



HAPPY HOUR - DRINKS 6

Margarita on the Rocks \$8.00

100% Blue Agave Tequila, Orange Liqueur, Lime Juice

Old Fashioned \$8.00

Bourbon, Angostura Bitters, Simple Syrup, Orange Peel

Martini \$8.00

House Vodka or Gin. Classic or Dirty. Olives or Twist

French 75 \$8.00

Gin, Lemon Juice, Sugar and Prosecco

Wine by the Glass \$8.00

Sangria – Chisos | CA, Prosecco – Lamberti | IT, Chardonnay – Louis Latour | FR, Cabernet Sauvignon – Three Rivers Winery | WA

Beer \$3.00

Miller Lite, Michelob Ultra, Dos Equis

HAPPY HOUR - PLATES 4

East Coast Oysters \$2.50

1/2 dozen or full dozen, Served in the Half Shell

Charbroiled Gulf Oysters (6) \$14.00

Garlic-Parmesan Butter, Grilled Sourdough

Mussels in Green Harissa \$12.00

White Wine, Cilantro, Grilled Sourdough

Teriyaki Beef Skewers \$10.00

Cherry Tomato, Cilantro

SIGNATURE COCKTAILS 9

Poire Martini \$14.00

Tito's Vodka, St-Germain, Pear Purée, Lime

Nikka Vesper \$16.00

Nikka Gin, Nikka Vodka, Lillet Blanc, Twist

Mezcal Negroni	\$16.00
Susto Mezcal, Sweet Vermouth, Campari, Orange	
Texas Manhattan	\$16.00
Garrison Brothers Bourbon, Sweet Vermouth, Black Walnut & Chocolate Bitters	
Spicy Paloma	\$14.00
Lalo Tequila, Susto Mezcal, Jalapeño, Lime, Grapefruit Soda	
Toki Americano	\$16.00
Suntory Toki, Cocchi Americano, Amaro Nonino, Grapefruit Bitters, Lemon	
French 75	\$14.00
Lucky Star Gin, Martine Honeysuckle Liqueur, Lemon, Bubbles	
Mai Tai	\$14.00
White and Dark Rum, Dry Curaçao, Pineapple, Lime, Orgeat	
Espresso Martini	\$16.00
Absolut Vanilla Vodka, Kahlúa, Crème de Cacao, Espresso	

BEER 10

Austin Eastciders Original Dry or Pineapple Cider TX	\$6.00
Michelob Ultra MO	\$6.00
Dos Equis Lager MX	\$7.00
Altstadt German-Style Pilsner TX	\$7.00
Yuengling Lager PA	\$7.00
Live Oak Hefeweizen TX	\$7.00
Real Ale Fireman's #4 Blonde Ale TX	\$7.00
Real Ale Devil's Backbone Belgian Tripel TX	\$7.00
Saint Arnold Elissa IPA TX	\$7.00
Heineken 0.0 Alcohol-Free AMS	\$6.00

WINE MENU - WHITE WINE 28

Sauvignon Blanc - Simonnet-Febvre Saint-Bris	AVAILABLE OPTIONS
Burgundy FR	\$14.00
	\$48.00
Sauvignon Blanc - Vavasour	AVAILABLE OPTIONS
Marlborough NZ	\$12.00
	\$46.00

Pinot Blanc - Trimbach	AVAILABLE OPTIONS
Alsace FR	\$14.00
	\$48.00
Pinot Gris - Soléna	AVAILABLE OPTIONS
Willamette Valley OR	\$12.00
	\$46.00
Chenin Blanc - Mary Taylor Anjou Blanc	AVAILABLE OPTIONS
Loire Valley FR	\$12.00
	\$46.00
Tempranillo - Plata O Plomo Blanco de Tempranillo Toledo	AVAILABLE OPTIONS
SP	\$14.00
	\$48.00
Blanc de Blancs - La Fête du Blanc	AVAILABLE OPTIONS
Côtes de Provence FR	\$16.00
	\$52.00
Gruner Veltliner - Domaine Wachau	AVAILABLE OPTIONS
Wachau AT	\$14.00
	\$48.00
Viognier Marsanne - d'Arenberg	AVAILABLE OPTIONS
McLaren Vale South Australia	\$12.00
	\$46.00
Riesling - Von Buhl Bone Dry	AVAILABLE OPTIONS
Pfalz Germany	\$14.00
	\$48.00
Muscadet - Domaine de la Grenaudière	AVAILABLE OPTIONS
Loire Valley FR	\$14.00
	\$48.00
Chardonnay - JJ Vincent Bourgogne Blanc	AVAILABLE OPTIONS
Burgundy FR	\$18.00
	\$54.00
Chardonnay - Jordan Winery	AVAILABLE OPTIONS
Carneros CA	\$22.00
	\$72.00
Pinot Grigio - Jermann	\$46.00
Friuli IT	
Sauvignon Blanc - Groth	\$46.00
Napa Valley CA	
Sauvignon Blanc - Craggy Range	\$48.00
Martinborough NZ	

