

Ouisie's Table

3939 San Felipe St 77027-3928 · +17135282264 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES TO SHARE, OR NOT 9

Spinach Dip	\$10.00
Served with crispy pita chips	
Crab Tower	\$14.00
Layers of fresh avocado, tomatoes, and jumbo lump crab, basil jalapeño olive oil	
Crispy Crab Cakes	\$12.00
With corn relish, house jalapeño tartar & cocktail sauces	
Short Rib Bruschetta	\$10.00
grilled wheat sourdough, roasted peppers and mushrooms, poblano cream sauce	
Sautéed Calamari	\$13.00
With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil	
Norwegian Smoked Salmon and Boiled Shrimp	\$12.00
mix greens, fried capers, red onions, horseradish cream and lime vinaigrette	
Mediterranean Meatballs	\$10.00
Spicy meatballs in a caper tomato sauce with French bread for dipping	
Deviled Eggs	\$10.00
Chou piqué caviar, crab mélange, shrimp remolded and the classic	
Brussels Sprouts	\$10.00
Brandy glazed with sautéed grapes	

EAST COAST OYSTERS: FRIED, RAW OR ROCKEFELLER 3

Fried
corm meal coating, with jalapeno tartar and cocktail sauces
Raw
on the half shell with horseradish and cocktail red sauce
Rockefeller
cream spinach, a zesty sauce and parmesan crumbs

SALADS 5

Caesar Salad	\$9.00
Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing	
The Stilton Kit	\$10.00
Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o	
Ouisie's BLT Wedge Salad	\$9.00
Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing	
Pecan Salad	\$9.00
Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese	
Blueberry Spinach Salad	\$10.00
Feta cheese, red onions, toasted walnuts, tossed with Balsamic vinaigrette dressing	

SEAFOOD 10

Seared Chilean Sea Bass with Champagne Cream Sauce*	\$34.00
Served with vegetable saffron risotto, and sautéed spinach and tomatoes	
Panneed Dry Scallops	\$28.00
Served with cilantro and shiitake mushroom risotto, Brandy herb butter sauce	
Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat	\$27.00
Sauté of tomatoes with basil, garlic, shallots and sage, grilled asparagus, truffle beurre blanc	
Seafood Crepes	\$24.00
Two seafood crepes filled with shrimp, super lump crab meat and red snapper in a classic Béchamel sauce, served with asparagus, topped with parmesan cheese	
New Orleans Blackened Red Snapper*	\$28.00
A Cajun sauté of crabmeat and crawfish cream sauce over pan seared snapper filet, served with greens beans, red onions, heirloom tomatoes and mushrooms	
Shrimp &cheese Grits	\$26.00
A spicy sauté of Gulf shrimp, mushrooms, bacon & scallions served over cheese grits	
Pan Seared Mediterranean Branzino*	\$28.00
Over a sauté of mushrooms, asparagus, cilantro, cherry tomatoes, jalapenos and red onions, drizzled with a balsamic vinaigrette and sauce verte	
Atlantic Blackened Salmon with Crabmeat Relish*	\$27.00
Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn	
Paella Valencia	\$25.00
Shrimp, clams, Spanish chorizo, chicken, served over green peas saffron rice	
Red Snapper and Sauce Verte*	\$28.00
Over cherry tomatoes, asparagus spears, waxy new potatoes	

POULTRY & VEGETARIAN 5

Jula Child Chicken Rôti*	\$26.00
roasted half chicken with fork mashed potatoes and sautéed spinach	
Tandoori Chicken Breast*	\$25.00
marinated in Indian Tandoori, with cucumber and dill yogourt, butternut squash and sauteed green beans	
Classic Chicken Scaloppini	\$24.00
Charred asparagus, herbed Spaghetti pasta, lemon caper beurre blanc	
Vegetable Paella	\$19.00
Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice	
Eggplant Parmesan	\$18.00
Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce	

MEAT 6

Grilled Lamb Chops Provençale*	\$32.00
Roasted vegetables and fork mashed potatoes	
Braised Short Rib AU Jus	\$27.00
Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas	
14oz Blackened Rib Eye*	\$34.00
Herbed mashed potatoes and green beans with onions & garlic	
Bacon Wrapped Beef Tenderloin Filet*	\$38.00
Lobster mashed potatoes, roasted cherry tomatoes and asparagus, in a rosemary butter sauce	
Ouisie's Original Chicken Fried Steak	\$27.00
Mashed potatoes & black pepper milk gravy, black eyed peas, Mustard greens & Lucy's corn pudding	
New York Strip*	\$37.00
crabmeat and morel mushrooms, with a green beans and shallots casserole	

SPECIALS 3

Soup	AVAILABLE OPTIONS
Cream of mushrooms	Cup: \$6.00
	Bowl: \$8.00
Ouisie's Chicken Enchiladas	\$24.00
With cilantro & tomato sauce, monterey cheese served with green bell pepper pilaf, black beans, guacamole and pico de gallo	
Seared Alaskan Halibut with Prawns	\$30.00
Julianne vegetables, spinach almondine and peach glaze	

