRUIT SODA
16.

SOCIAL SKILLS

BULLEIT | FRESH LEMON JUICE | BLACKBERRY & PINK PEPPERCORN SHRUB | SIMPLE SYRUP
16.

LA UVA MENTA

HENDRICK'S | CAMPARI | GRAPE & MINT REDUCTION | FRESH LEMON JUICE
15.

THE OLD FASHIONED

MICHTER'S SMALL BATCH | VANILLA OLEO SACCHARUM | BITTERMEN TIKI BITTERS
16.

*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.