FALL BLACKENED SNAPPER $18
BUTTERNUT REDUCTION, FARROW, SWEET POTATO, ENDIVE, SPICED PECANS, GOLDEN RAISINS, FRESH HERBS

VEGAN CAESAR SALAD $11
CASHEW “PARMESAN CHEESE”, SEASONED CELERY, ROMAINE-KALE MIX, HOUSE CROUTONS
+$2 ADD CHICKEN OR TOFU
TRY IT IN OUR GLUTEN-FREE WRAP + 2.5

VEGGIE LASAGNA $15
SPINACH, MUSHROOMS, SUN-DRIED TOMATO, PICKLED JALAPENO, BASALMIC REDUCTION PROVOLONE, PARMESAN AND GOAT CHEESE RICOTTA
SERVED WITH A MIXED GREEN SALAD

CHEERS TO THE WEEKEND!

FEATURED HALF BOTTLES
ANGELS & COWBOYS ROSÉ $15
SONOMA, CA

CATENA MALBEC $15
MENDOZA, ARG

RIDGE “LYTTON SPRINGS” ZINFANDEL $20
DRY CREEK, CA

FEATURED BOTTLE
ETUDE “LYRIC” PINOT NOIR $30
SANTA BARBARA, CA
Small Plates (4:00pm)
Happy Hour Food starts at 4:00 (price in red)

** GULF SHRIMP TOAST $9  ** HH 6
GARLIC-SIRACHA AIOLI, RADISH, PICKLED VEGETABLES, CHALLAH

** VEGAN FRITO PIE $8  ** HH 6
LOCAL TACO “MEAT”, PICKLED ONIONS, PEPPERS, CASHEW “QUESO”

** MAC & CHEESE $9  ** HH 6
SMOKED GOUDA, TEXAS RICOTTA, CHEDDAR, PARMESAN

** VEGAN ROASTED ACRN SQUASH $7  ** HH 6
Pickled onion, micro cilantro, miso-caramel sauce

** CLASSIC TX CHEESEBURGER $13  ** HH 9
44FARMS BEEF, LETTUCE, TOMATO, PICKLES, ONION, CHEDDAR, “SECRET SAUCE”, POTATO BUN

** VEGAN CASHEW QUESO $9  ** HH 7
HOUSE CORN TORTILLA CHIPS

** SEASONAL HUMMUS $8  ** HH 6
RED BEETS, GOAT RICOTTA, OLIVE OIL, FRENCH BAGUETTE

Dinner Entrees
(only available after 5)

** AUTUMN SALMON $18
BABY KALE, ISRAELI COUS COUS, PUMPKIN SEEDS, CRANBERRIES, ROASTED DELICATA SQUASH & MAPLE CIDER VINAGRETTE

** RED WINE GLAZED BEEF $16
SERVED OVER ROASTED RAINBOW CARROTS, CIPOLLINI ONIONS, AND CHEDDAR PARMESAN GRITS

** PAN-FRIED CHICKEN $15
PANKO BREADED CHICKEN BREAST, SAUTEED BROCCOLINI, FRISSEE SALAD, RED ONION, EGG VINAIGRETTE

** VEGAN ROASTED ACORN SQUASH  $7  ** HH 6
Pickled onion, micro cilantro, miso-caramel sauce

** CLASSIC TX CHEESEBURGER $13  ** HH 9
44FARMS BEEF, LETTUCE, TOMATO, PICKLES, ONION, CHEDDAR, “SECRET SAUCE”, POTATO BUN

** VEGAN CASHEW QUESO $9  ** HH 7
HOUSE CORN TORTILLA CHIPS

** SEASONAL HUMMUS $8  ** HH 6
RED BEETS, GOAT RICOTTA, OLIVE OIL, FRENCH BAGUETTE

and what would you like to drink?

OUR ON “TAP”-ESTRY OF WINE
GLS $ 7 - HALF CARAFE $14 - FULL CARAFE $28
WHITE/ RED/ ROSÉ

SEASONAL COCKTAILS
RISE AND GRIND $8
HOUSEMADE COFFEE ALLSPICE SAKE, KATZ NITRO COLD BREW
GARDEN MULE $8
CUCUMBER RICE WINE, GINGER BEER, LIME
FALL SANGRIA $8
MALBEC, APPLE CIDER, GRAPEFRUIT, ALL SPICE

LOCAL CRAFT BREWS
SOUTHERN STAR “BOMBSHELL BLONDE”  4  HH 3
BLONDE ALE / 5.25%
ST. ARNOLD’S “ART CAR”  4  HH 3
AMERICAN IPA / 7.1%
ST. ARNOLD’S “FRENCH PRESS”  4.5
IMPERIAL COFFEE PORTER / 9.4%
KARBACH “HIGH TIDE”  5
ALE AGED IN TEQUILA BARRELS / 7.2%
8TH WONDER’S “WEISSTIME”  4
HEFEWEIZEN / 5.4%
LONE PINT “YELLOW ROSE”  8
16.9OZ / IPA / 6.8%