WINE SPECIALS 2

2018 Eternally Silenced Pinot Noir by the Prisoner	AVAILABLE OPTIONS
When creating our blends, all that matters is passion. For flavor, for texture, for soil and vine, wine is our mother tongue.	Gl: \$16.00
Eternally silenced leaves us speechless. Flavors of cranberry, dark cherry, cedar, clove, brown spice. Very soft, red berry, balanced acidity, smooth, fresh, ample structure with seamless tannins	Btl: \$69.00

2017 Robert Mondavi Cabernet Sauvignon Oakville District, Napa	\$79.00
The 2014 cabernet sauvignon oakville is a blend of 81% cabernet sauvignon, 13% cabernet franc, and the rest malbec, petit verdot and merlot this wine is quintessential oakville cabernet sauvignon: presenting both power and finesse, with deep, dark cassis and black cherry fruit; sage, nutmeg and vanilla spice; a velvety texture with a plush, juicy finish that lingers luxuriously on the palate	

STARTERS 6

House Salad	\$6.00
Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons	
Caesar Salad	\$6.00
Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing	
The Stilton Kit	\$7.00
Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o	
Crispy Little Crab Cakes	\$9.00
Corn relish, Ouisie's jalapeño tartar & cocktail sauces	
Hummus Dip	\$7.00
With kalamata olives, feta cheese and extra virgin olive oil and crispy flat bread	
Deviled Eggs	\$8.00
Choupique caviar, crab mélange, shrimp remoulade and the classic	

VEGETARIAN 3

Vegetable Paella	\$16.00
Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice	
Ouisie's Garden Pasta	\$16.00
Spinach fettuccini, grilled vegetables, feta cheese & pesto sauce	
Eggplant Parmesan	\$15.00
Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce	

SANDWICHES 5

Ouisie's BLT	\$14.00
Wheat bread, lettuce, tomatoes, Monterrey Jack, jalapeño mayo and Ouisie's house chips	
Chicken Salad Sandwich	\$14.00
Apples, celery, white onions, toasted walnuts, with mayonnaise, Ouisie's house chips	

Prime Beef Tenderloin Burger*	\$15.00
Baby arugula, bleu cheese with Harissa, Cajun French fries	
Crispy Bacon Pimento Cheese Sandwich	\$13.00
Ouisie's Table Original WWII pimento cheese recipe served on toasted wheat bread Served with fresh fruit	
Classic Turkey Club Sandwich	\$15.00
lettuce, crisp bacon, avocado, tomatoes, provolone cheese, jalapeno mayonnaise, wheat bread and house potato chips	

SALAD ENTREES 12

Ouisie's Texas Crab Cobb	\$19.00
Lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, & deviled eggs	
The Original Sunset Boulevard Taster Plate	\$16.00
Chicken salad, pimento cheese, house salad, sliced apples, dill pickle & saltine crackers	
Salade Nicoise	\$18.00
Baby arugula, red potatoes, fresh green beans, cherry tomatoes, deviled egg, crabmeat and shrimp drizzled with lemon vinaigrette	
Jumbo Lump Crabmeat & Avocado Bibb Salad	\$19.00
Bibb lettuce, red apples, golden raisins, walnuts, bleu cheese and pumpkin seeds, drizzled with a balsamic vinaigrette	
Seared Rare Ahi Tuna Salad	\$18.00
Field greens, red onions, kalamata olives, feta cheese & balsamic vinaigrette	
Ouisie's Shrimp and Avocado Salad	\$18.00
Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a coconut-lime dressing	
B.L.T Wedge and Grilled Salmon Salad*	\$18.00
Iceberg lettuce, crisp bacon, crumbled bleu cheese and a small Texas tomato salad	
Chicken Curry Salad	\$17.00
Curried chicken breast, spinach, roasted peanut vinaigrette, avocado, crumbled bacon, peanuts, Ouisie's apple chutney & crispy wonton strips	
Greek Salad with Salmon*	\$18.00
Filet of salmon, grilled or poached, in a fragrant fish fumet, served with a salad comprised of tomatoes, feta cheese, red onions, hearts of palm, kalamata olives and cucumbers with lemon vinaigrette	
The Stilton Kit with Grilled Chicken*	\$16.00
Romaine lettuce, arugula, Belgian endives, crumbled Stilton cheese, toasted walnuts, sliced fresh pears and cracked black pepper drizzled with lime juice & e.v.o.o	
Grilled Sirloin Steak Salad with Caramelized Red Onions*	\$18.00
Over fresh spinach, dried cherries, crumbled stilton cheese, toasted walnuts, tossed with a balsamic vinaigrette	

Blueberry Spinach Salad with Herbed Chicken	AVAILABLE OPTIONS
On a bed of fresh spinach, feta cheese, sliced red onions, walnuts and dried raisins, balsamic vinaigrette	\$18.00
	With Herbed Scallops:\$20.00

