



TO-GO SHAREABLES 7

ANTIPASTO PLATTER \$15.00

English White Cheddar, Fresh Mozzarella, Prosciutto, Salami, Assorted Olives, Marinated Mushrooms and Red Pepper Relish, and Mixed Nuts, Served with Crackers and Toasted Bread

HUMMUS \$11.50

House Made with Feta, Sundried Tomatoes, Tzatziki and Olives, Served with Warm Pita Bread or Sliced Veggies

SHINER BOCK QUESO BLANCO AVAILABLE OPTIONS

White American, Smoked Gouda, Jalapeños, Tomatoes and Cilantro, Served with White Corn Tortilla Chips \$11.00  
Chorizo: \$3.00

TOMATILLO-AVOCADO SALSA \$11.00

Fresh Tomatillos blended with Avocado, Jalapeño and Cilantro, Served with White Corn Tortilla Chips

SPINACH -ARTICHOKE \$11.50

Creamy Blend of Gruyere, White American, and Parmesan Romano Cheese, Served with Warm Pita Bread or White Corn Tortilla Chips

BRUSCHETTA \$10.50

English White Cheddar, Fresh Mozzarella, Sundried Tomatoes, Balsamic Reduction and Basil

GAMBAS \$14.50

Spanish Style Garlic Shrimp with Smoked Paprika, Served with Toasted Cheesy Sourdough Bread

TO-GO SOUP AND SALAD 9

SOUP OF THE DAY AVAILABLE OPTIONS

Bowl: \$7.00  
Cup: \$5.00

TOMATO BASIL SOUP AVAILABLE OPTIONS

Bowl: \$7.00  
Cup: \$5.00

GARDEN SPINACH SALAD \$12.50

Strawberries, Cherry Tomatoes, Red Onions, Gorgonzola, Candied Pecans and Honey-Dijon Vinaigrette

HEIRLOOM BEET SALAD \$13.00

Heirloom Beets, Chopped Romaine, Mixed Nuts, Goat Cheese, served with Balsamic Glaze and Extra Virgin Olive Oil

SPANISH CAESAR SALAD \$12.00

Hearts of Romaine, Croutons, Shaved Manchego Cheese, with House Caesar Dressing



|                                                                                                                                                               |                          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>ARRABIATA FLATBREAD</b>                                                                                                                                    | <b>\$15.00</b>           |
| Pepperoni, Italian Sausage, Mozzarella, Parmesan-Romano Cheese and Red Onions                                                                                 |                          |
| <b>PULLED PORK FLATBREAD</b>                                                                                                                                  | <b>\$15.50</b>           |
| Roasted Pulled Pork, BBQ Sauce, Mozzarella, Parmesan-Romano Cheese and Caramelized Onions                                                                     |                          |
| <b>PROSCIUTTO FLATBREAD</b>                                                                                                                                   | <b>\$15.50</b>           |
| Prosciutto, Mozzarella, Parmesan-Romano Cheese, Arugula, Fresh Tomatoes, and Chili Oil                                                                        |                          |
| <b>VEGGIE FLATBREAD</b>                                                                                                                                       | <b>\$13.50</b>           |
| Basil Pesto, Mozzarella, Parmesan-Romano Cheese, Red Bell Peppers, Red Onions, Crimini Mushrooms, Baby Spinach and Sliced Black Olives                        |                          |
| <b>TO-GO DESSERTS</b> 3                                                                                                                                       |                          |
| <b>LAVA CAKE</b>                                                                                                                                              | <b>\$9.00</b>            |
| Warm and Goopy in the Center, Served with Chocolate Sauce and Fresh Berries                                                                                   |                          |
| <b>NEW YORK STYLE CHEESECAKE</b>                                                                                                                              | <b>\$8.50</b>            |
| Served with Fresh Strawberries Choose: Plain, With Strawberry Sauce, or With Chocolate Sauce                                                                  |                          |
| <b>WARM BREAD PUDDING</b>                                                                                                                                     | <b>\$9.00</b>            |
| Our signature dessert, made with a Maple-Bourbon Butter Sauce, and Vanilla Bean Ice Cream                                                                     |                          |
| <b>DINE-IN SHAREABLES</b> 8                                                                                                                                   |                          |
| <b>ANTIPASTO PLATTER</b>                                                                                                                                      | <b>\$15.00</b>           |
| English White Cheddar. Prosciutto, Salami, Assorted Olives, Marinated Mushrooms and Red Pepper Relish, and Mixed Nuts, Served with Crackers and Toasted Bread |                          |
| <b>HUMMUS</b>                                                                                                                                                 | <b>\$11.50</b>           |
| House Made with Feta, Sundried Tomatoes, Tzatziki and Olives, Served with Warm Pita Bread or Sliced Veggies                                                   |                          |
| <b>SHINER BOCK QUESO BLANCO</b>                                                                                                                               | <b>AVAILABLE OPTIONS</b> |
| White American, Smoked Gouda, Jalapeños, Tomatoes and Cilantro, Served with White Corn Tortilla Chips                                                         |                          |
| Dinner: \$11.00                                                                                                                                               |                          |
| Chorizo: \$3.00                                                                                                                                               |                          |
| <b>TOMATILLO-AVOCADO SALSA</b>                                                                                                                                | <b>\$11.00</b>           |
| Fresh Tomatillos blended with Avocado, Jalapeño and Cilantro - Served with White Corn Tortilla Chips                                                          |                          |
| <b>SPINACH-ARTICHOKE</b>                                                                                                                                      | <b>\$11.50</b>           |
| Creamy Blend of Gruyere, White American, and Parmesan Romano Cheese, Served with Warm Pita Bread or White Corn Tortilla Chips                                 |                          |
| <b>BRUSCHETTA</b>                                                                                                                                             | <b>\$10.50</b>           |
| English White Cheddar, Fresh Mozzarella, Sundried Tomatoes, Balsamic Reduction and Basil                                                                      |                          |
| <b>BAKED BRIE</b>                                                                                                                                             | <b>\$12.00</b>           |
| Warm Puff Pastry with Apricot Glaze Served with Crackers and Fresh Fruit                                                                                      |                          |
| <b>GAMBAS</b>                                                                                                                                                 | <b>\$14.50</b>           |
| Spanish Style Garlic Shrimp with Smoked Paprika, Served with Toasted Cheesy Sourdough Bread                                                                   |                          |

