

crabcake , pecan crusted, chorizo-mustard remoulade, blood orange, greens	16
short rib croquettes , charred jalapeno, aged gouda, smoked tomato jam	12
lobster mac , chorizo basted lobster, fontina, grafton cheddar, lemon crème fraiche, caviar	16
steamed mussels , local chorizo, good texas white wine, garlic, herbs, grilled sourdough	12
local wagyu beef tartar , balsamic potato chips, german horseradish mustard, peppery greens, aged vinegar, hill country virgin olive oil	14
smoked butter aged carpaccio , goat cheese, sherry tossed greens, balsamic pickled mushrooms	18
cheese & charcuterie , artisan sourced charcuterie, 2 of chef's favorite cheeses, texas giardiniera, seasonal fruit jam, grilled bread	25
crawfish & corn soup , crawfish pimento hushpuppy, lava salt, shiso	12
driskill greens , roasted beet, asian pear, fennel, candied pecan, goat cheese, burnt honey vinaigrette	10
"our wedge" , bibb lettuce, heirloom tomatoes, mesquite smoked pork belly, deviled egg, bleu vein cheddar, buttermilk dill dressing	12
brazos caesar , hearts of romaine, white anchovies, garlic crouton, confit tomatoes, parmesan	12
octopus al pastor & faro , arugula, radicchio, peach, green tomato, pineapple lime vinaigrette	13
burger and frites , hand formed local wagyu beef patty, bleu vein cheddar, Grilled bacon, harissa aioli, LTO, bake shop onion-poppy bun, house made pickles	20
xo scallops and grits , gochujang flamed jumbo scallops, barton springs mill white corn grits, sesame and garlic roasted greens	30
grilled berkshire pork , brown butter risotto, wild mushrooms, brussels with pork belly and maple	31
market catch , flown in fresh, chef's preparation	MKT
boneless beef short rib , mesquite smoked, sorghum-ancho mole, sesame roasted carrots, gouda whipped potatoes	29
basque chicken , cast iron seared, banyuls chimichurri, garlic greens, gouda whipped potatoes	26
wagyu hangar steak , crispy frites, aged sherry demi glace, bleu cheese creamed spinach, pork belly	35
veal two ways , milk fed veal chop, veal shank tortellini, chestnut puree, asparagus, rhubarb compote	42
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bone-in ranger cattle wagyu beef ribeye , dry-aged in-house	MKT
12 oz. rosewood wagyu new york steak	45
6 oz. prime filet mignon of beef	38
new zealand lamb rack , german mustard, panko herb crust	39
12 oz. prime ribeye of beef	42
The above are hand cut, grilled to order, served with banyuls chimichurri, maldon sea salt, choice of aged sherry demi-glace or sauce béarnaise	
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sides 6 each / 3 for 15	enhancements
spinach , bleu cheese creamed, smoked pork belly	roasted bone marrow , shallot au poive 11
potatoes , whipped with roasted garlic, gouda	oscar royal , jumbo crab, asparagus, béarnaise, caviar 10
brussels sprouts , maple and pork belly	beef butter , demi glace, brown beech mushrooms 7
white corn grits , barton springs mills	seared foie gras , lava salt, truffle potato hay 11
baby carrots , roasted, toasted sesame, chive	bleu cheese butter , horseradish, caramelized onion 3
frites , maldon sea salt, black pepper	
risotto , brown butter, wild mushrooms, fine herbs	

*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness.
Dressings may contain raw egg. Please make us aware of any dietary restrictions.

sparkling

brut, henriot champagne – reims, france	25 / 100
rose, côte mas cremant - languedoc, france	11 / 44
prosecco, zonin - veneto, italy	12 / 48
moscato, cantine san Silvestro - piedmonte, italy	11 / 40
veuve clicquot, yellow label – reims, france	125
moët et chandon, imperial - eprenay, france	88
brut, roederer estate – anderson valley, ca	62

white / rosé

trefethen chardonnay - napa county	17 / 65
cakebread chardonnay - napa county	112
hamilton russell chardonnay - south africa	88
the calling chardonnay – russian river valley	16 / 60
livon, collio pinot grigio - friuli-venezia	12 / 44
craggy range sauvignon blanc - new zealand	16 / 62
arizano rosè hacienda - spain	13 / 50
sancerre chavignol rosè – france	16 / 61
dr. loosen "blue slate" riesling - mosel	14 / 55
can feixes, parellada/macabeo blend - spain	42

red

b. wise trios cabernet blend - sonoma valley	16 / 60
faust cabernet sauvignon - napa valley	130
la jota vineyard cabernet sauvignon - napa valley	195
bella union cabernet - napa valley	155
caymus cabernet sauvignon - napa valley	230
michael pozzan zinfandel - california	15 / 60
a. rafanelli zinfandel - sonoma county	144
st. emilion bordeaux blend - france	13 / 46
château de pez, bordeaux - st. estèphe	103
château st. georges, bordeaux -saint-georges	100
gary farrell pinot noir - russian river valley	103
north valley pinot noir - willamette valley	17 / 88
emeritus pinot noir - russian river valley	120
crustom marjorie – willamette valley	184
stag's leap, petit syrah - napa valley	100
e. guigal, syrah - crozes-hermitage	58
château laur malbec - france	14 / 51
dona paula, malbec – mendoza	97

*reserve list available upon request