Fiano (Kratos) - Luigi Maffini	\$46.00
DOC Cilento Fiano IT	
Pouilly Fumé - Sauvignon Blanc - Francis Blanchet	\$60.00
Cuvee Silice, Loire Valley FR	
Sauvignon Blanc - Alphonse Mellot La Moussiere Sancerre	\$70.00
Loire Valley FR	
Chenin Blanc - Vouvray - Clos du Gaimont	\$42.00
Loire Valley FR	
Chardonnay - Hyland Estates	\$48.00
Willamette Valley OR	
Chardonnay - Rombauer	\$80.00
Carneros CA	
Chardonnay - Domaine Robert-Denogent	\$72.00
Burgundy, Macon-Villages FR	
Chardonnay - Chablis - Domaine Begue-Mathiot	\$60.00
Burgundy FR	
Chardonnay - Chateau Montelena	\$115.00
Napa Valley CA	
Chardonnay - Les Noisetiers - Kistler	\$120.00
Sonoma Mountain CA	
Chardonnay - Domaine Serene Evenstad Reserve	\$120.00
Dundee Hills OR	
Chardonnay - Evening Land La Source	\$130.00
Eola-Amity Hills OR	

WINE MENU - ROSÉ - STILL & SPARKLING ⁶

Grenache - Gerard Bertrand Gris Blanc	AVAILABLE OPTIONS
Roussillon FR	\$12.00
	\$46.00
Grenache - Château Beaulieu	AVAILABLE OPTIONS
Provence FR	\$14.00
	\$48.00
Pinot Noir - Brut Rosé - Lucien Albrecht	AVAILABLE OPTIONS
Crémant d'Alsace FR	\$14.00
	\$48.00