DINE-IN HOUSE MADE SOUPS & SALADS 9

| SOUP OF THE DAY                                                                                            | AVAILABLE OPTIONS |
|------------------------------------------------------------------------------------------------------------|-------------------|
|                                                                                                            | Bowl: \$7.00      |
|                                                                                                            | Cup: \$5.00       |
| TOMATO BASIL SOUP                                                                                          | AVAILABLE OPTIONS |
|                                                                                                            | Bowl: \$7.00      |
|                                                                                                            | Cup: \$5.00       |
| GARDEN SPINACH SALAD                                                                                       | \$12.50           |
| Strawberries, Cherry Tomatoes, Red Onions, Gorgonzola, Candied Pecans with a Honey-Dijon Vinaigrette       |                   |
| HEIRLOOM BEET SALAD                                                                                        | \$12.50           |
| Heirloom Beets, Chopped Romaine, Mixed Nuts, Goat Cheese, with a Balsamic Glaze and Extra Virgin Olive Oil |                   |
| SPANISH CAESAR SALAD                                                                                       | \$12.00           |
| Hearts of Romaine, Croutons, Shaved Spanish Manchego Cheese with a House Caesar Dressing                   |                   |
| FUNGI SALAD                                                                                                | \$12.00           |
| Roasted Crimini Mushrooms, Baby Arugula, Shaved Manchego, with Truffle Oil and a Red Wine Vinaigrette      |                   |
| CAPRESE SALAD                                                                                              | \$11.50           |
| Tomato and Mozzarella Cheese with Olive Oil, Basil, Oregano and a Balsamic Glaze                           |                   |
| COBB SALAD                                                                                                 | \$13.00           |
| Hearts of Romaine, Cherry Tomatoes, Bacon, Fried Egg, Red Onions, Gorgonzola with a House Ranch Dressing   |                   |
| SIDE SPINACH SALAD                                                                                         | \$7.00            |
| Spinach, Cherry Tomatoes, Red Onion, with Balsamic Vinaigrette                                             |                   |

DINE-IN SANDWICHES 6

|                                                                                                                              |                   |
|------------------------------------------------------------------------------------------------------------------------------|-------------------|
| GRILLED CHICKEN SANDWICH                                                                                                     | \$14.50           |
| Seasoned Grilled Chicken, Fresh Sliced Mozzarella, Sundried Tomato Aioli, Fresh Arugula and Tomato, Served on Ciabatta Bread |                   |
| SEARED NY STEAK SANDWICH                                                                                                     | \$15.50           |
| Choice NY Strip Steak, Havarti, Arugula, Red Onion and Herb Mayo, served on Toasted Ciabatta Bread                           |                   |
| BLT SANDWICH                                                                                                                 | \$12.50           |
| Applewood Bacon, Tomatoes, Romaine and Herb Mayo on Sourdough or a Fresh Croissant                                           |                   |
| THE SHANEWICH SANDWICH                                                                                                       | \$13.50           |
| Our delicious BLT topped with a Fried Egg on Sourdough or a Fresh Croissant                                                  |                   |
| CUBAN SANDWICH                                                                                                               | \$14.50           |
| Smoked Ham, Pulled Pork, Dijon Mustard, Havarti, Dill Slices and Jalapeños (upon request), served on Ciabatta Bread          |                   |
| GRILLED CHEESE SANDWICH                                                                                                      | AVAILABLE OPTIONS |
| Mozzarella, Havarti, Mayo, and Sundried Tomatoes served on Toasted Sourdough                                                 |                   |
|                                                                                                                              | \$12.00           |
|                                                                                                                              | Add Bacon: \$2.00 |

DINE-IN GRILLED FLATBREADS 9

|                                                                                                                                   |         |
|-----------------------------------------------------------------------------------------------------------------------------------|---------|
| MARGHERITA FLATBREAD                                                                                                              | \$13.00 |
| Marinara, Mozzarella, Fresh Roma Tomato, Basil, Balsamic Glaze and Shredded Parmesan                                              |         |
| PEPPERONI FLATBREAD                                                                                                               | \$14.00 |
| Marinara, Mozzarella, Parmesan-Romano Cheese and Pepperoni                                                                        |         |
| GRILLED CHICKEN FLATBREAD                                                                                                         | \$14.50 |
| House Marinara, Mozzarella, Parmesan-Romano Cheese, Red Onions and Roasted Red Peppers                                            |         |
| SHRIMP PESTO FLATBREAD                                                                                                            | \$16.50 |
| Marinated Tiger Shrimp, Basil Pesto Sauce, Mozzarella, Parmesan-Romano Cheese and Rainbow Cherry Tomatoes                         |         |
| NY STRIP STEAK FLATBREAD                                                                                                          | \$16.50 |
| Mozzarella, Parmesan-Romano, Arugula, Tender NY Strip, Caramelized onion, Balsamic Glaze                                          |         |
| ARRABIATA FLATBREAD                                                                                                               | \$15.00 |
| Pepperoni, Italian Sausage, Mozzarella, Parmesan-Romano Cheese and Red Onions                                                     |         |
| PULLED PORK FLATBREAD                                                                                                             | \$15.50 |
| Roasted Pulled Pork, BBQ Sauce, Mozzarella, Parmesan-Romano Cheese and Caramelized Onions                                         |         |
| PROSCIUTTO FLATBREAD                                                                                                              | \$15.50 |
| Prosciutto, Mozzarella, Parmesan-Romano Cheese, Arugula, Fresh Tomatoes, and Chili Oil                                            |         |
| VEGGIE FLATBREAD                                                                                                                  | \$13.50 |
| Basil Pesto, Mozzarella, Parmesan-Romano Cheese, Red Bell Peppers, Red Onions, Crimini Mushrooms, Spinach and Sliced Black Olives |         |

DINE-IN DESSERTS 4

|                                                                                              |                                           |
|----------------------------------------------------------------------------------------------|-------------------------------------------|
| LAVA CAKE                                                                                    | AVAILABLE OPTIONS                         |
| Warm and Gooley in the Center, Served with Chocolate Sauce and Fresh Berries                 | Dinner: \$9.00                            |
|                                                                                              | With a scoop of vanilla ice cream: \$1.00 |
| NEW YORK STYLE CHEESECAKE                                                                    | \$8.50                                    |
| Served with Fresh Strawberries Choose: Plain With Strawberry Sauce With Chocolate Sauce      |                                           |
| BLACK AND WHITE CREME BRULEE                                                                 | \$9.00                                    |
| Dark and White Chocolate Custard Side by Side, with Fresh Berry Garnish                      |                                           |
| WARM BREAD PUDDING                                                                           | \$9.00                                    |
| Our signature dessert, made with a Maple-Bourbon Butter Sauce, Served with Vanilla Ice Cream |                                           |

