

# BAR & LATE NIGHT MENU

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**WILD BOAR BOLOGNESE NACHOS** 11.50

Baked Potato Skins, Pico de Gallo & Cheddar Cheese

**TEXAS WAGYU BURGER** 15.75

Brioche Bun, LTO, Pickled Relish, Fries & Secret Sauce

**MINI BEEF WELLINGTONS** 14.50

Puff Pastry with Beef, Mushroom & Peppercorn Sauce

**CHEESE + JALAPENO NACHOS** 10.50

Add Steak or Chicken 5

**CHILLED JUMBO PRAWNS** 21.75

Lemon, Remoulade & Cocktail Sauce

**BURRATA ON BREAD** 14.75

Basil, Sea Salt, Charred Tomato, Olive Oil & Balsamic Reduction

**AVOCADO TOAST** 10.75

Brioche Toast, Fresh Avocado, Olive Oil

**CHICKEN WING “LOLLYPOPS”** 13.75

Traditional or Soy + Sesame Sauce

**BBQ BRISKET TAQUITOS** 10.50

Red Onion, Queso Fresco & Pickled Jalapeno

**TEXAS WAGYU-ANGUS SLIDERS** 14.75

Gruyere Cheese, Lettuce, Tomato & Onion Strings

Happy Hour – Sunday-Friday 3pm-7pm

# BAR & LATE NIGHT MENU

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**OYSTER'S ON THE HALF SHELL** 3.00/Ea.

**AHI TUNA "POKE"** 10.75

Toasted Sesame, Pine Nuts, Cilantro,  
Jalapeno Peppers, Sesame Lavosh

**ESCARGOTS & TORTELLINI** 17.50

Tomato, Prosciutto, Brandy Roasted Garlic Butter Baguette

**BEEF EGGROLLS** 16.75

Soy Sauce, Wasabi Cream, Thai Sweet Chili

**MANGO CEVICHE** 16.50

Cilantro Lime Marinated Shrimp, Mango,  
Tomato, Onion, Jalapeno, Tortilla Chips

**AHI SASHIMI** 20.75

Green Papaya, Ponzu

**DEVILED EGGS** 10.75

Dijon & Paprika

**STEAK TARTARE** 21.00

Quail Egg, House Made Potato Chips

**THREE CHEESE BOARD** 18.75

Fruit, Nuts, Honey & Sesame Lavosh

**WAGYU CARPACCIO** 28.00

Pine Nuts, Parmesan, Olive Oil

# SIGNATURE COCKTAILS

\$2 OFF DURING HAPPY HOUR

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## **AL'S BLUE CHIP MARTINI** 14

Chopin Vodka, Bleu Cheese Salt, Bleu Cheese Olives

## **HIBISCUS MARTINI** 14

Ketel One Vodka, Limoncello, Prosecco

## **SKINNY TOP SHELF MARGARITA** 16

Don Julio Blanco Tequila, Cointreau, Lime Juice, Agave Nectar

## **LONDON FIZZ** 13

Tanqueray No. Ten, Grand Marnier, Lemon & Lime Juice, Cream

## **WATERMELON BASIL MARTINI** 13

Western Son Watermelon Vodka, Lemon Juice, Basil

## **BLACK CHERRY LEMON-DROP** 15

Grey Goose Cherry Noir Vodka, Lemon Juice

## **ANGELS & DEMONS** 14

Elijah Craig Bourbon, Hennessy VS, Fernet Branca,  
Black Walnut Bitters, Whiskey Barrel Aged Bitters

## **TEXAS GRAPEFRUITINI** 14

Ketel One Botanical Grapefruit & Rose Vodka,  
Fresh Squeezed Grapefruit Juice, St-Germain

## **SPANISH CROWN** 15

Zacapa Rum, Mezcal Rinse, Lime Juice, Agave, Bitters

# SEASONAL COCKTAILS

\$2 OFF DURING HAPPY HOUR

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## MARTINEZ 14

Zepher Gin, Luxardo Liqueur, Amardo  
*Smoked & Poured Tableside*

## FROSTED POINSETTIA 13

Koval Cranberry Gin, Lemon Juice, Prosecco

## MUSTANG MULE 15

Patron Tequila, Pama, Ginger Beer, Lime Juice

## MAPLE MANHATTAN 14

Woodinville Bourbon, Woodinville Barrel Aged Maple Syrup,  
Sweet Vermouth, Bitters

## HIRIGANA 15

Kikori Whiskey, Yuzuri Liqueur,  
St. George Spiced Pear Liqueur

## FALL SUNRISE 12

Wheatly Vodka, Orange Juice, Peyzhaouts Apertivo

## AFTER EIGHT 15

Knob Creek Bourbon, Copper & Kings Coffee,  
Chocolate Brandy, Brown Sugar Simple

## FACUNDO 15

Facundo Neo, Combiér Apricot Liqueur, Lemon Juice

# BEER

\$1 OFF DURING HAPPY HOUR

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## DOMESTIC

BUDWEISER	5.00
BUD LIGHT	5.00
COORS LIGHT	5.00
MICHELOB ULTRA	5.00
MILLER LITE	5.00

## IMPORT

STELLA ARTOIS	6.00
DOS EQUIS LAGER	6.00
GUINNESS DRAUGHT	7.00
HEINEKEN	6.00
MODELO ESPECIAL	6.00
NEGRO MODELO	6.00

## LOCAL – TEXAS

SHINER BOCK	5.00
DEEP ELLUM DALLAS BLONDE	6.00
DEEP ELLUM IPA	6.00
LAKWOOD LAGER	6.00

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**WINE BY THE GLASS – 7oz.**

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### WHITE

ROEDERER ESTATE BRUT SPARKLING California	13.75
PERRIER JOUET GRAND BRUT France	19.75
CLOUDY BAY SAUVIGNON BLANC New Zealand	16.75
GROTH SAUVIGNON BLANC Napa Valley	13.50
NICKEL AND NICKEL CHARDONNAY TRUCHARD Napa	19.75
STAG'S LEAP CHARDONNAY Napa	13.50
OLIVIER LEFLAIVE LES SETILLES WHITE BURGUNDY France	17.50
DR. LOOSEN BROS. RIESLING Germany	12.00
SANTA MARGHERITA PINOT GRIGIO Italy	15.75
ROSE GOLD ROSE Provence	13.50
IMPECCABLE SPARKLING ROSE Provence	15.00

### RED

FLOWERS PINOT NOIR Sonoma Coast	19.00
SOKOL BLOSSER EVOLUTION PINOT NOIR Willamette Oregon	13.50
FLORA SPRINGS MERLOT Napa Valley	15.75
HALL CABERNET SAUVIGNON Napa Valley	21.75
FERRARI CARANO CABERNET SAUVIGNON Alexander Valley	16.75
HESS SELECT CABERNET SAUVIGNON North Coast	12.50
CATENA MALBEC Mendoza, Argentina	15.50
LEVIATHAN RED BLEND California	19.75
CHATEAU D'ARCINS Bordeaux, France	16.50
SEGHEISIO FAMILY VINEYARDS RED ZINFANDEL Sonoma	14.50
MOLLYDOOKER THE BOXER SHIRAZ Australia	16.75
ANTINORI VILLA TOSCANA RED Tuscany	13.50