

BEGINNINGS

Sweet Corn Soup mini crab cake, micro salad	9
CURRENT Jumbo Lump Crab Cake apple, jicama and cilantro slaw	18
Tostadas de Cochinita pulled pork, pickled red onion, cotija cheese, micro cilantro	10
Fried Avocado crispy avocado, tomato jam, cilantro herb buttermilk	10

GREENS

Burrata & Heirloom heirloom tomatoes, burrata, lemon olive oil, micro basil	14
House Salad sustainable harvest greens, julienne cucumbers and carrots, baby rebel tomatoes, thyme croutons, choice of dressing	8

CURRENT Caesar red & green romaine hearts, shaved parmesan, thyme croutons, lemon infused Caesar dressing	9
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Arugula Salad ricotta salata, shaved watermelon radish, carrot chips, avocado, toasted almonds, mustard vinaigrette	10
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Spring Onion Soup smoked manchego	7
Campechana shrimp, avocado, house made cocktail sauce, jalapeno, tortilla chips	17
Crawfish & Corn Fritters	8
Watermelon Gazpacho baby rebel tomatoes, Texas feta, lime juice	9

ENTREES

Grilled 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
Half Roasted Chicken warm chick pea, peppers, cilantro, onion & garlic salad, chicken jus	18
Herb Crusted Pork Tenderloin grilled peaches, baby heirloom roasted potatoes, jumbo asparagus	21
Warm Caponata Pasta bucatini, ricotta salata, caponata, sautéed spinach	15

1855 STEAKS

Ribeye 14 oz	32
Filet Mignon 8oz	34
N.Y Strip 12 oz	30

All our steaks are served with balsamic onions,
garlic confit and port wine demi sauce

SIDES/SHAREABLES

White Truffle fries	7
Glazed Rainbow Carrots	6
Grilled Jumbo Asparagus	6
Creamed Spinach	5
Roasted Baby Heirloom Potatoes	5

CRAFT COCKTAILS

BOURBON CRISP

Knob Creek Bourbon, Cinzano Bianco Vermouth,
Chandon Brut, Fresh Cucumber Juice, Agave
Simple Syrup and Fresh Lemon Juice
\$13

BRAZILIAN CHAI SIPPER

Avua Amburana Cachaca, House Chai Tea Syrup,
Bittermen's Burlesque Bitters, Fresh Orange Juice,
and Orange Oleo, Served in a Cinnamon Smoked Glass
\$14

PEARED UP

Cinzano Bianco Vermouth, Belle de Brillet
Pear Liqueur, Agave Simple Syrup, Fresh Lemon
Juice and Prosecco
\$11

CHAMOMILE MULE

House Chamomile Infused Absolut Vodka, Honey
Simple Syrup, Fresh Lime Juice and Fever Tree Ginger Beer
\$13

POMEGRANATE GREEN TEA

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

BOURBON RHUBARB SMASH

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

ANCHO MARGARITA

1800 Reposado Tequila, Ancho Reyes Chile Liqueur,
Fresh Lime Juice and Agave Simple Syrup,
Capped off with a float of Shiraz
\$13

TANGERINE APEROL SPRITZ

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

Pink Peppercorn Lemonade
Fresh Lemon Juice, Orange Blossom Honey,
Infused with Pink Peppercorns
\$6

BEER

DOMESTIC
Miller Lite
Coors Light
Budweiser
Bud Light
Angry Orchard
Michelob Ultra
Shiner Bock
\$5

CRAFT
Samuel Adams Boston Lager
Blue Moon
New Belgium Fat Tire
Rogue Dead Guy Strong Bock
Sierra Nevada Pale Ale
St. Arnold Lawnmower
Abita Purple Haze
Karbach Hopadillo IPA
Deschutes Black Butte Porter
\$7

IMPORT
Corona Extra
Corona Light
Heineken

WINE BTG

Prosecco, Ruffino, Veneto, Italy 10
Sparkling, Domaine Chandon Brut, California 14
Moscato D'Asti, Elio Perrone "Sourgal", Italy 10
Albarino, Burgans, Rias Baixas, Spain 10
Torrantes, Crios, Mendoza, Argentina 9
Pinot Grigio, Elena Welch, Alto Adige, Italy 12
Pinot Grigio, J.Hofstatter, Alto Adige, Italy 14
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, Block Nine "Caiden's Vineyard" California 10