MEAT OPTIONS 6

|                             |
|-----------------------------|
| Grilled Herb Chicken        |
| Prosciutto                  |
| Smoked Salmon               |
| Soppressata Italian Sausage |

NY Strip Steak

Grilled Shrimp

CHEESE OPTIONS 11

Gruyere - Switzerland, hard

mild, nutty, slighty salty

Manchego - Spain, hard

sheep's milk cheese, mild flavor, firm texture

English White Cheddar - US, semi-firm

mild flavor and creamy texture

Smoked Gouda - Holland, semi-firm

mild, nutty flavor with a creamy texture

Pepper Jack US - semi-soft

spicy, delicate, and buttery

Havarti - Denmark, semi-soft

buttery, tiny eyed, mild and slightly tangy

Fresh Mozzarella - Italy, soft

tender, with a mild creamy flavor

Brie - France, soft

tangy, buttery, full flavored

Gorgonzola - Italy, soft

rich, crumbly, and pungent

Muenster - US, soft

smooth, sweet and nutty

Goat Cheese - US, soft

soft, spreadable, mildly tangy delivered fresh from Lost Ruby Rancy in Bonham, Texas

DINE-IN BRUNCH 17

BACON & EGGS \$8.50

Choose Two Scrambled or Fried Eggs, Served with Applewood Bacon and Sourdough Toast

ZZ BREAKFAST FLATBREAD \$12.50

Egg, Sausage, Peppers, Mushrooms, Onions, and Mozzarella Cheese

STONEBRIDGE OMELETTE \$11.00

Ham, Spinach, Mozzarella, Mushrooms, and Jalapeno, Topped with Feta and Avocado Slices, Served with Fresh Seasonal Fruit and Cottage Cheese

|                                                                                                                                                |                          |
|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>ZEN CAKES</b>                                                                                                                               | <b>\$8.00</b>            |
| A Stack of Fluffy Pancakes Topped with Whipped Cream and Fresh Berries, Dusted with Powdered Sugar, Served with 100% Pure, Organic Maple Syrup |                          |
| <b>TWO ZEN CAKES</b>                                                                                                                           | <b>\$3.00</b>            |
| <b>BREAKFAST CROISSANT</b>                                                                                                                     | <b>\$11.00</b>           |
| Butter Croissant with Ham, Swiss Cheese, Tomatoes and Herb Mayo, Served with Fresh Seasonal Fruit and Cottage Cheese                           |                          |
| <b>SIDE OF APPLEWOOD BACON</b>                                                                                                                 | <b>\$3.00</b>            |
| <b>TOAST or CROISSANT</b>                                                                                                                      | <b>\$2.00</b>            |
| with butter and jelly                                                                                                                          |                          |
| <b>SIDE OF FRESH FRUIT</b>                                                                                                                     | <b>\$3.00</b>            |
| with Cottage Cheese                                                                                                                            |                          |
| <b>OJ MIMOSA</b>                                                                                                                               | <b>AVAILABLE OPTIONS</b> |
|                                                                                                                                                | Single: \$3.00           |
|                                                                                                                                                | Carafe: \$21.00          |
| <b>Z Bubbly Pink Mimosa</b>                                                                                                                    | <b>\$6.50</b>            |
| Sparkling Wine, Grand Marnier, Raspberry Lemonade                                                                                              |                          |
| <b>MOJI-MOSA</b>                                                                                                                               | <b>\$8.00</b>            |
| Sparkling Wine, Rum, Lime, Fresh Mint, and Grenadine                                                                                           |                          |
| <b>TEQUILA SUNRISE MIMOSA</b>                                                                                                                  | <b>\$9.50</b>            |
| Sparkling Wine, OJ, Tequila, and Grenadine                                                                                                     |                          |
| <b>MORNING SANGRIA</b>                                                                                                                         | <b>\$8.00</b>            |
| <b>PEACH BELLINI</b>                                                                                                                           | <b>\$7.50</b>            |
| <b>BLOODY MARY</b>                                                                                                                             | <b>\$6.50</b>            |
| standard Bloody Mary with house vodka, olives, and a celery stalk                                                                              |                          |
| <b>SIGNATURE BLOODY MARY</b>                                                                                                                   | <b>\$12.00</b>           |
| Tito's Vodka, pepperoncini, Manchego and Havarti cheese, prosciutto, soppressata, olives, a pickle, and a celery stalk                         |                          |

WINE FLIGHTS 11

|                                                      |                |
|------------------------------------------------------|----------------|
| <b>Happy Together - Red Blends</b>                   | <b>\$20.00</b> |
| Conundrum / Troublemaker / Rosso di Ca'Momi          |                |
| <b>Love is a Rose'</b>                               | <b>\$19.00</b> |
| The Dreaming Tree / Meiomi / Fabre en Provence       |                |
| <b>Black Velvet - Pinot Noirs</b>                    | <b>\$25.00</b> |
| La Crema / A to Z / Belle Glos "Clark and Telephone" |                |

|                                                                           |                |
|---------------------------------------------------------------------------|----------------|
| <b>"Zins" of My Father</b>                                                | <b>\$22.00</b> |
| Saldo / Ivory & Burt/ 7 Deadly Zins                                       |                |
| <b>I Wish They All Could Be California "Cabs"</b>                         | <b>\$31.00</b> |
| Joseph Carr /Alexander Valley Vineyard / Robert Mondavi Napa              |                |
| <b>Don't Cry For Me Argentina - Malbecs</b>                               | <b>\$22.00</b> |
| Portillo / TintoNegro / Norton Reserva                                    |                |
| <b>Nights in White Satin - Sauvignon Blanc</b>                            | <b>\$22.00</b> |
| Monkey Bay / Bolder Bank / Squealing Pig                                  |                |
| <b>You "Butter" Be Good to Me - Chardonnays</b>                           | <b>\$22.00</b> |
| Harken / Girard / Nielson by Byron                                        |                |
| <b>Sweet Child O' "Rhine" - Rieslings</b>                                 | <b>\$20.00</b> |
| Fess Parker / August Kessler "R" / Clean Slate                            |                |
| <b>It's a Nice Day for a White Wedding - White Blends</b>                 | <b>\$24.00</b> |
| "Les Copains" / Pine Ridge / Conundrum by Caymus                          |                |
| <b>Tiny Bubbles - Sparkling</b>                                           | <b>\$22.00</b> |
| Domaine Ste Michelle Brut / Candoni Moscato / Anna de Codorniu Brut Rose' |                |

