

## STARTERS

**QUESO AMERICANO WITH HOUSE MADE GUACAMOLE 9**  
pimento queso with guacamole, tortilla chips, house made salsa

**ROASTED PORK NACHOS 12**  
slow roasted pork, chipotle sauce, tomatoes, cilantro, black beans, cheddar

**HOUSE-SMOKED SALMON 14**  
with toast and remoulade

**FIRE ROASTED ARTICHOKE 12**  
with chipotle sauce and charred lemon

**DEVILED EGGS 6**  
farm house eggs with fresh herbs and spices, topped with crispy bacon

**CAST IRON SKILLET CORNBREAD 2/7**  
caramelized to golden brown, served warm - limited availability

**SOUP OF THE DAY 7**  
chef's preparation - changes daily

## SALADS

**SUSHI GRADE TUNA SALAD 17**  
seared ahi, ponzu sauce, cucumber, avocado, tomato, goat cheese, tossed in our house vinaigrette

**FORT WORTH COBB SALAD 15**  
roasted turkey, smoked ham, hand cut vegetables, red grapes, pecans, chopped egg, tossed in house vinaigrette, topped with blue cheese crumbles

**ZUNI CHICKEN SALAD 15**  
roasted chicken, chopped egg, wild greens, julienned apples, walnuts, pecans, golden raisins, goat cheese, tossed in bacon vinaigrette

**CRAB CAKE SALAD 18**  
fresh greens, tomatoes, corn, avocado, cucumbers, walnuts, croutons, tossed in bacon vinaigrette

**SONOMA STEAK SALAD 16**  
wild greens, tomatoes, avocado, pecans, tossed in bacon vinaigrette, topped with blue cheese crumbles

## SANDWICHES

**CALIFORNIA CLUB 12**  
roasted turkey, smoked ham, bacon, avocado, lettuce, tomato, mayo, mustard

**SUSHI GRADE AHI BURGER 13**  
seared tuna served all the way with a dash of chipotle

**FAMOUS PASTRAMI SANDWICH 14**  
piled high pastrami, swiss, spicy mustard, layered with house made slaw

**HOLLYWOOD BURGER 13**  
fresh ground steak served all the way, mayo, mustard, aged cheddar

**CRISPY CHICKEN SANDWICH 13**  
lightly fried chicken, house-made slaw, dill pickles, red onion

**NEW MEXICO BURGER 13**  
fresh ground chuck, roasted onions, poblano pepper, cheddar, dash of chipotle

## HOUSE SPECIALTIES

**JAPANESE SALMON 22**  
miso glazed salmon, green tea noodles, fresh herbs, spicy vinaigrette

**RAINBOW TROUT 24**  
wood grilled and topped with pommery sauce and pecans

**BAJA FISH TACOS 17**  
blackened fresh fish with chipotle sauce, beans, rice, pickled slaw

**HILL COUNTRY FRIED CHICKEN 17**  
lightly fried chicken served with honey mustard bbq sauce and shoestring fries

**BRISKET TACOS 14**  
slow roasted brisket with tomatillo sauce, cilantro, beans, rice, parmesan

**MEXICO CITY ENCHILADAS 14**  
chicken enchilada with famous Armenta's sauce, beans, rice, guacamole

**HOMEMADE RIGATONI 16**  
house-made beef ragu, fresh parmesan, parsley

**ROTISSERIE PORK CHOP 24**  
house-cured and wood grilled, served with sauteed spinach

**TEXAS PORK BACK RIBS 18**  
fall off the bone ribs with house made bbq sauce and shoestring fries

**FILET AND ENCHILADA 25**  
chicken enchilada, black beans, rice, guacamole

**FILET MIGNON 36**  
center cut angus filet served with whipped potatoes

**BLACKENED RIB EYE 35**  
grilled over hard-wood and topped with our bourbon worcestershire served with tomatoes and blue cheese

