

starters

CRAWFISH BISQUE AMERICAINE
CRAWFISH, TOMATO, BRANDY, CREAM /11

GRILLED OCTOPUS
HAKUREI TURNIPS AND ROMESCO SAUCE /14

JERK SNAPPER CRUDO
FRESH RAW GULF SNAPPER MARINATED IN JERK SAUCE
SERVED WITH POTATO CHIPS /13

CRISPY CURRIED CALAMARI
ZUCCCHINI AND FRIED HERBS, PICKLED PEPPERS /12

SHEPHERD'S POUTINE
SHEPHERD'S PIE SMOTHERED FRIES
WITH CHEDDAR, BURRATA AND PICKLED ONIONS /14

STEAK TARTARE
CARROT MUSTARD, GRILLED BREAD,
CILANTRO /11

GRILLED CAESAR
ROMAINE, SOURDOUGH CROUTONS, ANCHOVY,
AND PARMESAN /12

BIBB SALAD
BLUE CHEESE DRESSING, PICKLED RED ONIONS AND
TOASTED PANKO BREADCRUMBS /9

STRAWBERRIES AND BURRATA
LOUSIANNA STRAWBERRIES, BURATTA,
CANDIED PISTACHIO AND BALSAMIC /12

From the Hearth
(served a la carte)

8 OZ PETITE FILET MIGNON /38

16 OZ RIBEYE /42

BABY BACK RIBS
SMOKED AND GRILLED RIBS, COLA BBQ SAUCE
HALF RACK /20 FULL RACK /38

GRILLED JERK CHICKEN /24
HALF CHICKEN WITH HONEY JUS AND FRESH HERBS

toppers

BEARNAISE +3
SALSA VERDE +3
HERBED BUTTER +3
POINT REYES BLUE CHEESE +4
STEAK "OSCAR" (LUMP CRAB AND BEARNAISE) +10

sides /6

CRISPY CHILE BRUSSELS
SPROUTS

CORN MAQUE CHOUX,
PICKLED FRESNOS

THIN ONION RINGS WITH
CURRY REMOULADE

GRILLED ASPARGUS

DUCK FAT ROASTED
POTATOES

MARINATED TOMATOES WITH
CREME FRAICHE

ROASTED CARROTS WITH
SALSA VERDE AND PEANUTS

entrees

PAN SEARED SNAPPER AND CAULIFLOWER
SEARED SNAPPER, CARMELIZED CAULIFLOWER,
CAULIFLOWER PUREE, RAISIN CAPER VINIAGRETTE /27

SEA SCALLOPS AND GRILLED CORN
SEARED SCALLOPS, SMOKED CRISPY POTATOES, GRILLED CORN,
PICKLED ONION VINIAGRETTE, CORN PUREE /27

PROSCUITTO WRAPPED GRILLED SNAPPER
WITH GRILLED TOMATOES AND HAM BROTH
SERVED OVER GRILLED BREAD /28

SPICY CRAB SPAGHETTI
LUMB BLUE CRAB, GARLIC, CHILE FLAKES, TARRAGON /25

MOROCCAN VEGETABLE TAGINE
SPICED VEGETABLE STEW SERVED WITH RAITA
AND FLATBREAD /18

HANGER STEAK
ROASTED CHERRY TOMATOES, DUCK FAT POTATOES
AND SALSA VERDE /28

THE HD BURGER
TWO PATTIES, AMERICAN CHEESE, RED ONION
PICKLES, FRIES /16

JERK CHICKEN SANDWICH
GRILLED JERK CHICKEN, PICKLED ONIONS,
LETTUCE, MAYO, CHIPS /16

Weekly Features

SUNDAY	MONDAY	TUESDAY	WEDNESDAY
ROSE ALL DAY! \$20 BOTTLES OF ROSE	HD BURGER & A BEER \$15	FISH AND CHIPS \$18	WHISK(E)Y AND RIBS! \$18 1/2 RACK RIBS! WHISK(E)Y SPECIALS



cocktails

MAID OF BOND STREET

RICH & REFRESHING, MADE WITH EARL GREY VODKA,
FRESH CITRUS, PEACH, & ORGEAT /10

OUTLAW'S OLD FASHIONED

A SPRINGTIME VARIATION OF A CLASSIC, USING RYE WHISKEY,
DANDELION BITTERS, AND HONEY /11

LADY PENELOPE

GIN AND ROSE-GRAPEFRUIT LIQUEUR WITH FRESH CITRUS AND
HOUSEMADE BLACKBERRY CORDIAL /11

GROUND CONTROL TO MAJOR TOM

A HUNKY DORY CLASSIC, MADE WITH OLD TOM GIN, HOUSEMADE
BLACKBERRY CORDIAL, FRESH CITRUS, AND CELERY BITTERS /10

PERRY AMOUR

A CLEAN & COMPLEX BLEND OF GIN, PEAR LIQUEUR, COCCHI
AMERICANO & LUXARDO BITTER, SCENTED WITH ROSE WATER /12

PIMM'S CUP

A TALL AND REFRESHING BLEND PIMM'S NO. 1 AND GINGER BEER /10

RED COAT

A SLIGHTLY SWEET AND SAVORY BLEND OF APPLE BRANDY, TOMATO
CORDIAL, AND FRESH ORANGE JUICE /10

WILD IRISH MULE

OUR SPIN ON THE CLASSIC MOSCOW. MADE WITH IRISH WHISKY, SLOE
GIN, LICOR 43, LIME, & GINGER BEER /11

BLOOD & SAND

A CLASSIC, INSPIRED BY THE 1922 FILM OF THE SAME NAME. MADE WITH
SCOTCH, CHERRY HEERING, FRESH ORANGE, & ITALIAN VERMOUTH /12