RED BLENDS 7

|                                                 |                          |
|-------------------------------------------------|--------------------------|
| <b>Trivento Reserve, Argentina</b>              | <b>AVAILABLE OPTIONS</b> |
|                                                 | Bottle: \$28.00          |
|                                                 | Glass - 8 oz: \$12.00    |
|                                                 | Glass - 5 oz.: \$8.00    |
| <b>Rosso di Ca'Momi, California</b>             | <b>AVAILABLE OPTIONS</b> |
|                                                 | Bottle: \$32.00          |
|                                                 | Glass - 8 oz: \$14.00    |
|                                                 | Glass - 5 oz: \$9.00     |
| <b>Troublemaker by Austin Hope, Paso Robles</b> | <b>AVAILABLE OPTIONS</b> |
|                                                 | Bottle: \$34.00          |
|                                                 | Glass - 8 oz: \$15.00    |
|                                                 | Glass - 5 oz: \$10.00    |
| <b>Conundrum by Caymus, Napa</b>                | <b>AVAILABLE OPTIONS</b> |
|                                                 | Bottle: \$47.00          |
|                                                 | Glass - 8 oz: \$22.00    |
|                                                 | Glass - 5 oz: \$14.00    |
| <b>Ruffino Modus, Italy</b>                     | <b>AVAILABLE OPTIONS</b> |
|                                                 | Bottle: \$49.00          |
|                                                 | Glass - 8 oz: \$23.00    |
|                                                 | Glass - 5 oz: \$15.00    |

|                      |                       |  |
|----------------------|-----------------------|--|
| Duckhorn Decoy, Napa | AVAILABLE OPTIONS     |  |
|                      | Bottle: \$59.00       |  |
|                      | Glass - 8 oz: \$25.00 |  |
|                      | Glass - 5 oz: \$16.00 |  |

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|--------------------------|-----------------------|--|
| The Prisoner, California | AVAILABLE OPTIONS     |  |
|                          | Bottle: \$69.00       |  |
|                          | Glass - 8 oz: \$39.00 |  |
|                          | Glass - 5 oz: \$25.00 |  |

ROSE' 4

|                               |                       |  |
|-------------------------------|-----------------------|--|
| The Dreaming Tree, California | AVAILABLE OPTIONS     |  |
|                               | Bottle: \$32.00       |  |
|                               | Glass - 8 oz: \$14.00 |  |
|                               | Glass - 5 oz: \$9.00  |  |

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|---------------------------|-----------------------|--|
| Fabre en Provence, France | AVAILABLE OPTIONS     |  |
|                           | Bottle: \$36.00       |  |
|                           | Glass - 8 oz: \$15.00 |  |
|                           | Glass - 5 oz: \$10.00 |  |

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|----------------|-----------------------|--|
| Meiomi, Sonoma | AVAILABLE OPTIONS     |  |
|                | Bottle: \$49.00       |  |
|                | Glass - 8 oz: \$22.00 |  |
|                | Glass - 5 oz: \$14.00 |  |

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|-------------------------------------------------|-----------------------|--|
| Unshackled by Prisoner Wine Company, California | AVAILABLE OPTIONS     |  |
|                                                 | Bottle: \$47.00       |  |
|                                                 | Glass - 8 oz: \$22.00 |  |
|                                                 | Glass - 5 oz: \$14.00 |  |

PINOT NOIR 8

|                   |                       |  |
|-------------------|-----------------------|--|
| Ryder, California | AVAILABLE OPTIONS     |  |
|                   | Bottle: \$32.00       |  |
|                   | Glass - 8 oz: \$14.00 |  |
|                   | Glass - 5 oz: \$9.00  |  |

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|----------------|-----------------------|--|
| A to Z, Oregon | AVAILABLE OPTIONS     |  |
|                | Bottle: \$39.00       |  |
|                | Glass - 8 oz: \$20.00 |  |
|                | Glass - 5 oz: \$13.00 |  |

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|---------------------|-----------------------|--|
| La Crema "Monterey" | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$49.00       |  |
|                     | Glass - 8 oz: \$22.00 |  |
|                     | Glass - 5 oz: \$14.00 |  |

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|---------------------|-----------------------|--|
| Complicated, Sonoma | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$54.00       |  |
|                     | Glass - 5 oz: \$23.00 |  |
|                     | Glass - 8 oz: \$15.00 |  |

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|-------------------------------|-------------------|--|
| King Estate Signature, Oregon | AVAILABLE OPTIONS |  |
|                               | Bottle: \$63.00   |  |
|                               | Glass: \$29.00    |  |
|                               | \$19.00           |  |

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|----------------------------------|-----------------------|--|
| Bouchard Rouge, Burgundy, France | AVAILABLE OPTIONS     |  |
|                                  | Bottle: \$67.00       |  |
|                                  | Glass - 8 oz: \$31.00 |  |
|                                  | Glass - 5 oz: \$20.00 |  |

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|-----------------------------------|-----------------------|--|
| The Calling, Russian River Valley | AVAILABLE OPTIONS     |  |
|                                   | Bottle: \$69.00       |  |
|                                   | Glass - 8 oz: \$32.00 |  |
|                                   | Glass - 5 oz: \$21.00 |  |

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|------------------------------------------------------|-----------------------|--|
| Belle Glos "Clark and Telephone", Santa Maria Valley | AVAILABLE OPTIONS     |  |
|                                                      | Bottle: \$76.00       |  |
|                                                      | Glass - 8 oz: \$37.00 |  |
|                                                      | Glass - 5 oz: \$24.00 |  |

MERLOT 4

|                     |                       |  |
|---------------------|-----------------------|--|
| Ca'Momi, California | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$33.00       |  |
|                     | Glass - 8 oz: \$14.00 |  |
|                     | Glass - 5 oz: \$9.00  |  |

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|------------------------|-----------------------|--|
| Cannonball, California | AVAILABLE OPTIONS     |  |
|                        | Bottle: \$34.00       |  |
|                        | Glass - 8 oz: \$15.00 |  |
|                        | Glass - 5 oz: \$10.00 |  |

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|-------------------------------|-----------------------|--|
| Emmolo by Caymus, Napa Valley | AVAILABLE OPTIONS     |  |
|                               | Bottle: \$64.00       |  |
|                               | Glass - 8 oz: \$29.00 |  |
|                               | Glass - 5 oz: \$19.00 |  |

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|-------------------|---------|--|
| Thorn by Prisoner | \$79.00 |  |
|-------------------|---------|--|

