

All Day

Available 11am – 10pm

Fishwife Tinned Fish — 39

Caper Cream, Charred Lemon, Fried Crackers,
Red Onion, with Choice of Salmon with Chili Crisp
or Sardines with Preserved Lemon

Warmed Olives — 14

Garlic, Parsley, Sourdough

Red Pepper Feta Dip — 17

Mint, 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 — 21

Thick-Cut Bacon, Avocado, Bibb Lettuce,
Sourdough

Pommes Frites — 13

Parmesan

Cookie Plate — 13

Chocolate Chip, Amaretti, Snickerdoodle



* 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

Olivette — 17

Olive Oil-Washed Gin, Dry Vermouth, Elderflower

Voice of Reason — 17

Amari Blend, Celery Cordial, Lemon,
Sparkling Water

Point of Origin — 17

Tequila, Lime, Smoked Sage, Agave, Stardust

East of the Pecos — 17

Gin, Pineapple, Basil, Absinthe, Sazerac's, Bitters

Underbrush — 18

Single Malt Scotch, Eucalyptus, Lemon

Good Shepherd — 18

Mezcal, Bitter Bianco, Pandan

Dominique — 17

Gin, Earl Grey, Caramelized Peach, Soda

Skylight — 17

Vodka, Strawberry, Prosecco

SPIRIT FREE

St. Agrestis Phony Negroni — 12

Lychee Cobbler — 13

Seedlip Spice, Lychee, Orgeat, Lime

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

Eureka Heights Business Casual IPA, 6.6%, TX — 8

St. Arnold Grand Prize Lager, 4.2%, TX — 8

Wine

By the Glass / Buy the Bottle

SPARKLING

Prosecco

NV Lamberti, IT — 15 / 60

Cava Rosé

2022 Raventós 'De Nit', ESP — 19 / 83

Champagne

NV Drappier 'Brut Nature', FR—33 / 127

WHITE

Pinot Grigio

2024 Dipinti, IT — 15 / 60

Sauvignon Blanc

2025 Chateau Briot, FR — 15 / 60

Sauvignon Blanc

2025 Domaine Bizet, Sancerre, FR — 25 / 99

Chardonnay

2023, Daou, CA— 18 / 72

ROSÉ

Rose Gold

2023 Côtes de Provence, FR — 18 / 72

RED

Pinot Noir

2023 Routestock, CA — 17 / 68

Sangiovese

2023 Bonacchi, IT — 15 / 60

Cabernet Sauvignon

2023 Ride & Ridden, CA— 18 / 72

Drinks

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

JUICE

Green, Orange, or Ruby Red Grapefruit — 8

COFFEE & TEA

Drip Coffee — 4

Espresso — 5

Doppio — 7

Latte — 6

Cappuccino — 6

Americano — 5

Iced Tea — 4

Hot Tea — 4

