



dinner

APPETIZERS

Spicy Deviled Eggs Smoked Paprika, American Caviar, Pickles	6
Roasted Green Chili Queso Fresh Fried Tortilla Chips	6
Crispy Wild Boar Ribs Spicy Wing Sauce, Celery Sticks, Chunky Blue Cheese	10
Beer Battered Rock Shrimp and Chips Salt and Vinegar, Smoked Tomato Aioli	12
Achiote Seared Chickpeas and Goat Cheese Roasted Tomatoes, Caramelized Red Onions, Marjoram, Grilled Pita	10
Housemade Charcuteries and Artisan Cheeses Olives, Cornichons, Fruited Mustard, Local Honey, Wood Fired Toast	16
Broiled Gulf Oysters Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Japanese Bread Crumbs	12

SALADS & SOUP OF THE DAY

Fried Green Tomatoes Lump Crab Salad, Mizuna, Green Goddess Dressing	14
Calamari and Fish Salpicon Avocado Crema, Citrus, Tostada	12
Iceberg Wedge Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	8
Chopped Spinach Salad Kalamata Olives, Pear Tomatoes, Radish, Ricotta Salata, Hardboiled Egg Walnut Oil, Aged Balsamic	8
Grilled Caesar: Romaine + Radicchio + Endive Garlic Croutons, Lemon Zest, White Anchovie, & Cypress Grove Hard Goat Cheese	9
Soup on the Chalkboard	Mkt

Fancy Barbecue?



OAK SMOKED

Brown Sugar & Coffee Rubbed Natural Beef Brisket	14
Maple & Coriander Crusted Country Style Pork Ribs	14
Natural Black Angus Beef Ribs Horseradish Mop	16
Housemade Jalapeño Hot Link Hot Pink Cabbage Slaw	12
Achiote and Lime Rubbed Natural Chicken Salsa Verde	14
Natural Pulled Pork Buttered Silver Dollar Roll	12
Cold Smoked Bandera Quail "Lizzies" Grilled Bacon & Jalepeno Cream Cheese Green Chile Grits	16
Cold Smoked Rainbow Trout Green Bean & Gorgonzola Salad, Citrus Vinaigrette	16

OAK GRILLED

Natural Niman Ranch Filet Tobasco Hollandaise and Steak Tomato	32
Mustard and Brown Sugar Crusted Niman Ranch Ribeye Whole Roasted Garlic Bulb	30
Dry Aged Natural Bone-In Ribeye Wood Fired Tapenade, Roasted Lemon	40
Natural Hanger Steak Cholula Butter, Charred Red Onions, Tomato, Avocado	24
Pesto Rubbed San Angelo Lamb Chops Housemade Habenero Mint Jelly & Steak Tomato	34
Bone-In Niman Ranch Pork Chop Waldorf Slaw & Fruited Mustard	21
Wild Tasmanian Salmon English Cucumber Gazpacho, Mint, Creme Fraiche	26
Jamon Serrano Wrapped Ahi Tuna Grapefruit & Jicama Salad, Cilantro Chimichurri	28

FAMILY STYLE SIDES - 6 each

Buttermilk Potato Salad	Pea, Squash, & Mushroom Gratin
Smoked Paprika & Herbed Waffle Fries	Green Chili Cheese Grits
Mashed New Potatoes & Creme Fraiche	Spicy Ranch Style Beans
Lambert's Baked Mac and 3 Cheeses	Grilled Asparagus with Hollandaise
Pan Seared French Beans	Smoked Bacon Braised Collard Greens
Broccoli, Jalapeno, & Garlic Butter	Lemony Sautéed Spinach



DESSERT

Strawberry Shortcake Chamomile Grappa, Lime, Creme Fraiche	7
Trifle Coconut Pudding, Rum Soaked Genoise, Butterscotch	6
Fried Blackberry Pie Lemon Ice Cream	6
Chocolate Brioche Bread Pudding Vanilla Bean Ice Cream, Candied Walnuts	7
Cookies and Milk Panna Cotta Homemade Oreos, Snickerdoodles, Milk Foam	6
Apple + Rhubarb Crisp Almonds, Buttermilk Honey Ice Cream	7
Banana Cream Pie Candied Macadamia Nuts	6

BEVERAGES

Fountain		Bottled		Coffee & Tea	
Coca Cola	2	Mexican Coke	2	Iced Black Tea	2
Sprite	2	Root Beer	2	Dark Roast Coffee	2
Dr. Pepper	2	Cream Soda	2	Espresso	2
Diet Coke	2	Ginger Ale	2	Americano	2
		Topo Chico	2	Cappuccino	3
		Panna	3	Latte	3
		Pelligrino	3		