

## Shareables

### Charcuterie board 23

Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread

Ⓥ **Burrata Strawberry Balsamic Basil 15**

Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted bread

**\*Tropical Ceviche 15**

Citrus marinated mahi, pineapple, mango, onion, cucumber, red pepper, tomato, cilantro, tortilla chips

### Filet Mignon Sliders 22

Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli

### Sriracha Honey BBQ Chicken Wings 17

Oven roasted chicken, sriracha honey BBQ sauce, carrot sticks, ranch

Ⓥ **Veggie Tostadas 15**

Impossible meat, mushroom, pepper, onion, lettuce, pico de gallo, tomatillo salsa, poblano chili aioli, pecorino, fried wheat tortillas

Ⓥ **Chips & Dips 10**

Tortilla chips, served with salsa roja & guacamole

Ⓥ **House Cut Fries 10**

Served with sriracha ketchup & horseradish mustard aioli

**\*Tuna Stack 17**

Marinated ahi tuna, mango soy glaze, seasoned avocado, mango cucumber pico, crispy sushi rice, togarashi rice chips

### Fire Shrimp 16

Cajun butter, tomato, micro cilantro, toasted bread

## Pizzas

Ⓥ **Classic Margherita 19**

Tomato, fresh mozzarella, pecorino, manchego, basil

### Sausage & Hot Honey 19

Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino

### BBQ Chicken 19

Roasted chicken, southern style BBQ sauce, red onion, mozzarella, pecorino, roasted corn, cilantro

Ⓥ **Mascarpone & Mushroom 19**

Mascarpone cream sauce, cremini mushroom, manchego, pecorino, arugula, truffle oil

### Spicy Hawaiian 19

Spicy capicola, roasted pineapple, tomato, mozzarella, jalapeño, red onion, pecorino

### add cauliflower crust 2

*all pizzas are prepared in the same oven*

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Vegetarian Ⓥ / Vegan Ⓥs

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we offer gluten-free items, our kitchen is not gluten-free.

## Salads

### Green Goddess Cobb Salad 16

Chicken, bacon, avocado, tomato, hard boiled egg, blue cheese, green goddess dressing

### Iceberg Wedge 14

Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli

**\*Poke Bowl 18**

Ahi tuna, soy glaze, avocado, cucumber, red onion, carrot, edamame, scallion, sushi rice, wakame, sesame seeds

### add protein

*chicken 7, shrimp 9*

## Signature Dishes

### Steak Frites 32

Pepper seared flat iron, cognac peppercorn sauce, fries

### Sriracha Honey BBQ Pork Tenderloin 24

Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts

### Miso Salmon 18

Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts

### Creamy Cajun Alfredo 22

*Choice of chicken or shrimp*

Penne pasta, cajun alfredo, manchego, black pepper

## Handhelds

*Served with fries & sriracha ketchup*

### Double Smash Burger 18

Double smash patty, house sauce, american cheese, pickle, lettuce, tomato  
*add guacamole 2, bacon 2, caramelized onions 2*

### BBQ Bacon Smash Burger 19

Double smash patty, BBQ sauce, cheddar, bacon, pickle, lettuce, tomato  
*add guacamole 2, caramelized onions 2*

### Fried Chicken Sandwich 19

Buttermilk fried chicken, slaw, garlic aioli, add guacamole 2, cheddar 2

## Dessert

Ⓥ **Mini Jars (one) for 7, (three) for 17**

• Double chocolate brownie • Berries & cream  
• Key lime cake • Strawberry shortcake

Ⓥ **Bourbon Bread Pudding 8**

Bread pudding topped with vanilla bean ice cream, pecan crumble, bourbon glaze

Ⓥ **Smoers Skillet 10**

Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce

Ⓥ **Bananas Foster Taca-nadas 10**

Fried empanada taco shell, cinnamon sugar, brown sugar, banana, whipped cream, caramel sauce, candied pecans

**Signature Cocktails \$13**

**Augusta Sunset**

Tito's Vodka, Aperol, Cane Sugar, Lemon

**Tasty Green**

Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime

**Margarita Standoff**

Espolon Blanco Tequila, Ancho Chilles, Pineapple, Lime

**Good Sound & Beach Bound**

Cruzan Light Aged Rum, Coconut, Lime Cordial, Bitters

**BBQ on a Saturday Night**

Wild Turkey 101 Bourbon, Smoked Peach Honey, Lemon, Bitters

**London Calling**

Sipsmith London Dry Gin, Absinthe, Bergamot, Cane Sugar, Lemon

**Return of the Serpent**

Espolon Blanco Tequila, Poblano, Cilantro, Pineapple, Cane Sugar, Lime

**Puttery Espresso Martini**

Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters

**Royale Margarita**

Cincoro Blanco, Grand Marnier, Cane Sugar, Lime

**Zero-Proof Cocktails \$10**

**Margarita Compromise**

Ritual Ancho Infused Zero Proof Tequila, Pineapple, Lime

**Eastside Sparkle**

Ritual Zero Proof Gin, Mint, Cucumber, Cane Sugar, Lime

**Zero-Proof Spritz**

Ritual Zero-Proof Aperitif, Soda

**Wine** Glass/Bottle

**Red Wine** 13/48

Cabernet Sauvignon

Pinot Noir

Red Blend

**White Wine & Rosé** 12/44

Chardonnay

Pinot Gris

Still Rosé

**Sparkling Wine** 11/40

Sparkling Wine

**Beer & Seltzer**

**Drafts** 7

6666 Amber Lager

Sam Adams Seasonal

Community Mosaic IPA

Blue Moon

Revolver Blood & Honey Wheat Beer

Peticolas Golden Opportunity Kolsch

Shiner Bock

Dos Equis Mexican Lager

Deep Ellum Brewery Dallas Blonde

Miller Lite

**Bottles & Cans** 6

Texas Ale Project Fire Ant Funeral Amber Ale

Community Mosaic IPA

Manhattan Project Half-Life Hazy IPA

Tupps Juice Pack IPA

Four Corners Local Buzz Golden Ale

Altstadt Hefeweizen

Topo Chico Seltzer Strawberry Guava

White Claw Black Cherry

Austin Eastciders Blood Orange Cider

Bishop Ciders Crackberry Cider

Dos Equis Mexican Lager

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Michelob Ultra

Miller Lite

Shiner

Yuengling

Modelo

Bud Light

Blood & Honey

Budweiser

Corona

**Other**

Acqua Panna Spring Water 6

