

All Day

Available 11am - 10pm

Warmed Olives — 14

Garlic, Parsley, Sourdough

Ktipiti Dip — 17

Feta, Red Peppers, Pita

Tuna Tartine* — 26

Tomato Bean Purée, Capers, Castelvetrano Olives, Sourdough, Bottarga

Smoked Salmon Dip* — 18

Everything Spice, Housemade Potato Chips

Cheese & Charcuterie Plate — 31

Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast

Wagyu Hot Dog — 22

Brioche, Whole Grain Mustard Aioli, Housemade Potato Chips

Burger Sliders* — 21

Russian Dressing, Balsamic Red Onion, Brioche Add Frites +7

BLT — 22

Thick-Cut Bacon, Avocado, Bibb Lettuce, Sourdough

Pommes Frites — 13

Parmesan

Cookie Plate — 13

Chocolate Chip, Amaretti, Snickerdoodle

Éclair — 13

Chocolate Mousse, Praline, Hazelnut Fudge Ice Cream



** Consuming raw or undercooked meats, poultry, or seafood may increase your risk of developing a foodborne illness.*

Happy Hour

*Monday - Friday
2pm - 5:30pm*

FOOD — \$5 EACH

Red Pepper Feta Dip
Mint, Pita

Smoked Salmon Rillettes Crostini
Everything Bagel Spice, Sourdough

Mini Crawfish Corn Dogs
Cajun Aioli, Creole Mustard

Burger Slider
Russian Dressing, Balsamic Red
Onion, Brioche

Pommes Frites
Parmesan

DRINKS — \$5 EACH

Mini Freezer Martinis Vodka or Gin

Select Wines

Beers & Seltzers



Cocktails

La Maison — 17

Vodka, Amaro Montenegro, Cranberry, Lime

The Braeburn — 17

Rye, Spiced Apple, Angostura

Olivette — 17

Olive Oil-Washed Gin, Dry Vermouth, Elderflower

Spanish Pear — 17

Gin, Licor 43, Velvet Falernum, Pear, Lemon

Coyote Call — 17

Mezcal, Raspberry, Port, Blackstrap, Lime, Nutmeg

Point of Origin — 17

Tequila, Lime, Smoked Sage, Agave, Stardust

Beer

Michelob Ultra *Light Lager* 4.2%, MO — 6

Eureka Heights Buckle Bunny *Ale* 4.5%, TX — 6

Weihenstephaner *Hefeweizen* 5.4%, Germany — 8

Karbach Crawford Bock Bock *Lager* 4.5%, TX — 7

DRAFT

Bitburger *Pilsner* 4.8%, Germany — 8

St. Arnold Art Car *IPA* 7.1%, TX — 8



Wine

By the Glass

SPARKLING

Champagne

NV Drappier 'Brut Nature' Champagne, France — 33

Cava Rosé

2022 Raventós 'De Nit' Penedes, Spain — 19

Prosecco

NV Lamberti, Veneto, Italy — 15

WHITE

Sancerre

2024 Sergent du Roy, Sancerre, France — 21

Alvarinho

2022 Graça da Pedra, Vinho Verde, Portugal — 17

Pinot Grigio

2022 Andrian, Alto Adige, Italy — 15

Chardonnay

2022 François Carillon, Vin de France — 19

ROSÉ

Rose Gold

2023 Côtes de Provence, France — 18

RED

Sangiovese Blend

2021 Arnaldo Caprai Umbria, Italy — 20

Pinot Noir

2022 Siduri, Santa Barbara County, CA — 19

Cabernet

2022 Hearst Ranch 'Bunkhouse' — 25

Paso Robles, CA

Drinks

SPIRIT FREE

Lychee Cobbler — 12

Seedlip Spice, Lychee, Orgeat, Lime

St. Agrestis Phony Negroni — 12

JUICE

Green, Orange, or Ruby Red Grapefruit — 8

SODA — N/A BEER — N/A WINE

Oddbird *Sparkling Rosé* — 10

Lady Bird *Prickly Pear Soda* — 7

Athletic *Upside Dawn Golden Ale* — 6

Sierra Nevada *Trail Pass IPA* — 6

COFFEE & TEA

Drip Coffee — 4

Espresso — 4

Doppio — 8

Latte — 6

Cappuccino — 6

Americano — 5

Iced Tea — 4

Hot Tea — 4

