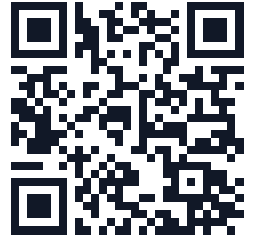


Acre 41

1901 San Antonio St Unit 130 78705-5517 · +17372439020 · Updated: Jan 14, 2026

[View online menu](#)



START YOUR DAY 4

House-Made Biscuits

\$11.00

local jam, whipped butter

Steel Cut Oatmeal

\$11.00

dried cherries, toasted pecans, brown sugar

Avocado Toast

AVAILABLE OPTIONS

spicy seeds, cilantro, lime

\$11.00

2 Over medium eggs: \$6.00

Vanilla Yogurt Bowl

\$11.00

seasonal berries

PLATES 8

Bacon Egg & Cheddar Sandwich

\$15.00

english muffin, applewood smoked bacon, scrambled eggs, white cheddar

Eggs Your Way

\$16.00

bacon or sausage, breakfast potatoes, toast

Spinach & Mushroom Egg White Omelet

\$17.00

havarti, breakfast potatoes, toast

Buttermilk Pancakes

\$15.00

lemon syrup, blackberry

Sausage & Egg Burrito

\$14.00

chicken sausage, chihuahua, pepperjack, salsa roja

Smoked Ham & Pimento Cheese Omelet

\$17.00

house pimento cheese, breakfast potatoes, toast

Huevos Rancheros

\$15.00

sunny egg, crispy tortilla, black bean, avocado, jalapeno, queso fresco

Quinoa Cakes

\$15.00

poached egg, baby spinach, arrabbiata sauce, basil

SIDES 6

Thick Cut Bacon	\$8.00
Chicken Sausage	\$7.00
Pork Sausage Links	\$7.00
Breakfast Potatoes	\$7.00
Seasonal Berries	\$7.00
Applewood Smoked Bacon	\$7.00

REFRESHMENTS ³

Ginger Sunrise	\$9.00
carrot, turmeric, orange	
Lean Green	\$9.00
Kale, cucumber, apple, lemon	
Bubbles and Brunch	\$41.00
one bottle of bubbles with a select juice flight	

STARTERS ⁶

House-Made Biscuits	\$11.00
local jam, whipped butter	
Avocado Toast	\$12.00
spicy seeds, cilantro, lime	
Vanilla Yogurt Bowl	\$11.00
seasonal berries, house-made granola	
Steel Cut Oatmeal	\$11.00
dried cherries, toasted pecans, brown sugar	
Truffle Honey Burratta	\$18.00
apricot mostarda, marcona almond, grilled rustic bread	
East Coast Oysters 3*	\$11.00
daily selection, mignonette, cocktail sauce, lemon	

BRUNCH FAVORITES ⁸

Eggs Your Way	\$16.00
bacon or sausage, breakfast potatoes, toast	
Bread Pudding French Toast	\$16.00
bourbon caramel apples, toasted pecan, vanilla whipped cream	

Huevos Rancheros	\$15.00
sunny egg, crispy tortilla, black bean, avocado, jalapeno, queso fresco	
Salmon Poke Bowl	\$20.00
maitake, edamame, cucumber, avocado, ponzu, sushi rice	
Wagyu Flat Iron & Eggs	\$21.00
eggs your way, breakfast potatoes	
Spinach & Mushroom Egg White Omelet	\$17.00
havarti, breakfast potatoes, toast	
Smoked Ham & Pinmento Cheese Omelet	\$17.00
house pimento cheese, breakfast potatoes, toast	
Buttermilk Pancakes	\$15.00
lemon syrup, blackberry	

SALADS ⁴

Simple Greens	\$10.00
red wine vinaigrette	
Southwest Salad*	\$15.00
black bean, corn, cilantro dressing, avocado, cojita cheese, cornbread croutons	
Little Gem Caesar	\$14.00
parmesan croutons, roasted garlic dressing, white anchovy	
Wedge Salad	\$18.00
thick-cut bacon, tomato, cucumber, pickled onion, gorgonzola, egg, buttermilk dressing	