ZENFANDELS 3

|                    |                       |  |
|--------------------|-----------------------|--|
| Ivory & Burt, Lodi | AVAILABLE OPTIONS     |  |
|                    | Bottle: \$32.00       |  |
|                    | Glass - 8 oz: \$14.00 |  |
|                    | Glass - 5 oz: \$9.00  |  |

|                     |                       |  |
|---------------------|-----------------------|--|
| 7 Deadly Zins, Lodi | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$39.00       |  |
|                     | Glass - 8 oz: \$18.00 |  |
|                     | Glass - 5 oz: \$12.00 |  |

|                                            |                       |  |
|--------------------------------------------|-----------------------|--|
| Saldo by Prisoner Wine Company, California | AVAILABLE OPTIONS     |  |
|                                            | Bottle: \$59.00       |  |
|                                            | Glass - 8 oz: \$29.00 |  |
|                                            | Glass - 5 oz: \$19.00 |  |

## CABERNET SAUVIGNON 15

|                  |                       |  |
|------------------|-----------------------|--|
| Tilia, Argentina | AVAILABLE OPTIONS     |  |
|                  | Bottle: \$28.00       |  |
|                  | Glass - 8 oz: \$12.00 |  |
|                  | Glass - 5 oz: \$8.00  |  |

|                          |                       |  |
|--------------------------|-----------------------|--|
| Joseph Carr, Napa Valley | AVAILABLE OPTIONS     |  |
|                          | Bottle: \$35.00       |  |
|                          | Glass - 5 oz: \$15.00 |  |
|                          | Glass - 8 oz: \$10.00 |  |

|                              |                       |  |
|------------------------------|-----------------------|--|
| Penfold's "Max's", Australia | AVAILABLE OPTIONS     |  |
|                              | Bottle: \$44.00       |  |
|                              | Glass - 8 oz: \$20.00 |  |
|                              | Glass - 5 oz: \$13.00 |  |

|                                         |                       |  |
|-----------------------------------------|-----------------------|--|
| Katherine Goldschmidt, Alexander Valley | AVAILABLE OPTIONS     |  |
|                                         | Bottle: \$43.00       |  |
|                                         | Glass - 8 oz: \$20.00 |  |
|                                         | Glass - 5 oz: \$13.00 |  |

|                                            |                       |  |
|--------------------------------------------|-----------------------|--|
| Liberty School by Austin Hope, Paso Robles | AVAILABLE OPTIONS     |  |
|                                            | Bottle: \$49.00       |  |
|                                            | Glass - 8 oz: \$22.00 |  |
|                                            | Glass - 5 oz: \$14.00 |  |

|                                   |                       |  |
|-----------------------------------|-----------------------|--|
| Alexander Valley Vineyard, Sonoma | AVAILABLE OPTIONS     |  |
|                                   | Bottle: \$49.00       |  |
|                                   | Glass - 8 oz: \$22.00 |  |
|                                   | Glass - 5 oz: \$14.00 |  |

|                 |                       |  |
|-----------------|-----------------------|--|
| BV, Napa Valley | AVAILABLE OPTIONS     |  |
|                 | Bottle: \$50.00       |  |
|                 | Glass - 8 oz: \$23.00 |  |
|                 | Glass - 5 oz: \$15.00 |  |

|                          |                       |  |
|--------------------------|-----------------------|--|
| Austin Hope, Paso Robles | AVAILABLE OPTIONS     |  |
|                          | Bottle: \$65.00       |  |
|                          | Glass - 8 oz: \$31.00 |  |
|                          | Glass - 5 oz: \$20.00 |  |

|                      |                       |  |
|----------------------|-----------------------|--|
| Robert Mondavi, Napa | AVAILABLE OPTIONS     |  |
|                      | Bottle: \$69.00       |  |
|                      | Glass - 8 oz: \$34.00 |  |
|                      | Glass - 5 oz: \$22.00 |  |

|                                       |                       |  |
|---------------------------------------|-----------------------|--|
| My Favorite Neighbor, San Luis Obispo | AVAILABLE OPTIONS     |  |
|                                       | Bottle: \$69.00       |  |
|                                       | Glass - 8 oz: \$37.00 |  |
|                                       | Glass - 5 oz: \$24.00 |  |

|                    |                       |  |
|--------------------|-----------------------|--|
| Mount Veeder, Napa | AVAILABLE OPTIONS     |  |
|                    | Bottle: \$76.00       |  |
|                    | Glass -8 oz: \$37.00  |  |
|                    | Glass - 5 oz: \$24.00 |  |

|                                  |                       |  |
|----------------------------------|-----------------------|--|
| Simi Landslide, Alexander Valley | AVAILABLE OPTIONS     |  |
|                                  | Bottle: \$79.00       |  |
|                                  | Glass - 8 oz: \$39.00 |  |
|                                  | Glass - 5 oz: \$25.00 |  |

|                              |          |
|------------------------------|----------|
| Silver Oak, Alexander Valley | \$129.00 |
|------------------------------|----------|

|                                   |          |
|-----------------------------------|----------|
| Shafer One Point Five, Stags Leap | \$199.00 |
|-----------------------------------|----------|

|                                           |          |
|-------------------------------------------|----------|
| Robert Mondavi To Kalon Reserve, Oakville | \$219.00 |
|-------------------------------------------|----------|

MALBEC 3

|                     |                       |  |
|---------------------|-----------------------|--|
| Portillo, Argentina | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$32.00       |  |
|                     | Glass - 8 oz: \$12.00 |  |
|                     | Glass - 5 oz: \$8.00  |  |

|                                           |                       |  |
|-------------------------------------------|-----------------------|--|
| TintoNegro Malbec, Uco Reserve, Argentina | AVAILABLE OPTIONS     |  |
|                                           | Bottle: \$37.00       |  |
|                                           | Glass - 8 oz: \$15.00 |  |
|                                           | Glass - 5 oz: \$10.00 |  |

|                                  |                       |  |
|----------------------------------|-----------------------|--|
| Bodega Norton Reserva, Argentina | AVAILABLE OPTIONS     |  |
|                                  | Bottle: \$44.00       |  |
|                                  | Glass - 8 oz: \$20.00 |  |
|                                  | Glass - 5 oz: \$13.00 |  |