## NIGHTLY FEATURES

**MONDAY - USDA PRIME MEATLOAF**

**TUESDAY - CHICKEN PARMESAN**

**WEDNESDAY - LEMON SOLE PICATTA**

**THURSDAY - LAMB SHANK**

**FRIDAY - RED SNAPPER CREOLE**

**SATURDAY - SMOKED PRIME RIB**

**SUNDAY - CRAB CAKES**

## EXTRAS & SIDES 6

**CREAMY COLESLAW    BLACK BEANS AND RICE    SHOESTRING FRIES**

**FRESH VEGETABLES    TOMATOES & BLUE CHEESE    LITTLE HOUSE SALAD**

**SHELLS & CHEESE    MASHED POTATOES - ready at 5:00**

## HOUSE MADE DESSERTS 9

**KEY LIME PIE    BANANA CREAM PIE**

**TRES LECHES    DESSERT OF THE DAY**

## BUBBLES

Carpene Malvolti Prosecco - *Italy* - 7

Perelada Cava Brut Rose - *Spain* - 8

Graham Beck Brut - *South Africa* - 40

## ROSE

Chateau Gassier Rose - *Côtes De Provence, France* - 11/40

Summer Water Rose - *Central Coast* - 13/48

## WHITES

Heinz Eifel "Shine" Riesling - *Germany* - 9/32

Trefethen Dry Riesling - *Napa Valley, California* - 48

Left Coast Pinot Gris - *Willamette Valley, Oregon* - 9/32

Zerbina Pinot Grigio - *Italy* - 10/36

Jules Taylor Sauvignon Blanc - *Marlborough, New Zealand* - 11/40

Starmont Sauvignon Blanc - *Napa Valley, California* - 12/44

Skinner Smithereens White Blend - *California* - 11/40

Banshee Chardonnay - *Sonoma Coast, California* - 15/56

Taft Street Chardonnay - *Russian River Valley, California* - 12/44

Illaha Vineyards Viognier - *Oregon* - 13/48

## REDS

Lange Twins Pinot Noir - *California* - 11/40

Don & Sons Pinot Noir - *Sonoma Coast, California* - 12/44

Roth Estates Merlot - *Sonoma County, California* - 11/40

Emmolo Merlot - *Napa Valley, California* - 68

Puleo Chianti - *Italy* - 11/40

Schild Estate GSM - *Australia* - 9/32

Abstract Grenache Blend by Orin Swift - *California* - 64

La Posta Malbec - *Mendoza, Argentina* - 12/44

Machete Red Blend - *California* - 70

Saldo Zinfandel - *California* - 60

The Prisoner Zinfandel Blend - *Napa Valley, California* - 18/68

Turley Juvenile Zinfandel Blend - *California* - 18/68

Cycles Gladiator Petite Sirah - *Central Coast, California* - 10/36

Liberation de Paris Cabernet - *France* - 9/32

Vina Robles Estate Cabernet - *Paso Robles, California* - 12/44

Caravan by Darioush Cabernet - *Napa Valley, California* - 78

Mi Sueño El Llano Cabernet Blend - *Napa Valley, California* - 85

Elizabeth Spencer Cabernet - *Napa Valley, California* - 88

## COFFEE & CORDIAL - 9

Frangelico, Baileys, Luxardo Amaretto, Godiva, Kahlua, Tuaca

## COCKTAILS - 9

### 11 A.M. Lemonade

*Tanqueray 10 Gin, Rosemary Simple, Lemon Juice*

### Apple Moscow Mule

*Bulleit Rye, Applejack, Ginger Beer, Cinnamon Apple Honey*

### Armenta's Margarita

*Tequila, Triple Sec, House Made Sweet and Sour*

### Lemon Ginger Hot Toddy

*Tullamore Dew, Lemon-Ginger Simple*

### Fall Cosmo

*Grey Goose L'Orange, Triple Sec, Cranberry, Lime*

### Old Fashioned - AQ

*Pick Your Choice of Liquor*

### Frozen Drink of the Day - AQ

## WHISKEY/BOURBON

Bulleit Bourbon

Crown Royal

Crown Reserve

Jameson

Jefferson's Ocean Cask Strength

Jim Beam

Knob Creek

Maker's Mark

Mitcher's Bourbon

Oak & Eden

Rebecca Creek

Tullamore D.E.W.

