

BEGINNINGS

Sweet Corn Soup micro salad	cup 5/bowl 7
Three Onion Soup smoked manchego	cup 5/bowl 7
Campechana shrimp, avocado, house made cocktail sauce, jalapeno, tortilla chips	17
Tostadas De Cochinita corn tortillas, pulled pork, pickled red onion, cotija cheese, micro cilantro	10
CURRENT Jumbo Lump Crab Cake lemon dill butter sauce, micro salad	18

GREENS

CURRENT Caesar red & green romaine hearts, shaved parmesan, thyme croutons, lemon infused Caesar dressing <i>with grilled chicken 15 with grilled shrimp 19</i>	9
House Salad sustainable harvest greens, julienne cucumbers and carrots, baby rebel tomatoes, thyme croutons, choice of dressing	8
CURRENT Cobb grilled chicken, sustainable harvest greens, rebel tomatoes, free range egg, bacon, blue cheese, herbed buttermilk dressing	15
Grilled Bay of Fundy Salmon Salad sustainable harvest greens, lentils, local feta, oven roasted tomatoes, cucumbers, mustard vinaigrette, raspberry balsamic	15
Lil Emma's Wedge Salad grilled shrimp, iceberg, applewood smoked bacon, TX blue cheese, baby heirloom tomatoes, red onion, cucumbers, blue cheese dressing	16

CURRENT

BY Howard Hughes

LUNCH COMBO- 11

available for lunch only

Choose a half sandwich and pair it with your choice of cup of soup or signature salad.

Also includes your choice of soda or iced tea

Turkey & Avocado BLT whole grain bread, Applewood bacon	Sweet Corn Soup micro salad
Tomato Mozzarella heirloom tomatoes, fresh mozzarella, basil pesto, ciabatta	Three Onion Soup smoked manchego
Grilled Chicken Sandwich caramelized onions, provolone, herbed buttermilk, greens	Caesar Salad lemon infused caesar dressing
	House Salad herbed buttermilk dressing

CENTER OF THE PLATE

Seared Salmon dill citrus cous cous, arugula, pickled fennel, raspberry balsamic	21
Grilled Mahi Mahi jumbo lump crab meat, mango butter sauce, fried plantains, scallions	28
Roasted Frenched Chicken heirloom potatoes, glazed rainbow carrots, jus	18
N.Y Strip 12 oz. white truffle fries, grilled jumbo asparagus, béarnaise	32
Warm Caponata Pasta bucatini, ricotta salata, caponata, sautéed spinach <i>with grilled chicken 18 with grilled shrimp 22</i>	12

BETWEEN THE BUNS

available for lunch only

all sandwiches served with french fries or sweet potato fries

CURRENT Burger white cheddar, Meyer lemon aioli, applewood smoked bacon, arugula, balsamic reduction, challah bun	14
Turkey & Avocado BLT oven roasted turkey, whole grain bread, heirloom tomatoes, baby arugula, applewood smoked bacon, whole grain mustard	14
Tomato & Mozzarella heirloom tomatoes, fresh mozzarella, basil pesto, ciabatta	12
Grilled Chicken Sandwich caramelized onions, provolone, herbed buttermilk, sustainable harvest greens	12

SWEETS

Flourless Chocolate Torte crushed meringue, blue bell vanilla ice cream, passion fruit coulis	8
Apple Butter Cake cinnamon ice cream, apple crisp, calvados crème anglaise	8
Vanilla Bean Rice Pudding roasted pears, basil bark	8
Berry Sorbet raspberry coulis, biscotti	8

Executive Chef RICHARD MENDOZA Executive Sous Chef Johana Gomez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity will be added to parties eight or larger.

CURRENT

BY *Howard Hughes*

CRAFT COCKTAILS

Bourbon Crisp - 12
Knob Creek Bourbon, Cinzano Bianco Vermouth,
Chandon Brut, Fresh Cucumber Juice, Agave
Simple Syrup and Fresh Lemon Juice

Peared Up - 10
Cinzano Bianco Vermouth, Belle de Brillet
Pear Liqueur, Agave Simple Syrup, Fresh Lemon
Juice and Prosecco

Pomegranate Green Tea - 12
Hendrick's Gin, Pomegranate Juice, Fresh Lemon Juice,
Housemade Green Tea Syrup and Orange Bitters

Chamomile Mule - 10
House Chamomile Infused Absolut Vodka, Honey
Simple Syrup, Fresh Lime Juice and Fever Tree Ginger Beer

Bourbon Rhubarb Smash - 12
Maker's Mark Bourbon, Art in the Age Rhubarb
Tea Liqueur, Fresh Lemon Juice, Agave Simple Syrup
and Fee Brothers Cardamom Bitters

Ancho Margarita - 12
1800 Reposado Tequila, Ancho Reyes Chile Liqueur,
Fresh Lime Juice and Agave Simple Syrup,
Capped off with a float of Shiraz

Tangerine Aperol Spritz - 12
Grey Goose Vodka, Aperol, Housemade
Tangerine Syrup and Fresh Lemon Juice.
Finished with a splash of Prosecco

Pink Peppercorn Lemonade - 5
Fresh Lemon Juice, Orange Blossom Honey,
Infused with Pink Peppercorns

BEER

DOMESTIC | 5

Miller Lite
Coors Light
Budweiser
Bud Light
Angry Orchard
Michelob Ultra
Shiner Bock

CRAFT | 7

Samuel Adams Boston Lager
Blue Moon
New Belgium Fat Tire
Rogue Dead Guy Strong Bock
Sierra Nevada Pale Ale
St. Arnold Lawnmower
Karch Hopydillo IPA

IMPORT | 6

Corona Extra
Heineken
Stella Artois
Guinness

WINE BTG

Prosecco, Ruffino, Veneto, Italy 10
Sparkling, Domaine Chandon Brut, California 14
Moscato D'Asti, Elio Perrone "Sourgal", Italy 10
Pinot Grigio, Elena Welch, Alto Adige, Italy 12
Sauvignon Blanc, Kim Crawford, Marlborough 12
Riesling, Anew, Columbia Valley, Washington 12
Chardonnay, Joel Gott "Unoaked", California 10

Chardonnay, Smoke Tree., California 12
Pinot Noir, Lyric by Etude, California 14
Merlot, Milbrandt, Columbia, Washington 11
Malbec, Tapiz, Mendoza, Argentina 10
Cabernet Sauvignon, Martin Ray, California 11
Cabernet Sauvignon, Justin, Paso Robles California 16