SANDWICHES ⁵

Brush Creek Ranch Wagyu Burger	\$22.00
aged cheddar, grilled onion, tomato jam, kewpie mayo	
Prime Rib French Dip	\$20.00
natural beef jus, horseradish cream, french roll	
Acre 41 Club	\$18.00
smoked turkey, bibb lettuce, tomato, bacon, swiss, garlic mayo	
Bacon Egg & Cheddar English Muffin	\$15.00
applewood smoked bacon fried egg, cheddar	
Sausage & Egg Burrito	\$14.00
chicken sausage, queso chihuahua, pepperjack, salsa roja	

BURGERS & SANDWICHES ⁴

Brush Creek Ranch Wagyu Burger*	\$22.00
aged cheddar, grilled onion, tomato jam, kewpie mayo	
Crispy Koji Chicken*	\$18.00
brussels slaw, toasted baguette, heirloom tomato	
Prime Rib French Dip	\$20.00
natural beef jus, horseradish cream, french roll	
Acre 41 Club	\$18.00
smoked turkey, bibb lettuce, bacon, smoked gouda, garlic mayo	

MAINS 5

Faroe Islands Salmon	\$35.00
wild rice, manchego roasted asparagus, heirloom tomato salsa	
Diver Scallops	\$39.00
miso-ginger cream, roasted trumpet mushroom, wilted spinach	
Truffled Bucatini	\$24.00
beurre monte, pecorino romano, black truffle	
Chile-Glazed Organic Chicken	\$30.00
broiled sweet potato, blistered sweet pepper, red chile glaze	
Wagyu Flat Iron 10 oz	\$40.00
fries, garlic butter	

HOUSE SPECIALTIES 7

Faroe Islands Salmon*	\$35.00
*ACRE 41 Specialty Item. wild rice, manchego roasted asparagus, heirloom tomato salsa	
Gulf Shrimp and Grits	\$32.00
charred corn, white cheddar, grits, blistered tomato, jalapeño	
Diver Scallops	\$39.00
miso-ginger cream, roasted trumpet mushroom, wilted spinach	
Truffled Bucatini	\$24.00
beurre fondue, pecorino, parmesan, black pepper	
Belly-On Pork Chop*	\$40.00
*ACRE 41 Specialty Item. heirloom carrot, roasted brussels, cider-maple jus	
Chile-Glazed Organic Chicken	\$30.00
broiled sweet potato, blistered sweet peppers	
14oz Prime Rib	\$48.00
natural beef jus, horseradish cream, whipped potato	