Pinot Noir - Cava Brut Rosé - Juvé & Camps

Penedès | SP

AVAILABLE OPTIONS

\$14.00

\$48.00

Champagne - Brut Rosé De Saignée - Vollereaux

Champagne | FR

\$105.00**Champagne - Brut Rosé - Lanson Le Black Label**

Champagne | FR

\$90.00**WINE MENU - SPARKLING** 13**Prosecco - Brut Superiore - Adami**

Valdobbiadene | IT

AVAILABLE OPTIONS

\$12.00

\$48.00

Ribolla Gialla - Brut - Ca' Floris

Friuli-Venezia Giulia | IT

AVAILABLE OPTIONS

\$15.00

\$52.00

Cava Brut Nature - The Good, The Bad, The Bubbly

Catalonia | SP

AVAILABLE OPTIONS

\$15.00

\$52.00

Moscato - Saracco

ASTI | IT

AVAILABLE OPTIONS

\$12.00

\$46.00

Champagne - Brut - Lanson Père & Fils

Champagne | FR

AVAILABLE OPTIONS

\$26.00

\$90.00

Barbera - La Monella

Barbera de Monferrato Frizzante | IT

\$46.00**Champagne - Brut - Piper-Heidsieck Cuvée**

Champagne | FR

\$75.00**Champagne - Brut - Moët Imperial**

Champagne | FR

\$115.00**Champagne - Billecart Salmon Blanc de Blancs Grand Cru**

Champagne | FR

\$160.00**Champagne - Grand Brut - Perrier-Jouët**

Champagne | FR

\$110.00**Champagne - Legras & Haas Blanc de Blanc Grand Cru**

Champagne | FR

\$115.00**Champagne - Brut - Veuve Clicquot - Yellow Label**

Reims | FR

\$145.00

Champagne - Brut - Pol Roger Rsrv

\$115.00

Champagne | FR

WINE MENU - RED WINE 37

Pinot Noir - Benton Lane

AVAILABLE OPTIONS

Willamette Valley | OR

\$18.00

\$54.00

Pinot Noir - Snake Charmer

AVAILABLE OPTIONS

Russian River | CA

\$14.00

\$50.00

Red Blend - Smith & Hook

AVAILABLE OPTIONS

Central Coast | CA

\$14.00

\$50.00

Sangiovese - Super Tuscan - Dainero

AVAILABLE OPTIONS

Tuscany | IT

\$14.00

\$50.00

Bordeaux Blend - Chateau De Fontenille

AVAILABLE OPTIONS

Bordeaux | FR

\$12.00

\$46.00

Zinfandel - Ridge Three Valleys

AVAILABLE OPTIONS

Sonoma | CA

\$20.00

\$58.00

Cabernet Sauvignon - Seven Hills

AVAILABLE OPTIONS

Walla Walla Valley | WA

\$15.00

\$52.00

Cabernet Sauvignon - Paso-D'Oro

AVAILABLE OPTIONS

Paso Robles | CA

\$14.00

\$50.00

Cabernet Sauvignon - Faust

AVAILABLE OPTIONS

Napa Valley | CA

\$30.00

\$92.00

Pinot Noir - Evening Land Seven Springs

\$70.00

Eola-Amity Hills - Willamette Valley | OR

Pinot Noir - Albert Bichot

\$58.00

Burgundy | FR

Gamay - Stéphane Aviron

\$42.00

Beaujolais Villages | FR

Pinot Noir - Gérard Bertrand Domaine de L'Aigle

\$64.00

Languedoc | FR

Pinot Noir - Antiquum Farm	\$86.00
Willamette Valley OR Grazing-based Viticulture	
Pinot Noir - Dom. Collette "Les Boivins" Velles Vignes	\$86.00
Marsannay Fr	
Pinot Noir - Van Duzer Vineyards	\$54.00
Willamette Valley OR	
Tempranillo - Diaz Bayos 15 Meses	\$48.00
Ribera Del Duero ES	
Tempranillo - Altos Ibericos Reserva	\$54.00
Rioja SP	
Malbec - Luca Old Vine Malbec	\$54.00
Mendoza AR	
Merlot - Stags' Leap	\$58.00
Napa Valley CA	
Merlot - Rutherford Hill	\$58.00
Napa Valley CA	
Cabernet Sauvignon - Foley Johnson	\$86.00
Rutherford, Napa Valley CA	
Zinfandel - Grgich Hills Estate	\$78.00
Napa Valley CA	
Bordeaux Blend - Chateau Puy-Blanquet	\$72.00
Saint-Emilion Grand Cru FR	
Cabernet Franc - Domaine de la Noblaie "Chiens-Chiens"	\$46.00
Chinon, Loire Valley FR	
Cabernet Blend - Chappellet Mountain Cuvee	\$82.00
Napa Valley CA	
Cabernet Blend - DeLille Cellars D2	\$70.00
Columbia Valley WA	
Barbera - G.D. Vajra	\$46.00
Piedmont IT	
Nebbiolo - Boffa Barbaresco	\$78.00
Barbaresco, Piedmont IT	
Syrah - E. Guigal Saint-Joseph	\$72.00
Rhône Valley FR	
Zinfandel - Orin Swift 8 Years in the Desert	\$90.00
Saint Helena CA	

Sangiovese - Barone Ricasoli Brolio Chianti Classico	\$52.00
Tuscany IT	
Amarone della Valpolicella - Tenuta Sant'Antonio	\$94.00
Monti Garbi District IT	
Sangiovese - Tenuta di Sesta Brunello di Montalcino	\$90.00
Tuscany IT	
Nebbiolo - Gaja DaGromis	\$72.00
Barolo, Piedmont IT	
Cabernet Sauvignon - Crossbarn by Paul Hobbs	\$90.00
Napa Valley CA	
Cabernet Sauvignon - Jordan	\$110.00
Alexander Valley CA	

WINE MENU - RESERVE 11

Pinot Noir - Kosta Browne	\$180.00
Santa Rita Hills CA	
Pinot Noir - Louis Latour Beaune Premier Cru 'Vignes Franches' Côte de Beaune FR	\$140.00
Grenache Blend - Delas Chateauneuf-du-Pape Haute Pierre Rhône Valley FR	\$140.00
Cabernet Sauvignon - Heitz Cellar	\$140.00
Napa Valley CA	
Cabernet Sauvignon - Nickel & Nickel	\$185.00
St. Helena CA	
Cabernet Sauvignon - The Pact by Faust	\$220.00
Coombsville, Napa Valley CA	
Cabernet Sauvignon - Dominus Napanook	\$170.00
Yountville, Napa Valley CA	
Cabernet Sauvignon - Quintessa	\$270.00
Rutherford CA	
Cabernet Sauvignon - Quilceda Creek	\$285.00
Columbia Valley WA	
Cabernet Sauvignon - Ridge Monte Bello	\$420.00
Monte Bello Vineyard, Santa Cruz Mountains CA	
Cabernet Sauvignon - Opus One	\$620.00
Napa Valley CA	