LUNCH PLATES 14

Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat	\$18.00
Herb mashed potatoes, grilled asparagus & truffle beurre blanc	
Herb Crusted Sea Scallops with Salmon Roe	\$18.00
Mashed butternut squash & sautéed green beans	
Red Snapper with Sauce Verte*	\$20.00
Over cherry tomatoes, asparagus spears, waxy new potatoes and French green sauce	
Seafood Crepes	\$20.00
Two crepes filled with shrimp, super lump crab meat, & red snapper in a classic Béchamel sauce, served with asparagus	
Pan Seared Salmon with Crabmeat*	\$20.00
Mushrooms, asparagus, tomatoes, roasted yellow corn, & warm orzo pasta salad with e.v.o.o	
Cajun Seafood Penne Pasta	\$18.00
Crawfish, lump crabmeat, shrimp & salmon in a light cream sauce, green peas, cherry tomatoes & roasted corn	
Seared Snapper Tacos	\$15.00
Coleslaw, fresh cilantro, avocado & jalapeno tar tar sauce, side of sautéed Brussels Sprouts with & grapes	
Shrimp & Cheese Grits	\$18.00
Gulf shrimp, mushrooms, bacon, scallions & cheese grits	
Heart Healthy Salmon Poached or Grilled	\$18.00
Broccoli with fennel seed, sautéed spinach & garlic with a cucumber dill yogurt sauce	
Ouisie's Meat Loaf with Chipotle Ketchup	\$16.00
Served with garlic mashed potatoes and glazed carrots	
Parmesan Crusted Chicken Breast	\$17.00
Topped with mushrooms, artichokes, lemon butter, Sriracha sauce, served with mashed potatoes & sautéed green beans	
Chicken Curry over Lemon Ginger Rice	\$17.00
Crumbled bacon, scallions, peanuts, avocado, Ouisie's apple chutney & cucumber mint yogurt	
Chicken Fried Chicken with the Works	\$17.00
In a black peppercorn milk gravy with mashed potatoes & mustard greens	
Petite Beef Tenderloin and Panko Crusted Shrimp	\$23.00
Mashed potatoes, cherry tomatoes and grilled asparagus	

TODAY'S SPECIALS 1

Soup of the Day	AVAILABLE OPTIONS
Vegetables and Noodles	\$5.00
	Bowl: \$7.00

ENTREES 1

Ouisie's Sunset Chicken Enchiladas with Red and Green Sauce	\$17.00
Black beans, green bell pepper pilaf, pico de gallo & guacamole	

BRUNCHEONS 9

Lucy's Cornmeal Pancakes	\$16.00
with warmed maple syrup, scrambled eggs, crisp bacon & fruit salad	

Heart Healthy Omelet	\$18.00
Egg white, spinach, bell peppers, onions, black olives, mushrooms and a fruit salad	

Ouisie's Breakfast Quesadillas	\$18.00
scrambled eggs, crispy bacon, poblano peppers, cheese and spinach served with a side of breakfast potatoes	

Ouisie's Eggs Benedict	\$19.00
two poached eggs atop slices of Canadian bacon, baby arugula, draped with Hollandaise & accompanied by breakfast potatoes, roasted tomato & fruit salad	

Grilled Beef Flat Iron Steak And Egg	\$23.00
Poached egg over pecan crusted potato cake, sautéed spinach Hollandaise sauce, cilantro and pickled onions over steak	

Mushroom Fritata	\$16.00
Shitake, white and crimini mushrooms, onions and feta cheese, sautéed bell peppers & onions Tomato caper sauce, served with fruit salad	

Fried Chicken & Waffle	\$18.00
two over-easy eggs, breakfast potatoes, Fruit salad & warm maple syrup	

French Toast with Toasted Walnuts	\$16.00
crispy bacon & scrambled eggs with warm Grand Marnier Syrup	

Ouisie's Crabcake Benedict	\$20.00
English Muffin, Canadian ham, chopped spinach, a Ouisie's crab cake & poached egg, jalapeno hollandaise, with fresh fruit in a poppy seed dressing with mint & arugula	

LUNCHEONS 7

Panned Red Snapper	\$20.00
Over cherry tomatoes, asparagus spears, waxy new potatoes and French green sauce	

Vegetable Paella	\$18.00
zucchini, squash, bell peppers, mushrooms, green peas & saffron rice with a curry sauce	

Ouisie's Meatloaf with Chipotle Ketchup	\$18.00
served with garlic mashed potatoes and glazed carrots	

Shrimp and Cheese Grits	\$19.00
a spicy sauté of Gulf Shrimp, mushrooms, bacon, scallions & Anson Mills cheese grits	
Seafood Crepes	\$21.00
filled with shrimp, super lump crab meat & red snapper in a classic Bechamel Sauce with asparagus	
Pan Seared Salmon with Crabmeat	\$20.00
mushrooms, asparagus, tomatoes, roasted yellow corn & warm orzo pasta salad with e.v.o.o	
Seared Snaper Tacos	\$16.00
Coleslaw, fresh cilantro, avocado & jalapeno tartar sauce, side of sautéed Brussels Sprouts with & grapes	