SIGNATURE STEAKS 2

Acre Style Filet **\$75.00**

8oz Petit Filet, lump crab, asparagus, black truffle béarnaise

Texas Style Filet **\$65.00**

8oz Petit Filet, brown butter, crawfish, red wine jus

STEAKS 6

Fred Linz Heritage Petit Filet **\$55.00**

U.S.D.A Center Cut NY Strip* **\$60.00**

Fred Linz Heritage Barrell Cut Filet **\$62.00**

U.S.D.A Prime Dry-aged Bone-In Ribeye **\$85.00**

Fred Linz Heritage Bone-in Filet **\$65.00**

U.S.D.A Prime Tomahawk Ribeye **\$225.00**

THE EXTRA ACRE 8

Hollandaise **\$4.00**

Black Truffle Béarnaise **\$5.00**

Creamy Horseradish **\$4.00**

Bourbon Peppercorn **\$5.00**

White Truffle Butter **\$4.00**

Red Wine Jus **\$4.00**

Add Acre or Texas Style to any steak **\$25.00**

Add Scallop **\$8.00**

SIGNATURE SIPS 9

Acre 41 Old Fashioned **\$15.00**

Elijah Craig bourbon, vanilla demerara, black walnut bitters

Fall Spiced Old Fashioned **\$15.00**

Dickel 8 year bourbon, house pumpkin cinnamon syrup, walnut bitters

Smoked Manhattan **\$16.00**

Brush Creek Ranch Rye, sweet vermouth, angostura bitters

Stone Fruit Mule **\$13.00**

Plum & mint infused vodka, ginger beer, lime

Still Austin Spritz	\$14.00
Still Austin bourbon, luxardo orange, prosecco, spiced bitters	
Honey for the Bees	\$14.00
Barr Hill gin, raspberry, lemon, honey	
Southern Hospitality	\$14.00
21 Seeds jalepeno and cucumber tequila, blood orange liqueur, agave, cucumber	
Espresso Martini	\$15.00
Ketel One vodka, Mr. Black Coffee liqueur, vanilla demerara, espresso	
Smokey on Guad	\$15.00
Dos Hombres Mezcal, prosecco, apricot, grapefruit, lemon	

MOCKTAILS 2

Blue Jay	\$10.00
blueberry, mint, vanilla, lemon, lime, ginger beer	
Campus Sundown	\$10.00
strawberry, basil, lime, topo chico	

BRUNCH-TAILS 1

Bubbles and Brunch	\$41.00
1 bottle of bubbles with a select juice flight	

SEASONAL DRAFTS 5

High Sign 'El Berto' Mexican Lager	\$7.00
Meanwhile Pilsner	\$8.00
Austin Beerworks 701 Sun, Session IPA	\$7.00
Pinthouse Electric Jellyfish Hazy IPA	\$9.00
Live Oak Amber	\$7.00

AMERICAN CRAFTS 4

Austin Beerworks, Fire Eagle IPA	\$7.00
New Belgium Fat Tire, Classic Ale	\$7.00
Live Oak, Hefeweizen	\$7.00
Fairweather Common Cider	\$7.00

THE USUAL SUSPECTS 6

Bud Light	\$6.00
Lone Star	\$6.00
Miller Lite	\$6.00
Michelob Ultra	\$6.00
Shiner Bock	\$6.00
Heineken 00 N/A	\$5.00

DESSERTS ⁴

Key Lime Pie	\$10.00
toasted meringue	
Bread Pudding	\$12.00
brioche, salted caramel, a la mode	
Apple Tart	\$12.00
Oat crumble, vanilla ice cream, bourbon salted caramel	
Warm Cast Iron Brownie	\$12.00
Mexican vanilla ice cream	

SPARKLING ¹

Prosecco, Poggio Costa, Veneto, Italy	\$11.00
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ROSE ¹

Schug Rose	\$12.00
Sonoma, California	

WHITE ³

Pinot Gris, Erath, Oregon	\$12.00
Chardonnay, Drumheller, Columbia Valley, Washington	\$11.00
Sauvignon Blanc, Marlborough Estates, New Zealand	\$11.00

RED ³

Cabernet Sauvignon, Drumheller, Columbia Valley, Washington	\$11.00
Pinot Noir, Landmark Overlook, California	\$13.00
Malbec, Zuccardi, Mendoza, Argentina	\$14.00

DRAFT BEER ⁵

Hi Sign 'El Berto' Mexican Lager	\$5.00
Meanwhile Pilsner	\$6.00
Austin Beerworks 701 Sun Session IPA	\$5.00
Live Oak Hefeweizen	\$5.00
Pinthouse Electric Jellyfish Hazy IPA	\$7.00

ROSÉ ²

Schug Rose, Sonoma, California	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Peyrassol Commanderie de Rose, Cotes de Provence, France	AVAILABLE OPTIONS
	\$16.00
	\$64.00