WINE MENU - FORTIFIED 5

Palomino Fino Sherry - Tio Pepe	\$10.00
Jerez SP	
Ruby Porto - Broadbent	\$10.00
Portugal	
10 Year Old Tawny Port - Dow's	\$14.00
Portugal	
20 Year Old Tawny Port - Grahams	\$18.00
Portugal	
10 Year Old Madeira - Broadbent	\$12.00
Madeira PT	

DINNER - OYSTERS & COLD BAR 5

East Coast Oysters	\$4.00
Served on the Half Shell / Ask Your Server For Daily Varieties	
Shrimp Cocktail	\$24.00
"Aggressive" Horseradish Cocktail Sauce, Remoulade Sauce	
Plateau de Fruits de Mer	\$68.00
Oysters (6) Shrimp (6) Ahi Tuna Tartare, Shrimp Ceviche	
Ahi Tuna Tartare	\$19.00
Fattoush Salad, Fried Croutons, Sumac Dressing	
Acapulco Shrimp Ceviche	\$19.00
Pico De Gallo, Fresh Tortilla Chips	

DINNER - APPETIZERS, SOUPS & SALADS 10

Charbroiled Gulf Oysters	AVAILABLE OPTIONS
Garlic-Parmesan Butter, Grilled Sourdough	(6): \$16.00
	(12): \$20.00
	(40): \$40.00
Mussels in Green Harissa	\$24.00
White Wine, Cilantro, Grilled Sourdough	
Warm King Crab Dip	\$16.00
Parmesan, Cream Cheese, Garlic, Spices	
Ground Lamb & Pork Kebabs	\$16.00
Cilantro Feta Dip, Z'atar	
Beef Meatballs	\$15.00
Marinara, Parmigiano Reggiano, Basil	

Teriyaki Beef Skewers	\$15.00
Cherry Tomato, Cilantro	
La Brea Bakery Sourdough	\$6.00
Whipped Sea Salt Butter	
Ocean Chowder	\$15.00
Crème Fraîche, Bacon, Tarragon	
Caesar Salad	\$13.00
Parmesan Cheese, Herb Croutons, Anchovies, Boiled Egg	
The “Lodge Of Castle Hills” Salad	\$14.00
Mixed Greens, Granny Smith Apples, Candied Pecans, Goat Cheese, Champagne Vinaigrette, Fried Parsnips	

DINNER - PASTA 4

Tagliatelle Bolognese, Parmigiana Reggiano	\$26.00
Spaghetti Aglio, Olio e Pepperoncini	\$24.00
Add Shrimp	\$16.00
Add Scallops	\$30.00

DINNER - ENTREES 10

Half Gulf Coast Red Snapper Veracruz	\$48.00
Fragola, Sofrito, Oregano, Cilantro	
Pan-Seared Diver Scallops	\$42.00
Parsnip Puree, Sweet Pepperonata, Arugula Oil	
Shrimp and Grits	\$38.00
Anson Mills Stoneground Grits, Creole Cream Sauce	
Seared Rare Ahi Tuna	\$42.00
Pineapple Jalapeño Salsa, Spinach, Chili-Jam Butter	
Cioppino (Italian Fish Stew)	\$42.00
Crab, Fish, Shrimp, Mussels, Clams, Tomato Broth, Grilled Sourdough	
Warm Lobster Roll	\$55.00
Caramelized Garlic-Parmesan Butter, Thick Cut Fries	
Rack of Lamb	AVAILABLE OPTIONS
Coriander & Fennel Crust, Braised Chickpeas	
	Half Rack: \$35.00
	Full: \$65.00
Beef Short Ribs	\$38.00
Red Wine Demi, Parsnip Puree	

Filet Mignon 10oz	\$58.00
New York Strip 14oz	\$54.00
DINNER - SAUCES 3	
Creamy Horseradish	\$4.00
Bleu Cheese Crust	\$7.00
Brandy Peppercorn Sauce	\$4.00
DINNER - SEAFOOD ADD-ONS 2	
Butter Sautéed Shrimp	\$16.00
Seared Maine Diver Scallops	\$30.00
DINNER - SIDES FOR THE TABLE 5	
Duck-Fat Roasted Potatoes	\$13.00
Baked Smoked Gouda Mac & Cheese	\$14.00
Roasted Oyster Mushrooms, Chili Jam	\$13.00
Braised Chickpeas, Turmeric, Ginger, Spinach, Feta	\$13.00
Chef's Daily Vegetable	\$14.00