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| lentil hushpuppies , za'atar spiced labneh, pickled goat horn peppers | 8 |
| crabcake , pecan crusted, chorizo-mustard remoulade, blood orange, greens | 16 |
| short rib croquettes , charred jalapeno, aged gouda, smoked tomato jam, joe's micro herbs | 12 |
| steamed mussels , local chorizo, good texas white wine, garlic, herbs, grilled sourdough | 11 |
| local wagyu beef tartar , balsamic potato chips, german horseradish mustard, peppery greens, aged vinegar, hill country virgin olive oil | 12 |
| cheese & charcuterie , prosciutto, finochiono salume, 2 of chef's favorite cheeses, texas giardiniera, seasonal fruit jam, grilled bread | 25 |
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| caramelized onion soup , beef broth, grilled bread, emmentaler cheese | 8 |
| driskill greens , roasted beet, asian pear, fennel, candied pecan, goat cheese, burnt honey vinaigrette | 9 |
| "our wedge" , bibb lettuce, heirloom tomatoes, mesquite smoked pork belly, deviled egg, bleu vein cheddar, buttermilk dill dressing | 12 |
| arugula and figs , cambazola, prosciutto, toasted hazelnuts, harissa-pomegranate dressing | 14 |
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| burger and frites , hand formed local wagyu beef patty, bleu vein cheddar, thick cut bacon, harissa aioli, LTO, bake shop onion-poppy bun, house made pickles and ketchup | 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, sage, roasted grapes and brussels | 31 |
| local 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 |
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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 |
| the above are hand cut, grilled to your liking and served with banyuls chimichurri, aged sherry demi glace, maldon sea salt | |
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| spinach , bleu cheese creamed, mesquite smoked pork belly | 6 each / 3 for 15 |
| potatoes , whipped with roasted garlic, gouda cheese | |
| brussels sprouts , sage, roasted grapes | |
| risotto , brown butter, wild mushrooms, fine herbs | |
| white corn grits , barton springs mills, scallions, pork belly jam | |
| baby carrots , roasted, toasted sesame, chives | |
| frites , maldon sea salt, black pepper, harissa aioli | |
| <i>in the kitchen: christian apetz, duane duprey, cody leonard, geo lopez, matthew brewer, justin fridley, liz lang, kevin tuvera, mitchell ingles</i> | |

driskill

*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

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| 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 | 10 / 35 |
| veuve clicquot, yellow label – reims, france | 125 |
| moët et chandon, imperial - epernay, france | 88 |
| brut, roederer estate – anderson valley, ca | 62 |

white / rosé

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| trefethen chardonnay - napa county | 16 / 70 |
| cakebread chardonnay - napa county | 112 |
| hamilton russell chardonnay - south africa | 88 |
| livon, collio pinot grigio - friuli-venezia | 11 / 44 |
| craggy range sauvignon blanc - new zealand | 17 / 62 |
| miraval rose - cotes de provence | 15 / 60 |
| dr. loosen "blue slate" riesling - mosel | 14 / 55 |
| can feixes, parellada/macabeo blend - spain | 42 |

red

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| 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 |
| michael pozzan zinfandel - california | 15 / 60 |
| a. rafaelli 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 |
| labor wines pinot noir - willamette valley | 88 |
| stag's leap, petit syrah - napa valley | 100 |
| boekenhoutskloof, syrah - south africa | 192 |
| e. guigal, syrah - crozes-hermitage | 58 |
| château laur malbec - france | 14 / 51 |
| dona paula, malbec – mendoza | 97 |
| domaine rollin pere & fils, burgundy - pernard | 138 |

*reserve list available upon request