OLD WORLD WHITE ¹⁰

Greco di Tufo, Villa Matilde, Campania, Italy	\$52.00
Pinot Bianco, Visintini, Friuli, Italy	\$56.00
Pinot Grigio, Terlato, Friuli, Italy	\$67.00
Chardonnay, Deux Montille Mersault 1er Cru 'Les Poruzots' Meursault, France 2012	\$240.00
Chardonnay, Morgan "Metallico", Monterey, California	\$64.00
Albariño, Terras Gauda, Rias Baixas, Spain	\$60.00
Jacquère, Domaine Richel 'La Combelle', Apremont, France	\$58.00
Riesling, Schloss Vollrads, Rheingau, Germany	\$64.00
Vermentino, Il Monticello 'Colli di Luni', Liguria, Italy	\$52.00
Sauvignon Blanc, Les Rochettes, Sancerre, Loire Valley, France	\$84.00

NEW WORLD WHITE ¹⁰

Vermentino, Duchman, Texas Plains, Texas	\$54.00
Chenin Blanc, Quinta Essentia, Stellenbosch, South Africa	\$105.00
Pinot Gris, Sokol Blosser, Willamette Valley, Oregon	\$52.00
Chardonnay, Domaine Drouhin 'Arthur', Dundee Hills, Oregon	\$82.00
Chardonnay, Tyler 'Dieberg Vineyard' Santa Maria Valley, California	\$105.00

Chardonnay, Rancho Las Hermanas, Santa Lucia Highlands, California	\$80.00
Chardonnay, Landmark Overlook, California	\$65.00
Chardonnay, Far Niente, Napa Valley, California	\$128.00
Chardonnay, Jayson Pahlmeyer, Napa Valley, California	\$120.00
Sauvignon Blanc, Duckhorn, Napa Valley, California	\$63.00

REDS 23

Pinot Noir, Camille Giroud, Maranges 1er Cru Le Croix Moines, Burgandy, France 2018	\$160.00
Pinot Noir, Domaine Lucien Crochet, Sancerre La Croix Du Roy Rouge, Loire Valley, France	\$95.00
Pinot Nero, Marchese Leopoldo, Piemonte, Italy	\$62.00
Blaufrankisch, Wallner, Carnuntum, Austria	\$60.00
Cabernet Franc, Domaine Guiberteau 'Les Chapaudaisies', Saumer, France	\$130.00
Grenache Blend, Famille Perrin, Châteauneuf-du-Pape, France	\$120.00
Malbec, Los Olivos, Mendoza, Argentina	\$60.00
Nebbiolo, Marcarini 'Lasarin' Piedmont, Italy	\$56.00
Nebbiolo, Luigi Einaudi 'Ludo' Barolo, Italy	\$98.00
Nebbiolo, Cigliuti 'Serraboella' Barbaresco, Italy	\$140.00
Nebbiolo, Aldo Conterno, Barolo, Italy 2016	\$200.00
Sangiovese, Antinori Peppoli Chianti Classico, Tuscany, Italy	\$60.00
Sangiovese, Guidotti Vino Nobile di Montepulciano, Tuscany, Italy	\$90.00
Sangiovese, Poggio Landi Brunello di Montalcino, Tuscany, Italy	\$128.00
Sangiovese & Cabernet Blend, Antinori Tignanello, Tuscany, Italy 2019	\$315.00
Sangiovese, Cabernet, Merlot Blend, Ornellaia Le Volte, Tuscany, Italy	\$62.00
Sangiovese, Mutiliana, Emilia-Romagna, Italy	\$105.00
Tempranillo, Numanthia Termes, Spain	\$70.00
Bordeaux Blend, Chateau Magnol, Haut-Medoc, France	\$65.00
Bordeaux Blend, Chateau Le Puy Emilien, Bordeaux, France	\$140.00
Bordeaux Blend, Chateau Haut-Brion, Premier Grand Cru Classé, Pessac-Léognan, France 2012	\$1,200.00