TEMPRANILLO 3

|                   |                       |  |
|-------------------|-----------------------|--|
| Montecillo, Rioja | AVAILABLE OPTIONS     |  |
|                   | Bottle: \$28.00       |  |
|                   | Glass - 8 oz: \$12.00 |  |
|                   | Glass - 5 oz: \$8.00  |  |

|                  |                       |  |
|------------------|-----------------------|--|
| Excellens, Rioja | AVAILABLE OPTIONS     |  |
|                  | Bottle: \$49.00       |  |
|                  | Glass - 8 oz: \$23.00 |  |
|                  | Glass - 5 oz: \$15.00 |  |

|                           |                       |  |
|---------------------------|-----------------------|--|
| Marques de Ceceres, Spain | AVAILABLE OPTIONS     |  |
|                           | Bottle: \$69.00       |  |
|                           | Glass - 8 oz: \$32.00 |  |
|                           | Glass - 5 oz: \$21.00 |  |

INTERESTING REDS 5

|                            |                       |  |
|----------------------------|-----------------------|--|
| Roscato Rosso Dolce, Italy | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$32.00       |  |
|                            | Glass - 8 oz: \$14.00 |  |
|                            | Glass - 5 oz: \$9.00  |  |

|                                         |                       |  |
|-----------------------------------------|-----------------------|--|
| Barroso Valley Estate Shiraz, Australia | AVAILABLE OPTIONS     |  |
|                                         | Bottle: \$32.00       |  |
|                                         | Glass - 8 oz: \$14.00 |  |
|                                         | Glass - 5 oz: \$9.00  |  |

|                              |                       |  |
|------------------------------|-----------------------|--|
| Layer Cake Shiraz, Australia | AVAILABLE OPTIONS     |  |
|                              | Bottle: \$36.00       |  |
|                              | Glass - 8 oz: \$15.00 |  |
|                              | Glass - 5 oz: \$10.00 |  |

|                            |                       |  |
|----------------------------|-----------------------|--|
| Zenato Valpolicella, Italy | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$42.00       |  |
|                            | Glass - 8 oz: \$20.00 |  |
|                            | Glass - 5 oz: \$13.00 |  |

|                         |                       |  |
|-------------------------|-----------------------|--|
| Criterion Barolo, Italy | AVAILABLE OPTIONS     |  |
|                         | Bottle: \$69.00       |  |
|                         | Glass - 8 oz: \$32.00 |  |
|                         | Glass - 5 oz: \$21.00 |  |

PINOT GRIGIO 4

|                          |                       |  |
|--------------------------|-----------------------|--|
| Jacob's Creek, Australia | AVAILABLE OPTIONS     |  |
|                          | Bottle: \$28.00       |  |
|                          | Glass - 8 oz: \$9.00  |  |
|                          | Glass - 5 oz: \$11.00 |  |

|                    |                       |  |
|--------------------|-----------------------|--|
| Barone Fini, Italy | AVAILABLE OPTIONS     |  |
|                    | Bottle: \$32.00       |  |
|                    | Glass - 8 oz: \$13.00 |  |
|                    | Glass - 5 oz: \$9.00  |  |

|                         |                       |  |
|-------------------------|-----------------------|--|
| J, Russian River Valley | AVAILABLE OPTIONS     |  |
|                         | Bottle: \$36.00       |  |
|                         | Glass - 8 oz: \$17.00 |  |
|                         | Glass - 5 oz: \$11.00 |  |

|                               |                       |  |
|-------------------------------|-----------------------|--|
| King Estate Signature, Oregon | AVAILABLE OPTIONS     |  |
|                               | Bottle: \$42.00       |  |
|                               | Glass - 5 oz: \$20.00 |  |
|                               | Glass - 8 oz: \$13.00 |  |

SAUVIGNON BLANC 4

|                                |                       |  |
|--------------------------------|-----------------------|--|
| Marlborough Ridge, New Zealand | AVAILABLE OPTIONS     |  |
|                                | Bottle: \$28.00       |  |
|                                | Glass - 8 oz: \$14.00 |  |
|                                | Glass - 5 oz: \$9.00  |  |

|                           |                       |  |
|---------------------------|-----------------------|--|
| Boulder Bank, New Zealand | AVAILABLE OPTIONS     |  |
|                           | Bottle: \$34.00       |  |
|                           | Glass - 8 oz: \$15.00 |  |
|                           | Glass - 5 oz: \$10.00 |  |

|                         |                       |  |
|-------------------------|-----------------------|--|
| Whitehaven, New Zealand | AVAILABLE OPTIONS     |  |
|                         | Bottle: \$39.00       |  |
|                         | Glass - 8 oz: \$18.00 |  |
|                         | Glass - 5 oz: \$12.00 |  |

|                            |                       |  |
|----------------------------|-----------------------|--|
| Squealing Pig, New Zealand | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$48.00       |  |
|                            | Glass - 8 oz: \$20.00 |  |
|                            | Glass - 5 oz: \$13.00 |  |

CHARDONNAY 8

|                     |                       |  |
|---------------------|-----------------------|--|
| Fish Eye, Australia | AVAILABLE OPTIONS     |  |
|                     | Bottle: \$28.00       |  |
|                     | Glass - 8 oz: \$12.00 |  |
|                     | Glass - 5 oz: \$8.00  |  |

|                    |                       |  |
|--------------------|-----------------------|--|
| Harken, California | AVAILABLE OPTIONS     |  |
|                    | Bottle: \$32.00       |  |
|                    | Glass - 8 oz: \$14.00 |  |
|                    | Glass - 5 oz: \$9.00  |  |

|                           |                       |  |
|---------------------------|-----------------------|--|
| Pam's Unoaked, California | AVAILABLE OPTIONS     |  |
|                           | Bottle: \$36.00       |  |
|                           | Glass - 8 oz: \$15.00 |  |
|                           | Glass - 5 oz: \$10.00 |  |

|                                      |                       |  |
|--------------------------------------|-----------------------|--|
| Nielson by Byron, Santa Maria Valley | AVAILABLE OPTIONS     |  |
|                                      | Bottle: \$45.00       |  |
|                                      | Glass - 8 oz: \$20.00 |  |
|                                      | Glass - 5 oz: \$13.00 |  |

|                            |                       |  |
|----------------------------|-----------------------|--|
| Maison Louis Jadot, France | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$45.00       |  |
|                            | Glass - 8 oz: \$20.00 |  |
|                            | Glass - 5 oz: \$13.00 |  |

|                              |                       |  |
|------------------------------|-----------------------|--|
| Girard, Russian River Valley | AVAILABLE OPTIONS     |  |
|                              | Bottle: \$54.00       |  |
|                              | Glass - 8 oz: \$23.00 |  |
|                              | Glass - 5 oz: \$15.00 |  |

|                          |                       |  |
|--------------------------|-----------------------|--|
| Stag's Leap, Napa Valley | AVAILABLE OPTIONS     |  |
|                          | Bottle: \$55.00       |  |
|                          | Glass - 8 oz: \$25.00 |  |
|                          | Glass - 5 oz: \$16.00 |  |

|                            |                       |  |
|----------------------------|-----------------------|--|
| The Prisoner, Los Carneros | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$59.00       |  |
|                            | Glass - 8 oz: \$32.00 |  |
|                            | Glass - 5 oz: \$21.00 |  |