BRUNCH COCKTAILS 11

Mimosas	AVAILABLE OPTIONS
Orange, Raspberry or Grapefruit	
	Glass: \$5.00
	Carafe: \$24.00
Perfect Peach Bellini	AVAILABLE OPTIONS
Peach Schnapps, Texas Peach Sorbet, Prosecco	
	Glass: \$6.00
	Carafe: \$24.00
Bloody Mary	\$5.00
House special recipe and Tito's Vodka	
Pink Flamingo	\$7.00
Chambord Vodka, Bols Peach Schnapps, Cranberry Juice, Brut Champagne	
Jalisco Rose	\$7.00
Espelon Reposado Tequila, Elder-Flower Liqueur, Ruby Red Grapefruit, Champagne	
Rosemary Sparkle	\$7.00
Fresh rosemary, Absolute Mandarin Vodka, sweet & sour, honey, simple syrup and champagne	
Kir Royal	\$8.00
Champagne and Creme de Cassis	
Golden Glamour	\$8.00
Champagne, vanilla liqueur, and passion fruit tea	
Roseberry Bliss	\$8.00
Sparkling rose, lemonade, Blueberries and lemon-lime soda	
Heavenly Made	\$8.00
Creme de Cacao, Grand Marnier and champagne	
Paloma	\$8.00
Pura Vida Silver, Grapefruit juice, soda & lime wedge	

HOUSE SPECIALTY DRINKS 10

Blood Orange Crush	\$8.00
Bulleit Bourbon, Amaro nonino, simple syrup, lemon juice, blood orange syrup	
Window Box	\$10.00
Bombay Sapphire, Fleur Elderflower, Pineapple juice	
Splash down	\$9.00
Tito's Handmade Vodka, Raspberry Syrup, Lemon Juice, Ruffino Prosecco and Thyme	
Bayou Breeze	\$9.00
Absolut Mandrine Vodka, Muddled Cucumber, Lemon Juice, Simple Syrup, Club Soda	
Silver Mojito	\$9.00
Pyrat Rum XO, Mint Leaves, Lime Quarters, sugar and Club soda	
Ouisie's Freckled Lemonade	\$8.00
Absolut Citron Vodka, Muddled Strawberries, Spearmint, Lemonade	
Southern Charmer	\$10.00
Amador Bourbon, Disaronno Liqueur, Apricot Preserve, Lemon Sour, Black Strap Molasses	
Tequila and Sage Smash	\$10.00
Pura Vida Anejo Tequila, Honey Syrup, Sage Leaves and Lemon Wedges	
Top Shelf Mexican Mule	\$14.00
Avion Reposado, Lime Juice, Simple Syrup, Ginger Beer	
Spanish Garden	\$12.00
Tres Agaves Tequila, Fleur Liqueur, Ruby Red Grapefruit Juice, Fresh Basil, Tonic Water	

CHEF'S SPECIAL 2

Chicken with Lentils & Vegetables	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$7.00

Wild Caught Crawfish Benedict	\$22.00
On top a English muffing toasted with crispy bacon, baby arugula, Cajun hollandaise sauce served with green beans	

FEATURED COCKTAIL 1

Bunny on the Beach	\$8.00
Runhaven, Select Aperitivo, Simple Syrup, Fresh Lime Juice	

FEATURED MOCKTAILS 4

Cucumber Basil Fizz
With lemon juice, agave nectar & club soda
Pineapple Ginger Lemonade
with a dash of grapefruit

Spiced Apple-Tail

Apple juice, star anis, thyme, sweet & sour

Classic Ouitea

Mojito mix minus the rum with passion fruit tea & muddled mint

SOUP 1

Soup

Ask your waiter or see today's blackboard

SALADS AND COLD SAVORIES 6

The Old Taster Plate \$14.00

a combination of 3 salads: egg salad, pimento cheese, house salad, garnished with sliced apples, dill pickles & the South's favorite cracker, Saltines

Ouisie's Shrimp and Avocado Salad \$17.00

mixed greens, Romaine lettuce, crumbled bacon, toasted sesame, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a lime & coconut dressing

House Salad AVAILABLE OPTIONS

Romaine & leaf lettuce tossed in our house vinaigrette with grated Parmesan, & house-made croutons \$5.50
Add Chicken: \$12.50

Stilton Salad AVAILABLE OPTIONS

Romaine, Arugula & Belgian endive with Stilton, walnuts & pear slices, olive oil & lime juice, fresh cracked black pepper \$8.50
Add Chicken: \$14.50

Grapefruit, Avocado & Red Onions AVAILABLE OPTIONS

Romaine, arugula & Belgian endive tossed in a lime poppy seed dressing \$8.00
Add Chicken: \$14.00

Ouisie's Texas Crab Cobb \$16.00

lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, deviled eggs

ENTRÉE 7

Gulf Coast Jumbo Crab Cake \$19.00

Served over an heirloom tomato with fennel confit, wilted arugula & topped with Jumbo lump crab sautéed in a lemon herb sauce

Heart Healthy Salmon \$17.00

Grilled or poached with cucumber dill yogurt, sautéed arugula & spinach with grilled tomato

Chicken a la Juanita \$16.00

Chicken breast topped with poblano pesto, green chilies, jack cheese, fresh corn & scallion sautéed, oven dried tomatoes, Pico de gallo & sour cream