Bordeaux Blend, Clarendelle, Haut Brion, France	\$75.00
Cabernet Blend, Quintessa, Rutherford, Napa Valley, California	\$575.00
MORE REDS <small>34</small>	
Pinot Noir, Willfull, Willamette Valley, Oregon	\$65.00
Pinot Noir, Stoller, Willamette Valley, Oregon	\$60.00
Pinot Noir, Sanford, Santa Barbara County, California	\$112.00
Pinot Noir, Penner-Ash, Willamette Valley, Oregon	\$110.00
Pinot Noir, Resonance, Yamhill Carlton, Oregon 2017	\$150.00
Pinot Noir, Walter Hansel 'Cahill Lane' Russian River Valley - Sonoma, California	\$125.00
Pinot Noir, Fort Ross Vineyards, Fort Ross Seaview - Sonoma Coast, California	\$105.00
Pinot Noir, Pisoni Vineyards 'Lucia' Gary's Vineyard, Santa Lucia Highlands, California 2017	\$160.00
Pinot Noir, Eyrie 'Daphne,' Dundee Hills, Oregon 2018	\$190.00
Merlot, Pride, Napa Valley, California	\$145.00
Grenache, Syrah, Petite Sirah Blend, Orin Swift 'Abstract' California	\$90.00
Malbec & Cabernet Blend, Trefethen 'Dragons Tooth' Napa Valley, California	\$135.00
Syrah & Cabernet Blend, Jonata 'Todos' Santa Ynez, California	\$102.00
Syrah, Petite Sirah, Cabernet Blend, The Prisoner, California	\$98.00
Aglianico, Duchman, Texas Plains, Texas	\$60.00
Cabernet Sauvignon, Daou, Paso Robles, California	\$72.00
Cabernet Sauvignon, Antica, Napa Valley, California	\$115.00
Cabernet Sauvignon, Mollydooker 'The Maitre D' McLaren Vale, Australia	\$92.00
Cabernet Sauvignon, Canvasback, Red Mountain, Washington	\$96.00
Red Blend, Quilt "Fabric of the Land" California	\$95.00
Cabernet Sauvignon, Rutherford Hill, Napa Valley, California	\$130.00
Cabernet Sauvignon, Justin 'Isosceles' Paso Robles, California 2018	\$165.00
Cabernet Sauvignon, Silver Oak, Alexander Valley 2018	\$175.00
Cabernet Sauvignon, Stag's Leap Wine Cellars 'Artemis', Napa Valley, California 2019	\$165.00
Cabernet Sauvignon, Caymus, Napa Valley, California 2020	\$185.00

Cabernet Sauvignon, Cade, Howell Mt. Napa Valley, California 2018	\$255.00
Cabernet Sauvignon, Jonata 'El Desafio' Santa Ynez, California 2014	\$270.00
Cabernet Sauvignon, O'Shaugnessy, Mt. Veeder- Napa Valley, California 2018	\$220.00
Cabernet Sauvignon, Klipsun Vineyard, Red Mountain, Washington 2016	\$345.00
Cabernet Sauvignon, Diamond Creek 'Gravelly Meadow' Napa Valley, California 2017	\$530.00
Cabernet Sauvignon, Dominus, Napa Valley, California 2017	\$540.00
Cabernet Sauvignon, Paul Hobbs, Beckstoffer to Kalon, Napa Valley, California 2015	\$1,100.00
Cabernet Sauvignon, Obsidian, Red Hills, California	\$100.00
Cabernet Sauvignon, Inglenook, Napa Valley, California	\$150.00