TX Whiskey

Woodford Reserve

## RYE WHISKEY

Bulleit Rye

High West Double Rye

High West Rendezvous

Mitcher's Rye

WhistlePig

## DRAFT BEER

Texas Blonde - *Ft. Worth, Texas* - 6% ABV - 6

Hans Pils - *Blanco, Texas* - 5.3% ABV - 6

Alaskan White - *Juneau, Alaska* - 5.3% ABV - 6

Stella Artois - *Belgium* - 5% ABV - 6

Deep Ellum IPA - *Dallas, Texas* - 7% ABV - 6

Dogfish 90 Min IPA - *Milton, Delaware* - 9% ABV - 8

Coop Ale Works Native Amber - *Oklahoma City, OK* - 6.1% ABV - 7

Seasonal Rotation - AQ

## BOTTLED & CANNED

Shiner Bock - *Shiner, Texas* - 4.4% ABV - 5.5

Bud Light - *St. Louis, Missouri* - 4.2% ABV - 5

Coors Light - *Golden, Colorado* - 4.2% ABV - 5

Beck's Non - *Alcoholic - Germany* - NA - 5

Dos XX - *Mexico* - 4.4% ABV - 5

Horny Toad Blonde - *Oklahoma* - 5.3% ABV - 5

Michelob Ultra - *St. Louis, Missouri* - 4.2% ABV - 5

25% Off Wine Bottles - Monday & Tuesday

Follow us on Instagram, Facebook & Twitter!

Need some space? Reserve our patio for you next event!

# BRUNCH

**SATURDAY & SUNDAY 9AM - 3PM**

## **HUEVOS RANCHEROS 13**

crispy tortillas, black beans, and over easy eggs with ranchero sauce served with roasted potatoes

## **WILD MUSHROOM & SPINACH OMELETTE 13**

fluffy omelette shiitake mushrooms, and cheddar cheese served with our seasoned roasted potatoes

## **BEEF BRISKET HASH 15**

slow-roasted brisket, roasted potatoes, roasted poblano peppers, a sunny-side egg, cheddar cheese, and beef au jus

## **FROSTED FLAKE FRENCH TOAST 12**

three thick slices of homemade bread, maple syrup, and powdered sugar served with crispy bacon

## **BLUEBERRY PANCAKES 12**

three cakes hot off the flat iron, topped with berries

## **FEATURED BENEDICT AQ**

soft poached farm eggs, sauteéd spinach, and hollandaise on house made english muffin

## **AMERICAN BREAKFAST 13**

scrambled eggs, blueberry sausages, country potatoes and a biscuit

## **FARMHOUSE SPECIAL 16**

grilled pork chop topped with sauteed apples, onions, and sausage, served with two eggs and potatoes

## **MEXICAN MIGAS 13**

crispy tortilla strips tossed with scrambled eggs and fire roasted salsa, topped with avocado slices, and served with roasted potatoes

## **EXTRAS & SIDES 5**

fresh fruit • blueberry sausage • crispy bacon  
country potatoes • rosemary biscuits • cinnamon roll

## **MORNING COCKTAILS 7**

bloody mary • armenta's margarita • greyhound • mimosas

## **COFFEE 4**

double espresso • cappuccino • vanilla latté

## **FRESH SQUEEZED JUICES 3/5**

green juice • orange juice • grapefruit juice

---

# HAPPY HOUR

---

MONDAY-FRIDAY 3-6PM & 9-10PM

## **\$5 DRINK SPECIALS**

BUBBLES

FEATURED WHITE WINE

FEATURED RED WINE

RED OR WHITE SANGRIA

ARMENTA'S MARGARITA

FROZEN COCKTAIL

## **BREWS & BOTTLES**

DOMESTIC BOTTLES 2

CRAFT & IMPORT BOTTLES \$2 OFF

DRAFT BEER \$1 OFF

WELL MARTINIS 6

## **HAPPY HOUR GRUB**

WILD MUSHROOM FILET QUESADILLA 8

ROASTED ARTICHOKE 8

SMOKED SALMON 8

QUESO AND GUACAMOLE 5

ROCK SHRIMP & SPINACH QUESADILLA 8

DEVILED EGGS 3

ROASTED NACHOS 6