RIESLING 3

|                            |                       |  |
|----------------------------|-----------------------|--|
| Fess Parker, Santa Barbara | AVAILABLE OPTIONS     |  |
|                            | Bottle: \$32.00       |  |
|                            | Glass - 8 oz: \$14.00 |  |
|                            | Glass - 5 oz: \$9.00  |  |

|                             |                       |  |
|-----------------------------|-----------------------|--|
| August Kessler "R", Germany | AVAILABLE OPTIONS     |  |
|                             | Bottle: \$36.00       |  |
|                             | Glass - 8 oz: \$15.00 |  |
|                             | Glass - 5 oz: \$10.00 |  |

|                      |                       |  |
|----------------------|-----------------------|--|
| Clean Slate, Germany | AVAILABLE OPTIONS     |  |
|                      | Bottle: \$42.00       |  |
|                      | Glass - 8 oz: \$18.00 |  |
|                      | Glass - 5 oz: \$12.00 |  |

OTHER WHITES 3

|                                            |                       |  |
|--------------------------------------------|-----------------------|--|
| Pine Ridge Chenin Blanc and Viognier, Napa | AVAILABLE OPTIONS     |  |
|                                            | Bottle: \$32.00       |  |
|                                            | Glass - 8 oz: \$14.00 |  |
|                                            | Glass - 5 oz: \$9.00  |  |

|                                |                       |
|--------------------------------|-----------------------|
| McPherson "Les Copains", Texas | AVAILABLE OPTIONS     |
|                                | Bottle: \$36.00       |
|                                | Glass - 8 oz: \$17.00 |
|                                | Glass - 5 oz: \$11.00 |

|                                       |                       |
|---------------------------------------|-----------------------|
| Conundrum by Caymus Blend, California | AVAILABLE OPTIONS     |
|                                       | Bottle: \$42.00       |
|                                       | Glass - 8 oz: \$18.00 |
|                                       | Glass - 5 oz: \$12.00 |

SPARKLING WINES 6

|                  |                   |
|------------------|-------------------|
| Novecento, Italy | AVAILABLE OPTIONS |
|                  | Bottle: \$24.00   |
|                  | Glass: \$7.00     |

|                            |                   |
|----------------------------|-------------------|
| Torresella Prosecco, Italy | AVAILABLE OPTIONS |
|                            | Bottle: \$28.00   |
|                            | Glass: \$8.00     |

|                        |                   |
|------------------------|-------------------|
| Candoni Moscato, Italy | AVAILABLE OPTIONS |
|                        | Bottle: \$35.00   |
|                        | Glass: \$9.00     |

|                                        |                   |
|----------------------------------------|-------------------|
| Domaine Ste. Michelle Brut, Washington | AVAILABLE OPTIONS |
|                                        | Bottle: \$39.00   |
|                                        | Glass: \$11.00    |

|                                     |                   |
|-------------------------------------|-------------------|
| Anna de Codorniu Brut Rose', France | AVAILABLE OPTIONS |
|                                     | Bottle: \$42.00   |
|                                     | Glass: \$13.00    |

|                        |         |
|------------------------|---------|
| Mumm Grand Cordon Brut | \$69.00 |
|------------------------|---------|

ICE WINES 3

|                                    |         |
|------------------------------------|---------|
| Royal Tokaji Late Harvest, Hungary | \$12.00 |
|------------------------------------|---------|

|                  |         |
|------------------|---------|
| Bergeron, Canada | \$15.00 |
|------------------|---------|

|                                 |         |
|---------------------------------|---------|
| Royal Tokaji Red Label, Hungary | \$36.00 |
|---------------------------------|---------|

DESSERT WINES 4

|                             |         |
|-----------------------------|---------|
| Fonseca Ruby Port, Portugal | \$13.00 |
|-----------------------------|---------|

|                                          |         |
|------------------------------------------|---------|
| Taylor Fladgate Fine Ruby Port, Portugal | \$14.00 |
|------------------------------------------|---------|

|                                    |         |
|------------------------------------|---------|
| Otima 10 Year Tawny Port, Portugal | \$17.00 |
|------------------------------------|---------|

|                                              |         |
|----------------------------------------------|---------|
| Taylor Fladgate 10 Year Tawny Port, Portugal | \$25.00 |
|----------------------------------------------|---------|

ZZ SIGNATURE COCKTAILS 5

|                                                               |         |
|---------------------------------------------------------------|---------|
| Stonebridge Salty Dog                                         | \$9.00  |
| Tito's Vodka, Lime Juice, Pink Grapefruit Juice, Tajin Rim    |         |
| Our New Old Fashioned                                         | \$11.00 |
| Maker's Mark, Bitters, Cherry, Orange                         |         |
| McKinney Manhattan                                            | \$11.00 |
| Jack Daniels Honey, Sweet Vermouth, Bitters                   |         |
| Call Me Cab                                                   | \$10.00 |
| Tito's Vodka, Pink Raspberry Lemonade, Red Blend Wine Floater |         |
| Adriatica Gin-ger Ale                                         | \$10.00 |
| Hendricks Gin, Lime Juice, Ginger Ale, Mint                   |         |

MARGARITAS 3

|                                                                           |                               |
|---------------------------------------------------------------------------|-------------------------------|
| Pomegranate Margarita                                                     | \$10.00                       |
| Milagro Silver, Triple Sec, Pama Liquor, Lime Juice, OJ                   |                               |
| Zen H2O                                                                   | \$10.00                       |
| Milagro Reposado, Lime Juice, Richards Rainwater, Tajin Rim               |                               |
| Fresh Margarita                                                           | AVAILABLE OPTIONS             |
| House made Sweet n' Sour, Triple Sec, Splash of Orange Juice on the rocks | with Milagro Reposado: \$9.50 |
|                                                                           | with Milagro Silver: \$9.00   |
|                                                                           | with Patron Silver: \$14.50   |