BOURBON WHISKEY 55

1792 Bottled in Bond, 100 Pf.	\$13.00
1792 Full Proof, 125 Pf.	\$13.00
1792 Small Batch, 93.7 Pf.	\$13.00
Angel's Envy, 86.6 Pf.	\$15.00
Angel's Envy Cask Strength 2021, 120.7 Pf.	\$32.00
Basil Hayden's, 80 Pf.	\$13.00
Basil Hayden's 10 Year, 80 Pf.	\$25.00
Blanton's Single Barrel, 93 Pf.	\$22.00
Bomberger's 2019, 108 Pf.	\$35.00
Brush Creek Ranch Bourbon, 94 Pf.	\$15.00
Colonel E.H. Taylor Jr. Small Batch, 100 Pf.	\$13.00
Eagle Rare 10 Year, 90 Pf.	\$12.00
Elijah Craig Small Batch, 94 Pf.	\$12.00
Elijah Craig Barrel Proof, 120.8 Pf.	\$20.00
Four Roses Small Batch, 104 Pf.	\$12.00
Four Roses Single Barrel, 100 Pf.	\$15.00
Garrison Brother's Cowboy, 131.3 Pf.	\$34.00
Heaven Hill Bottled in Bond 7 Year, 100 Pf.	\$15.00

Heaven's Door Single Barrel, 100 Pf.	\$15.00
Henry Mckenna Bottled in Bond 10 Year, 100 Pf.	\$20.00
High West American Prairie, 92 Pf.	\$12.00
Hudson Baby Bourbon, 92 Pf.	\$15.00
Jefferson's Ocean: Aged at Sea Voyage 15, 90 Pf.	\$23.00
Kentucky Owl, 112.8 Pf.	\$35.00
Kentucky Vintage, 90 Pf.	\$11.00
Knob Creek Single Barrel Reserve 9 Year, 100 Pf.	\$16.00
Larceny Small Batch, 92 Pf.	\$15.00
Larceny Barrel Proof, 122.6 Pf.	\$19.00
Legent, 94 Pf.	\$15.00
Maker's Mark, 90 Pf.	\$12.00
Maker's 46, 94 Pf.	\$13.00
Maker's Mark Cask Strength, 110.4 Pf.	\$15.00
Michter's US 1 Small Batch, 91.4 Pf.	\$15.00
Noah's Mill, 114.3 Pf.	\$16.00
Noble Oak Double Oak, 90 Pf	\$14.00
Old Forester, 100 Pf.	\$10.00
Old Forester 1897 Bottled in Bond, 100 Pf.	\$17.00
Old Fitzgerald Bottled in Bond 11 Year, 100 Pf.	\$35.00
Pure Kentucky XO, 107 Pf.	\$12.00
Russel's Reserve 10 Year, 90 Pf.	\$13.00
Russel's Reserve Single Barrel, 110 Pf.	\$15.00
Stagg Jr., 128.7 Pf.	\$21.00
Still Austin Straight Bourbon, 98.4 Pf.	\$11.00
Still Austin Cask Strength, 118 Pf.	\$14.00
Treaty Oak Ghost Hill, 95 Pf.	\$13.00
Weller 12 Year, 90 Pf. **when available	\$20.00

Weller Special Reserve, 90 Pf. **when available	\$24.00
Widow Jane Small Batch 10 Year, 91 Pf.	\$22.00
Wilderness Trail Bottled in Bond Small Batch, 100 Pf.	\$16.00
Wilderness Trail Bottled in Bond Single Barrel, 100 Pf.	\$16.00
Wild Turkey Longbranch, 86 Pf.	\$12.00
Wild Turkey 101, 101 Pf.	\$13.00
Willett Pot Still, 94 Pf.	\$17.00
Woodford Reserve, 90.4 Pf.	\$12.00
Woodford Double Oak, 90.4 Pf.	\$16.00

AMERICAN WHISKEY ⁴

Balcones Baby Blue, 92 Pf.	\$15.00
Balcones Single Pot Still Bourbon, 92 Pf.	\$16.00
Jack Daniel's Old No.7, 80 Pf.	\$10.00
Buffalo Trace, 90 Pf.	\$13.00

CANADIAN WHISKEY ¹

Crown Royal, 80 Pf.	\$10.00
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BLENDED SCOTCH WHISKY ⁵

Chivas 12 Year, 80 Pf.	\$13.00
Dewar's White Label, 80 Pf.	\$11.00
Johnnie Walker Black Label, 80 Pf.	\$13.00
Johnnie Walker Blue Label, 80 Pf.	\$38.00
Monkey Shoulder, 86 Pf.	\$12.00