Fried Gulf Coast Oyster Lunch \$17.00

Served with two sauces, Maytag Blue Cheese cole slaw & a southern tomato salad

Chicken Enchiladas with Red and Green Sauce	\$16.00
Black beans, green bell pepper pilaf, pico de gallo & guacamole	
Parmesan Crusted Chicken Breast	\$15.00
with Mushrooms and Artichokes in lemon butter, with mashed potatoes and sautéed green beans	
Seafood Crepes	\$19.00
Two seafood crepes filled with shrimp, super lump crab meat and red snapper in a classic Béchamel Sauce with Asparagus	

DESSERT 4

Black Magic Cake	\$8.00
A rich three layer cake filled & topped with chocolate fudge icing	
Lemon Ice Box Pie	\$7.00
Graham Cracker Crust filled with a tangy lemon filling & creme fraîche	
Chocolate Creme Brûle	\$6.50
With fresh raspberries & brûle sugar topping	
Tres Leches	\$7.00
Moist vanilla sponge cake soaked in a mixture of three milks with a cream topping	

COFFEE & SPECIALTY TEAS 6

Fresh Brewed Coffee, Regular and Decaf	\$2.25
Cappuccino Regular and Decaf	\$4.25
Espresso, Regular and Decaf	\$3.75
Selection from Our Collection of Herbal and Traditional Teas	\$4.25
Arnold Palmer Tea	\$3.25
Fresh Squeezed Lemonade	\$3.50

MAIN 8

Payton's Chicken & Pasta	\$12.00
Buttered Angel Hair pasta with grilled chicken	
Chicken Fried Chicken Tenders	\$12.00
With carrots, peas, & mashed potatoes	
3 oz. Beef Tender with Crisp Bacon	\$12.00
With macaroni & cheese and buttered green beans	
Theresa's Fresh Fruit Plate	\$12.00
Cantaloupe, Apples, Banana, Pears & Fresh Berries.	

Fried Shrimp	\$12.00
With buttered broccoli & fresh fruit	
Lollipop Lamb Chop	\$12.00
With spring vegetables and fingerling potatoes.	
Grilled Cheese Sandwich	\$12.00
With fresh fruit.	
Ouisie's Crab Cake	\$12.00
With lump crab and peas.	

SPARKLING 14

Stellina de Notte Prosecco, Veneto, Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$27.00
Pere Venture Cava Brut, Spain	\$29.00
JP Chenet sparkling Rose, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00
Mionetto Prosecco Superiore, Valdobbiadene, Italy	\$36.00
Mionetto Prosecco Rose, Italy	\$39.00
J Vineyards, California Cuvee	\$45.00
Marquis de La Mysteriale Champagne	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$52.00
Taittinger Brut "La Francaise", Champagne	\$69.00
Palmer & Co Brut Reserve, Champagne	\$95.00
G.H. Mumm Brut Rose, Champagne	\$99.00
Bollinger Brut, Champagne	\$110.00
Ruinart, Blanc de Blanc Brut, Champagne	\$145.00
Perrier Jouet "Belle Epoque", Champagne 2004	\$175.00
Armand de Brignac Brut Rose, Champagne	\$540.00

ROSE 5

JP Chenet sparkling Rose, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00

Mionetto Prosecco Rose, Italy	\$39.00
Fleur de Prairie, Cotes de Provence, France 2019	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$36.00
G.H. Mumm Brut Rose, Champagne	\$99.00
Armand de Brignac Brut Rose, Champagne	\$540.00

SAUVIGNON BLANC 5

Kim Crawford, Marlborough, New Zealand 2019	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$35.00
Capture Tradition, Sonoma 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$39.00
La Haubette Sancerre, France 2018	\$45.00
Cakebread, Napa Valley 2019	\$58.00
J. de Villebois Sancerre, France 2018	\$49.00

PINOT GRIGIO 2

Terlato, Friuli, Italy 2018	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$35.00
Santa Margherita, Valdadige, Italy 2019	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$39.00

CHARDONNAY 17

Ferrari Carano, Sonoma 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$39.00
Quilt, by Caymus, Napa Valley 2018	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$42.00
Sonoma Cutrer, Russian River Valley 2018	\$42.00
Domaine Alain Chavy, Bourgogne, France 2017	\$45.00
Clos du Val Estate, Carneros Napa 2016	\$47.00

The Snitch by Prisoner, Napa Valley 2018	\$49.00
Bichot Chablis, France 2018	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$52.00
Archery Summit, Oregon 2018	\$55.00
Louis Jadot, Pouilly Fuisse, France 2018	\$59.00
Brewer Clifton, Sta.Rita Hills 2017	\$62.00
Cakebread, Napa Valley 2018	\$69.00
Beringer Private Reserve, Napa 2016	\$75.00
J.M. Boillot, Montagny 1er Cru, France 2018	\$85.00
Darioush, Napa Valley 2016	\$95.00
V&S Morey, Chassagne Montrachet, France2017	\$95.00
Droin Vaillons, Chablis Premier Cru, France 2018	\$110.00
Francois Carillon, Puligny Montrachet 1er Cru 2018	\$165.00