HOUSE COCKTAILS 5

|                                                         |         |
|---------------------------------------------------------|---------|
| ZZ Mojito                                               | \$11.00 |
| Bacardi Rum, Mint, Lime Juice, Sprite                   |         |
| ZZ Sangria                                              | \$8.00  |
| Red or White Wine, Triple Sec, Fresh Citrus Fruit, Soda |         |
| Northern Buck                                           | \$12.00 |
| Crown Royal, Gosling's Ginger Beer, Lime Juice          |         |
| Dark 'n Stormy                                          | \$11.00 |
| Myers Dark Rum, Gosling's Ginger Beer, Lime Juice       |         |
| Cucumber Fesca                                          | \$9.00  |
| Effen Cucumber Vodka, Lime Juice, Mint, Soda            |         |

MARTINIS 8

|                                                        |         |
|--------------------------------------------------------|---------|
| Caribbean Martini                                      | \$10.00 |
| Vanilla Vodka, Malibu Coconut Rum, and Pineapple Juice |         |

|                                                                   |                |
|-------------------------------------------------------------------|----------------|
| <b>Pomegranate</b>                                                | <b>\$10.00</b> |
| Citrus Vodka, Pama Pomegranate Liqueur and Sweet n' Sour          |                |
| <b>Key Lime Martini</b>                                           | <b>\$10.00</b> |
| Vanilla Vodka, KeKe Lime Liqueur, Pineapple, and Cream            |                |
| <b>Moscatopolitan</b>                                             | <b>\$8.00</b>  |
| Our twist on a traditional Cosmo, made with Moscato Wine          |                |
| <b>Cosmo</b>                                                      | <b>\$12.00</b> |
| Smirnoff Orange Vodka, Cranberry Juice, Triple Sec and Lime Juice |                |
| <b>Lemon Drop</b>                                                 | <b>\$10.00</b> |
| Citrus Vodka, Triple Sec and Lime Juice with Sugar Rim            |                |
| <b>Appletini</b>                                                  | <b>\$10.00</b> |
| Vodka, Apple Schnapps, and Sweet n Sour                           |                |
| <b>Well Vodka/Gin</b>                                             | <b>\$10.00</b> |
| Dirty or straight up with olives or twist                         |                |

MULES 2

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| <b>Texas Mules</b>                                                                                        | <b>\$12.00</b> |
| Tito's Vodka, Gosling's Ginger Beer and Lime                                                              |                |
| <b>Other Choices</b>                                                                                      | <b>\$12.00</b> |
| Tito's Vodka, Deep Eddy Vodka: Peach, Cranberry, Lemon, Orange, Grapefruit, Blueberry Vodka or TX Whiskey |                |

AFTER DINNER DRINKS 3

|                                                                           |                |
|---------------------------------------------------------------------------|----------------|
| <b>Chocolate Martini</b>                                                  | <b>\$12.50</b> |
| Godiva White Chocolate and Chocolate Liquer, with a dash of Vanilla Vodka |                |
| <b>Espresso Martini</b>                                                   | <b>\$12.50</b> |
| Cofee, Tito's Vodka, and Kahlua                                           |                |
| <b>Irish Coffee</b>                                                       | <b>\$11.50</b> |
| Jameson Irish Whiskey, Bailey's, Coffee, Whipped Cream                    |                |

DOMESTIC BEER 6

|                       |               |
|-----------------------|---------------|
| <b>Bud Light</b>      | <b>\$3.50</b> |
| <b>Coors Light</b>    | <b>\$3.50</b> |
| <b>Michelob Ultra</b> | <b>\$4.00</b> |
| <b>Miller Lite</b>    | <b>\$3.50</b> |
| <b>Shiner Bock</b>    | <b>\$4.00</b> |

Yuengling

\$4.00

TEXAS CRAFTS 5

Deep Ellum Dallas Blonde

\$5.50

Texas

Deep Ellum IPA

\$6.00

Dallas

Lakewood Temptress

\$8.50

Garland

Revolver Blood and Honey

\$6.50

Granbury

Lakewood Lager

\$5.50

OTHER BEER 6

Blue Moon

\$4.50

Dos Equis Lager

\$4.50

Sierra Nevada Pale Ale

\$4.50

Guinness

\$5.50

Stella Artois

\$5.00

Angry Orchard Cider

\$5.00

HAPPY HOUR MENU 12

Antipasto Platter

\$12.50

Hummus

\$9.00

Tomatillo-Avocado Salsa

\$8.00

Shiner Bock Queso Blanco

AVAILABLE OPTIONS

\$8.50

Add Spicy Mexican Chorizo:

\$2.00

Spinach and Artichoke Melt

\$8.50

Baked Brie

\$9.50

Gambas

\$11.50

| House Wines                                                                                            |  | AVAILABLE OPTIONS |
|--------------------------------------------------------------------------------------------------------|--|-------------------|
| Dreaming Tree Rose' Ryder Pinot Noir Ca'Momi Merlot Ivory & Burt Zinfandel Rosso di Ca'Momi Red BBlend |  | Bottle: \$20.00   |
| Tilia Cabernet Sauvignon Portillo Malbec Montecillo Tempranillo Jacob's Creek Pinot Grigio Monkey Bay  |  | Glass: \$6.50     |
| Sauvignon Blanc Fish Eye Chardonnay Fess Parker Riesling Candoni Sparkling Moscato                     |  |                   |
| House Margarita                                                                                        |  | \$8.00            |
| on the Rocks                                                                                           |  |                   |
| House Martinis                                                                                         |  | \$8.50            |
| Caribbean / Pomegranate / Key Lime / Moscatopolitan / Cosmo / Lemon Drop / Appletini / VOdka / Gin     |  |                   |
| Domestic Beer                                                                                          |  | \$2.75            |
| (beginning at 5PM) Bud Light / Coors Light / Michelob Ultra / Miller Lite                              |  |                   |
| Premium Beer                                                                                           |  | \$3.50            |
| (beginning at 5PM) Blue Moon / Dos Equis Lager / Shiner / Stella Artois                                |  |                   |

LATE NIGHT MENU 8

|                                           |         |
|-------------------------------------------|---------|
| Shiner Bock                               | \$10.50 |
| Hummus                                    | \$11.00 |
| Spinach-Artichoke                         | \$10.50 |
| Spanish Caesar Salad                      | \$11.50 |
| Margherita Flatbread                      | \$12.50 |
| Pepperoni Flatbread                       | \$13.50 |
| New York Style Cheesecake                 | \$8.50  |
| Meat and Cheese Board                     |         |
| Ask server for Meat and Cheese Order Slip |         |