SINGLE MALT SCOTCH WHISKY ¹⁸

Aberfeldy 16 Year, 86 Pf.	\$19.00
Aberfeldy 18 Year, 86 Pf.	\$30.00
Ardbeg Wee Beastie 5 Year, 94.8 Pf.	\$14.00
Ardbeg 25 Year	\$100.00

Balvenie Doublewood 12 Year, 86 Pf.	\$20.00
Balvenie Caribbean Cask 14 Year, 86 Pf.	\$23.00
Balvenie 21 Year Portwood Finish, 86 Pf.	\$40.00
Glenfiddich 18 Year, 86 Pf.	\$35.00
Glenlivet 12 Year, 80 Pf.	\$17.00
Glenmorangie 15 Year Nectar d'Or, 92 Pf.	\$20.00
Highland Park 12 Year, 86 Pf.	\$20.00
Highland Park 18 Year, 86 Pf.	\$35.00
Lagavulin 16 Year, 86 Pf.	\$30.00
Laphroig 10 Year, 86 Pf.	\$16.00
Macallan 12 Year, 86 Pf.	\$24.00
Macallan 15 Year, 86 Pf.	\$36.00
Macallan 18 Year, 86 Pf.	\$50.00
Oban 14 Year, 86 Pf.	\$28.00

JAPANESE WHISKY 8

Hibiki Harmony, 86 Pf.	\$30.00
Mars Iwai 45 Green Label, 90 Pf.	\$35.00
Mars Tsunuki the First, 118 Pf.	\$38.00
Nikka Coffey Grain, 90 Pf.	\$18.00
Nikka Yoichi Single Malt, 90 Pf.	\$24.00
Suntory Toki, 86 Pf.	\$12.00
Mizunara Founder's Collection, 114.2 Pf.	\$250.00
Yamazaki, 86 Pf.	\$32.00

IRISH WHISKEY 6

Green Spot, 80 Pf.	\$17.00
Jameson, 80 Pf.	\$10.00
Teeling Small Batch, 92 Pf.	\$15.00
Teeling Single Malt, 92 Pf.	\$18.00

Teeling Pot Still, 90 Pf.	\$16.00
Yellow Spot, 92 Pf.	\$28.00
RYE WHISKY 16	
Angels Envy, 100 Pf.	\$22.00
Castle & Key Restoration, 99 Pf.	\$19.00
Elijah Craig, 94 Pf.	\$12.00
High West Double, 92 Pf.	\$13.00
Heaven's Door, 92 Pf.	\$13.00
Jefferson's Cognac Cask Finish, 94 Pf.	\$18.00
Knob Creek Straight, 100 Pf.	\$11.00
Michter's US 1 Single Barrel, 84.8 Pf.	\$17.00
Redemption, 92 Pf.	\$10.00
Rittenhouse Bottled in Bond, 100 Pf.	\$11.00
Sazerac, 90 Pf.	\$13.00
Templeton, 80 Pf.	\$12.00
Willett 4 Year, 107.4 Pf.	\$18.00
Wilderness Trail, 115 Pf.	\$17.00
Whistlepig 10 Year, 100 Pf.	\$20.00
Whistlepig 18 Year, 92 Pf.	\$60.00

BLANCO 8

Casamigos	\$18.00
Don Juilo	\$14.00
Espolon	\$10.00
Lalo	\$14.00
Milagro	\$10.00
Patron	\$12.00
Pueblo Viejo	\$10.00
Socorro	\$12.00

REPOSADO 6

Casamigos	\$20.00
Clase Azul	\$27.00
Cincoro	\$25.00
Don Julio	\$16.00
Partida	\$12.00
Villa One	\$13.00

ANEJO 5

Casamigos	\$20.00
Herradura	\$14.00
Milagro Barrel Select Barrel Reserve	\$25.00
Partida	\$12.00
Patron	\$15.00