AMAZING WHITES 5

Massolino Moscato d'Asti, Italy 2019	\$27.00
Vionta, Albarino, Spain 2019	\$32.00
Dr. Loosen, "Blue Slate", Riesling, Germany	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$35.00
Blindfold, White Blend, California 2016	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$39.00
Domaine Weinbach Riesling, Alsace, France 2016	\$55.00

PINOT NOIR 15

Rainstorm, Willamette Valley 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$38.00
Hartford Court, Russian River Sonoma 2019	\$49.00
Ken Wright, Willamette Valley 2017	\$55.00

Elouan Missoula, Oregon 2017	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Bravium, Anderson Valley 2017	\$59.00
Belle Glos "Las Alturas", Sta. Lucia Highlands 2018	\$60.00
Brewer Clifton, Sta Rita 2016	\$65.00
Cherry Pie, Carneros 2018	\$79.00
EnRoute by Far Niente, Russian River 2018	\$85.00
Penner Ash, Willamette Valley 2017	\$89.00
Fess Parker "Ashley's", Sta. Rita Hills 2015	\$95.00
Domaine Serene Yamhill, Willamette Valley 2015	\$110.00
L'USINE, by Dave Phinney, Santa Rita Hills 2017	\$125.00
Kosta Browne, Russian River 2018	\$140.00
David Duband, Gevrey-Chambertin, Bourgogne 2016	\$155.00

CABERNET SAUVIGNON 36

Alexander Valley Vineyards 2018	\$42.00
Substance, Columbia Valley 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Foley Johnson, Rutherford Napa Valley 2018	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$52.00
Owen's Vineyard, Mendoza, Argentina 2017	\$59.00
Flora Springs, Napa Valley 2016	\$68.00
The Cuttings by The Prisoner, Oakville, Napa 2018	\$72.00
The Mill Keeper, Napa Valley 2018	\$75.00
Ely, by Callaway Cellars, Napa 2017	\$79.00
Robert Mondavi Oakville, Napa 2017	\$85.00
Faust, Napa Valley 2018	\$89.00
Stag's Leap Wine Cellars "Artemis", Napa Valley 2018	\$95.00
Bella Union by Far Niente, Napa Valley 2017	\$115.00

Inglenook by Francis Ford Coppola, Rutherford 2015	\$120.00
Meyer by Hestan Vineyard, Napa Valley 2013	\$125.00
Cakebread, Napa Valley 2017	\$135.00
Caymus, Napa Valley 2019	\$139.00
Trinchero "BRV Estate", Napa Valley 2012	\$149.00
TextBook, Oakville Napa Valley 2016	\$165.00
Robert Mondavi "The Reserve", Napa Valley 2014	\$179.00
Krupp Brothers "Veraison", Napa Valley 2013	\$190.00
Anakota, Helena Montana Vineyard, Sonoma 2015	\$195.00
Rarecat, Calistoga Napa 2014	\$210.00
Beringer "Private Reserve", Napa Valley 2014	\$220.00
Raymond "Generations", Napa Valley 2013	\$230.00
Mercury Head, Napa Valley 2016	\$245.00
El Desafio de Jonata by Screaming Eagle, Napa 2006	\$265.00
Darioush, Napa Valley 2016	\$270.00
Merus, Rutherford Napa 2013	\$280.00
The Vineyard House, Napa Valley 2010	\$295.00
Klipsun, Red Mountain 2009	\$250.00
Jarvis, Napa Valley 2011	\$320.00
Celani Ardore, Napa Valley 2009	\$350.00
Highest Beauty, Oakville ToKalon, Napa 2017	\$380.00
Roy Estate, Napa Valley 2012	\$410.00
Hundred Acre "ARK", Howell Mountain, Napa 2017	\$690.00
Lokoya, Howell Mountain, Napa Valley, 100pts 2016	\$760.00

AMAZING REDS 7

Catena, Cabernet Franc, San Carlos, Argentina 2017	\$35.00
Halter Ranch "CDP", GSM, Paso Robles 2017	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$55.00

Inkblot, Petit Verdot, Lodi 2017	\$69.00
Inkblot, Cabernet Franc, Lodi 2018	\$69.00
Clarendon, Grenache, McLaren Vale, Australia 2006	\$72.00
D66 Grenache, by Dave Phinney, Cotes Catalanes	\$79.00
Robert Mondavi, Cab. Franc, Oakville, Napa 2014	\$110.00

RED BLENDS 23

Pure Paso, J Lohr, Paso Robles 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$42.00
Taken, Napa Valley 2017	\$45.00
Abstract by Orin Swift, California 2018	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$55.00
Llano Estacado, 1836 Blend, Texas 2014	\$65.00
The Prisoner, Napa Valley 2019	\$69.00
Ben Marco "Expresivo", Mendoza, Argentina 2016	\$72.00
Daou, Bodyguard, Paso Robles, 2017	\$75.00
Cyrus, Alexander Valley 2014	\$85.00
Orin Swift "8 Years in the Desert", California 2018	\$89.00
Eleanor Coppola, Napa Valley/Sonoma 2012	\$95.00
Lancaster Estate, Alexander Valley 2017	\$98.00
Trinchero "Forte", Napa Valley 2013	\$105.00
Legacy, Alexander Valley 2008	\$110.00
Orin Swift "Papillon" 2017	\$125.00
Paramount, Gamble Family, Napa 2016	\$135.00
Crown Point, Santa Barbara 2014	\$155.00
Krupp Brothers, Synchrony, Napa Valley 2015	\$269.00
Rubicon Ingelnook, Rutherford Napa 2014	\$280.00
Opus One, Napa Valley 2016	\$325.00
M by Michal Mondavi, Napa Valley 2005	\$330.00