STARDUST 73

OUR SEASONAL PLAY ON THE ORIGINAL FRENCH 75, MADE WITH
COGNAC, STRAWBERRY BALSAMIC CORDIAL, & CHAMPAGNE /11

wines by the glass

Champagne and Sparkling

CASTELLROIG "BRUT NATURE", CAVA, PENEDES, SPAIN
AIMERY, CREMANT DE LIMOUX BRUT ROSÉ, NV
DELAMOTTE, CHAMPAGNE BRUT, FRANCE, NV

Rosé

CABERNET FRANC, DOMAINE DES BAUMARD, FRANCE, 2015

White

VIOGNIER, MAISON NICOLAS PERRIN, RHÔNE VALLEY, FRANCE, 2014
CHARDONNAY, BERNIER, VAL DE LOIRE, FRANCE, 2015
CHARDONNAY, BOURGOGNE, VINCENT & SOPHIE MOREY, FRANCE, 2014
SAUVIGNON BLANC, VIN DE PAYS DES CÔTES DE GASCOGNE, FRANCE 2015
SUAVIGNON BLANC, DOMAINE DELAPORT, SANCERRE, FRANCE, 2015
RIESLING, DR. HEYDEN "OPPENHEIMER", RHEINHESSEN, GERMANY, 2014
PINOT GRIGIO, MARCO FELLUGA "MONGRIS", FRIULI, ITALY, 2015

Red

PINOT NOIR, ROW 503, WILLAMETTE VALLEY, OREGON, 2014
PINOT NOIR, HARTFORD COURT, RUSSIAN RIVER VALLEY, SONOMA, CA, 2014
SYRAH, JEAN-MICHEL GERIN "LA CHAMPINE", RHONE VALLEY, FRANCE, 2014
MONASTRELL, OLIVARES "ALTOS DE LA HOYA", JUMILLA, SPAIN, 2013
GRENACHE, CÔTES DU RHÔNE, DOMAINE DE MARCOUX, FRANCE, 2014
SANGIOVESE, BORGIO SCOPETO, CHIANTI CLASSICO, TUSCANY, ITALY, 2013
MALBEC, TINTONEGRO "LIMESTONE BLOCK", MENDOZA, ARGENTINA, 2013
CABERNET SAUVIGNON, ANGULO INNOCENTI "NONNI", ARGENTINA, 2014
CABERNET SAUVIGNON, CHATEAU MONTELENA, NAPA, CALIFORNIA, 2013

GL BTL

\$11 \$42
\$12 \$44
\$19 \$76

\$9 \$36

\$9 \$36
\$9 \$36
\$14 \$52
\$10 \$40
\$13 \$52
\$9 \$38
\$12 \$45

\$12 \$48
\$16 \$64
\$11 \$42
\$9 \$36
\$12 \$48
\$10 \$40
\$11 \$44
\$14 \$52
\$19 \$76

beers

FRANZISKANER HEFE-WEISSE

SPATEN-FRANZISKANER-BRÄU, HEFEWEIZEN, GERMANY /7

REAL ALE "HANS PILS"

REAL ALE, PILSNER, BLANCO, TEXAS /7

BISHOPS HIGH AND DRY CIDER

BISHOPS CIDER CO., DRY CIDER, DALLAS, TEXAS /7

OLD SPECKLED HEN

GREEN KING BREWERY, ENGLISH PALE ALE, ENGLAND /8

FIRESTONE WALKER UNION JACK IPA

FIRESTONE WALKER, AMERICAN IPA, CALIFORNIA /7

OASIS LUCHESA LAGER

OASIS BREWING COMPANY, LAGER, TEXAS /7

SAINT ARNOLD "FANCY LAWNMOWER"

SAINT ARNOLD, KOLSCH, TEXAS /8

FOUNDERS DIRTY BASTARD

FOUNDERS BREWING, SCOTCH ALE, MICHIGAN /7

CHIMAY "GRAND RESERVE" DUBBEL

CHIMAY, DUBBEL, BELGIUM /9

LE FIN DU MONDE

UNIBROUE, TRIPEL, CANADA /9

GUINNESS STOUT

GUINNESS, IRISH DRY STOUT, IRELAND /8

SEE OUR WINE LIST FOR AN EXTENSIVE SELECTION
OF BOTTLES FROM THE CELLAR