EXTRA ANEJO 4

Avion Reserva 44	\$30.00
Don Julio 1942	\$35.00
Gran Patron Burdeos	\$57.00
Clase Azul Ultra	\$125.00

MEZCAL 7

Banhez Joven	\$11.00
Casamigos Joven	\$20.00
Del Maguey Pechuga	\$62.00
Del Maguey Vida	\$12.00
Dos Hombres	\$16.00
Monetlobos Joven	\$12.00
Sombra Espadin	\$11.00

JUNIPER 14

Aviation	\$11.00
Bombay East	\$12.00
Bombay Sapphire	\$12.00
Citadelle	\$10.00
Ford's	\$10.00
Hayman's Old Tom	\$10.00
Hendrick's	\$11.00
Ophir	\$14.00
Plymouth	\$11.00
Roku	\$10.00
St George's Dry Rye	\$12.00
Tanqueray	\$11.00
The Botanist	\$12.00
Zephyr Black	\$11.00

SUGAR CANE 12

Appleton Estate	\$10.00
Bacardi	\$10.00
Brugal 1888	\$12.00
Captain Morgan	\$10.00
Clement VSOP Agricole	\$11.00
Diplomatico Rum Reserva Exclusiva	\$13.00
Flor de Cana 18 Year	\$14.00
Gosling's Black Seal Rum	\$10.00
Plantation OFTD	\$12.00
Plantation 3 Star	\$12.00
Ron Zacapa Centario XO Rum Solera Gran Reserva	\$28.00
Rum Haven	\$10.00

FRUIT 4

Barsol Pisco	\$11.00
Courvoisier VS	\$12.00
Hennessy Paradis Imperial	\$195.00
Hennessy Privileged VSOP	\$24.00

VODKA ¹⁰

Belvedere	\$12.00
Brush Creek Ranch	\$11.00
Carbon County	\$10.00
Chopin	\$11.00
Deep Eddy Lemon	\$10.00
Deep Eddy Ruby Red	\$10.00
Dripping Springs	\$11.00
Grey Goose	\$14.00
Ketel One	\$12.00
Tito's	\$10.00

THANKSGIVING PLATE ¹

Thanksgiving Plate	\$35.00
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pickle-brined fried turkey, boursin broccolini, andouille and chestnut stuffing, potato mousseline

CHRISTMAS SPECIAL ¹

Christmas Special	\$59.00
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Linz Heritage Farm Prime rib, creamed spinach, roasted carrot, potato mousseline

DESSERT ⁴

Key Lime Pie	\$10.00
toasted meringue	
Peanut Butter Pretzel Pie	\$8.00
chocolate ganache	
Bread Pudding	\$8.00
brioche, salted caramel, a la mode	

Warm Cast Iron Brownie

\$12.00

Mexican vanilla ice cream

APPETIZERS 4

Waygu Beef Carpaccio

Truffle, parmesan, lemon zest, black Pepper crostini

Truffle Honey Burrata

Apricot mostarda, marcona almond, grilled rustic bread

Gulf Shrimp Cocktail

Cocktail sauce, fresh grated horseradish

Golden Beet and Apple Salad

Arugula, whipped goat cheese, sunflower seeds, sherry vinaigrette

DINNER 5

Belly-on Pork Chop

Heirloom carrot, roasted brussels, pommes puree, cider maple jus

Ora King Salmon

Wild rice, manchego roasted asparagus, heirloom tomato salsa

Truffled Spaghetti

Beurre fondue, pecorino, parmesan, black pepper

Linz Heritage Angus Beef Filet

Broccolini, pommes puree

1/2 Lobster

\$25.00

Add-on

SUSHI 2

Crunchy Spicy Tuna Roll

\$14.00

piquillo aioli, ahi tuna, nori, frenso chile

Crispy Crab Roll*

\$17.00

orange vinaigrette, katafi, cilantro