Pahlmeyer, Napa Valley 2016	\$355.00
Verite "Le Desir", Sonoma County 2012	\$755.00
Penfolds Grange, South Australia 2015	\$980.00

ZINFANDEL 4

Earthquake, Lodi 2017	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$40.00
Saldo by Prisoner, Lodi 2018	\$55.00
Terra d'Oro "Home Vineyard", Amador County 2016	\$62.00
Biale "Monte Rosso", Sonoma 2012	\$105.00

MALBEC 5

Piatelli Grand Reserve, Mendoza 2016	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$35.00
Luca « Paraje Altamira » Mendoza 2017	\$45.00
Mendel, Mendoza, Argentina 2017	\$52.00
Ben Marco "Expresivo", Mendoza, Argentina 2015	\$72.00
Nosotros, Unfined & Unfiltered, Mendoza 2010	\$195.00

MERLOT 5

J.Lohr, Paso Robles 2017	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$34.00
Swanson, Napa Valley 2018	\$49.00
Duckhorn, Napa Valley 2017	\$69.00
Seven Hills "Seven Hills Vineyard", Walla Walla 2016	\$72.00
Thorn by Prisoner, Napa Valley 2016	\$75.00

SYRAH 5

The Pundit, Columbia Valley 2016	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$32.00

Terra d'Oro, Petite Sirah, Amador County 2016	\$48.00
Stag's Leap Petite Sirah, Napa Valley 2017	\$55.00
Glaetzer Anaperenna Shiraz, Barossa Valley 2012	\$120.00
Penfolds Grange, South Australia 2015	\$980.00

SPAIN ⁴

Vionta, Albarino, Spain 2019	\$32.00
Allende, Tempranillo, Rioja 2011	\$45.00
Juan Gil 18 Meses, Blend, Monastrell 2017	\$52.00
Bodegas Luis Cavas, Hiru 3 Racimos, Rioja 2004	\$125.00

BORDEAUX ⁹

Ch. d'Arcins, Haut Medoc 2014	\$35.00
Les Cadrans de Lassegue, St. Emilion 2016	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$49.00
Ch. Coutet, St. Emilion 2014	\$59.00
Ch. Tournefeuille, Pomerol 2015	\$75.00
D66 Grenache, by Dave Phinney, Cotes Catalanes	\$79.00
Ch. Fonbadet, Pauillac 2014	\$89.00
Ch. Lassegue, St. Emilion 2016	\$95.00
Ch Mongravey, Margaux 2014	\$110.00
Chateau Latour Pauillac 2014	\$125.00

BURGUNDY ⁷

Bouchard, Bourgogne 2017	\$32.00
Chanson, Bourgogne 2016	\$36.00
Vincent Morey & Sophie Santenay « Les Hates » 2014	\$69.00
Mongear, Savigny Les Beaune 1er Cru 2017	\$75.00
Blain Gagnard, Chassagne Montrachet 2016	\$85.00
David Duband, Gevrey-Chambertin, Bourgogne 2016	\$155.00

Bichot Corton Grand Cru, Dom.d.pav. Bourgogne 2017	\$280.00
---	-----------------

RHONE VALLEY 6

Domaine La Garrigue, Cotes du Rhone2016	\$41.00
Chapoutier, Crozes Hermitage 2016	\$45.00
Domaine des Bosquets, Gigondas 2016	\$55.00
Famille Perrin, Château Neuf du Pape 2017	\$175.00
Andre Brunnel, »Cailloux » Château Neuf du Pape 2015	\$115.00
Château de Vaudieu, Château Neuf du Pape 2017	\$135.00

TUSCANY 18

Il Ghizzano, Tuscany 2016	\$42.00
Ruffino "Modus", Tuscany 2016	\$45.00
Castello di Volpaia, Chianti 2016	\$45.00
Il Fauno Arcanum, Toscana 2016	\$49.00
Le Difese Sassicaia, Tuscany 2016	\$59.00
Gaja Ca'Marcanda, Promis, Bolgheri 2015	\$65.00
Caparzo, Brunello di Montalcino 2015	\$79.00
Sondraia, Bolgheri Superiore 2015	\$80.00
Inosoglio de Cinghiale, Bibbona Toscana 2017	\$85.00
Soffocone di Vincigliata, Toscana 2015	\$90.00
Gaja Ca'Marcanda « Magari » Bolgheri 2015	\$95.00
Tenuta di Nozzole "Il Pareto", Toscana 2014	\$110.00
Brancaia Ilatraia, Toscana 2014	\$115.00
Donna Olimpia, Millepassi Superiore, Bolgheri 2011	\$120.00
Ruffino "Alauda", Tuscany 2011	\$135.00
Castello di Bolgheri, Superiore 2009	\$149.00
Silvio Nardi, Brunello di Montalcino 2015	\$157.00
Sassicaia, Bolgheri 2014	\$260.00

