Winter **MENU 2019**

STARTERS

SMALL PLATES

CHIPS AND QUESO | 8
White Cheese, Roasted Bell Pepper, Pico De Gallo

CHIPS AND QUESO ADDITIONS
Add Chorizo **2**

CLASSIC SHRIMP COCKTAIL | 15
Large Cajun Boiled Shrimp Served with Cocktail Sauce

GARLIC SHRIMP BRUSCHETTA | 13
Garlic Sautéed Shrimp, Truffle Ricotta Cheese Spread, Brandy Tomato Compote, Fresh Herbs, Balsamic

SAUSAGE STUFFED QUAIL | 15
Whole quail stuffed with sage sausage and fried golden brown.

CHEF'S BAR SNACKS | 5
A rotating selection of savory bites. Ask your server for today's selection!

TACOS

BRISKET TACOS | 12
Brisket, Slaw, Smoked Cherry BBQ Sauce, Pickled Jalapeños

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

SHRIMP TACOS | 14
Grilled Shrimp, Mango Slaw, Creamy Spiced Cilantro Sauce, Pickled Jalapeños

FRESH AND LIGHT

GARDEN SALAD | 11
Spring Mix, Walnuts, Cranberries, Truffle Ricotta Cheese, Granny Smith Apples, Herb Vinaigrette, Crouton

SIDE SALAD | 5.50

SALAD ADDITIONS
Cajun Shrimp **12** | Brisket **6** | Grilled Chicken **6**

ENTRÉES

LARGE PLATES

PASTA OF THE WEEK | 16
A rotating selection of Pasta! Ask for what fun things we have in the kitchen this week!

PASTA ADDITIONS
Cajun Shrimp **12** | Grilled Chicken **6**

JAZZ BURGER | 18
50/50 Blend Brisket & Chuck, Smoked Gouda, Muenster, Tomato, Grilled Onion, House Pickles, Hickory Bacon, Green Leaf, Dijon

GRILLED SNAPPER FILET | 23
Snapper Filet, Spinach and Jicama Salad, Beet Puree

HONEY GINGER SALMON | 24
Fresh Seared Atlantic Salmon Filet, Honey Ginger Soy Glaze, Toasted Sesame, Chives, Blood Orange Sauce

CARIBBEAN GRILLED CHICKEN | 16
Mango Chutney, Plantain, Char-Grilled, Includes Breast with Wing and Drum

CAJUN FRIED SHRIMP | 21
Large Butterflied Gulf Shrimp, Texas Coleslaw, Cajun Seasonings, Cocktail Sauce, Lemon

CHAIRMEN CENTER CUT FILET | 34
8 oz Char-Grilled Center Cut Filet, Roasted Fingerling, Porcini, Cipollini Onion, Red Wine Sauce

ALA CARTE SIDES | 7

HOME STYLE MASHED POTATOES

GRILLED ASPARAGUS

JALAPENO CORN FRITTERS WITH MOLÉ

ROSEMARY LEMON STEAK FRIES

THAI BRUSSELS SPROUTS

ROASTED CARROTS AND BEETS

DESSERTS

HOMEMADE COBBLER | 8

CHEF SELECTION | 8

TEXAS PECAN PIE | 8

ALA MODE | 2
Add a Scoop of Vanilla Ice Cream to Any Dessert

COCKTAILS

SPECIALTY COCKTAILS | 12

NEW

COZY UP
Warming, Velvety, Served Hot
Apple Brandy, Lemon, Brown Butter Syrup, Nutmeg

ALL IN FAVOR
Bubbly, Ginger Spiced, Served Up
Rye, Spanish Vermouth, Biscotti Liqueur, Ginger, Orange, Bubbles

THE CLARET COCKTAIL
Boozy, Elegant Fruit, Silky, Served Up
Cherry Brandy, Cognac, White Rum, Cherry Liqueur, Banana Liqueur, Lemon Zest

DOC'S DELIGHT
Dessert, Adult Float, Crushed Ice
White rum, Creme de Cacao Liqueur, Vanilla Ice Cream, Mexican Cola, a Dash of Peated Scotch, Cinnamon

HOLIDAY SANGAREE
Mulled Wine, Holiday Fruit Spice, Rocks
Tawny Port, Apricot Brandy, Blood Orange Liqueur, Pimento Dram, Lemon, Cinnamon, Orange

BEST SELLERS

FINE AND DANDY
Stiff, Rich Dark Fruit, Large Rock
Bourbon, Aged Rum, Dark Cherry and Winter Pineapple Syrup, Angostura Bitters

GIN SWING
Herbal, Bittersweet Candy, Up
Gin, Cranberry Almond Syrup, Lemon

EVENING REVERIE
Nostalgic, Boozy Goodness, Large Rock
Rye, Apple Brandy, Popcorn Infused Sweet Vermouth, Ginger, Hints of Hazelnut, Orange Bitters

FIRST FIG SWIG
Rich, Creamy, Effervescent, Rocks
Vodka, Honey, Fig Preserves, Mint, Cream, Soda

SLOW LIKE HONEY
Rose Honey, Silky Smooth, Served Long
Tequila, Aperol, Honey Syrup, Lemon, Rose Water, Egg, Soda

THE CLASSICS | 12

ROME WITH A VIEW
Low ABV, Bright, Bitter, Served Long
Campari, Dry Vermouth, Lime, Simple Syrup, Soda

LATE NIGHT REVIVER
Herbal Spice, Refreshing, Served Long
Gin, Fernet Branca, Lime, Ginger, Soda

EX-PAT
Wood Spice, Minty, Up
Bourbon, Lime, Simple Syrup, Mint, Angostura Bitters

SHERRY COBBLER
Low ABV, Bittered Fruit, Cozy, Served Long, Crushed Ice
Sherry Amontillado, Sherry Manzanilla, Greek Vermouth, Grapefruit, Lemon, Mint Oil, Cinnamon

THE FALL BACK COCKTAIL
Sippable, Warming, Large Rock
Rye, Apple Brandy, Amaro Nonino, Sweet Vermouth, Peychaud Bitters, Lemon Zest

BEERS

DRAFT SELECTION

ALTSTADT BREWERY | 7
German Style Lager

SOUTHERN STAR BREWING CO. | 7
Stout

VICTORY BREWING | 7
Prima Pils

COMMUNITY BEER CO. | 9
IPA

OAK HIGHLANDS BREWERY | 7
Kolsch

DEEP ELLUM BREWING CO. | 6
Mexican Style Lager

LEGAL DRAFT | 7
Hefeweizen

ROTATING TAP | MKT
Seasonal

BOTTLED SELECTION

LEFT HAND BREWERY | 8
Nitro Milk Stout

REAL ALE PINSETTER | 6
Amber Lager

SOUTHERN STAR BREWING CO. | 7
Blonde Ale

PILSNER URQUELL | 7
Czech Pilsner

LONE STAR LIGHT | 6
Texas Lager

TECATE | 6
Lager

ARGUS | 8
Cider

BUSTED SANDAL BREWING | 7
Slippery Rock IPA