PIEDMONT 4

Conterno Fontino, Barbera d'Alba 2014	\$36.00
Castello di Nieve Barbaresco, Nieve 2015	\$62.00
Prunotto, Barolo 2015	\$95.00
Ratti Marcenasco, Barolo 2016	\$98.00

VENETO 4

Recchia Ripasso, Valpolicella 2008	\$32.00
Bertani, Valpantena, Amarone 2014	\$53.00
Tenuta Sant'Antonio, Amarone Della Valpolicella 2013	\$125.00
Bertani, Amarone della Valpolicella Classico 2008	\$220.00

OTHER 2

La Quercia, Montepulciano d'Abruzzo 2019	\$39.00
Planeta Santa Cecilia Nero d'Avola, Sicily 2010	\$69.00

MODERN MARTINIS 6

Blueberry

Stoli Blueberry Vodka, Lemon Juice, Cointreau, Muddled Blueberries

Cosmopolitan

Absolut Vodka, Cointreau, Cranberry Juice, Lime

English Rose

Beefeater Gin, Apricot Brandy, Dry Vermouth, Grenadine, Lemon Juice and Maraschino Cherry

Strawberry Basil Martini

Absolut Citron Vodka, Fresh Basil, Muddled Strawberries, Lemon Juice, Cranberry

Citrus Rosemary Martini

Absolut Mandarine Vodka, orange juice and fresh rosemary

Honey I'm Home

Balvenie 12yr Scotch, honey syrup, lemon juice and Ginger beer

NON-ALCOHOLIC 7

Arnold Palmer

Raspberry Lemonade

Republic of Tea

Peach, Decaf Peach, Passion Fruit, Mango Raspberry, Pomegranate and Blackberry

Ouitea

Mojito mix minus the Rum with Passion Fruit tea & muddled Mint

Spring Fever

Mango Syrup, Lemon Juice, Apple Juice, Blood Orange Juice

St Pauli Girl Beer (Non Alcoholic)

a pleasant hop aroma, a well-balanced malt flavor, crisp hop finish and the taste of an imported beer without the alcohol

Mother Mocktail

This New Mother Mocktail is a delicious blend of juices perfect for baby showers, or any occasion that calls for a fruity drink!

CLASSIC COCKTAILS 10

April Rain

Texas Tito's Handmade Vodka, Dry Vermouth, Lime Juice

Moscow Mule

Absolut Lime vodka, lime juice and Ginger beer

Kentucky Mint Julep

Knob Creek single barrel Bourbon, Fresh Spearmint, Confectioner's Sugar

Old Fashioned

Smooth Ambler Contradiction Whiskey, Orange, Cherry, Sugar, Fee Brothers Old Fashioned Bitters

Sazerac

Hudson Rye Whiskey, Herbsaint, Peychaud's Bitters, Lemon, Sugar Cube

Sidecar

Courvoisier VSOP Cognac, Cointreau, Lemon Juice, Simple Syrup

Southside Fizz

Hendricks Gin, Fresh Lemon Juice, Simple Syrup, Mint Leaves, Club Soda

Redemption Rye Manhattan

Rye Bourbon, Red Vermouth, Angostura Bitters

Tom Collins

Beefeater London Dry Gin, Lemon Juice, Simple Syrup, Club Soda

French 75

Hendrick's Gin, Lemon Juice, Simple Syrup, Sparkling Champagne

SPECIAL FEATURES 3

The Charred Old Fashion

Elijah Craig Bourbon, sugar cubes, Orange Cherry & bitters

Aretha

Elyx Vodka, Raspberry Liqueur & Prosecco

Rye Old Fashion

Redemption Rye Whiskey, sugar cube, Jamaican Bitters, muddled cherry and orange twist

BEER 7

Beck's Premier Light (Germany)

This ultra light import had the lowest alcohol content of any beer we tried. But while its body was light and smooth, it still had character—a rich, nutty aroma and a stronger-than-expected finish

Heineken (Amsterdam)

Light bodied with malty cereal & banana chew fruity yeast. Great balance between fruit and hop bitterness

Dos XX (Mexico)

A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. A Lager that drinks like a Pilsner

Michelob Ultra-Light (Missouri)

Very light on calories and carbs, this lager is made by some of the best barley. Smooth and refreshing

Stella Artois (Belgium)

is a classic Belgian lager, golden in color with exceptional clarity and a spicy hop character

Shiner Bock (Texas)

A deep, dark caramel, distinctive, rich, full-flavored, deep amber-colored beer with an inviting smooth taste without excessive bitterness

Karback Hopadillo IPA (Texas)

A "Texas-style IPA" brewed with a combination of American, English and German hops (German Magnum, Chinook, Amarillo, Citra, Simcoe, East Kent Goldings). Dry-hopped too