

## Starters

**CAST IRON SKILLET CORNBREAD** 2/8

**DEVILED EGGS** 7

**SOUP OF THE DAY** 9

**QUESO AMERICANO W/ HOUSE-MADE GUAC** 10

**FIRE ROASTED ARTICHOKEs** 14

**HOUSE-SMOKED SALMON** 16

**JUMBO SHRIMP COCKTAIL** 18

## Salads

**CAESAR SALAD** 10

house-made caesar dressing, croutons, pecorino cheese  
add: chicken 6, blackened shrimp 10, salmon 14

**FORT WORTH COBB SALAD** 16

roasted turkey, smoked ham, warm bacon, hand cut vegetables,  
chopped egg, blue cheese, honey mustard dressing

**ZUNI CHICKEN SALAD** 16

roasted chicken, chopped egg, wild greens, julienned apples, walnuts,  
pecans, golden raisins, bacon, goat cheese, bacon vinaigrette

**SUSHI GRADE TUNA SALAD** 20

seared ahi, ponzu sauce, cucumber, avocado, tomato, carrot,  
mango, pickled red onion, house vinaigrette

**SONOMA STEAK SALAD** 20

wild greens, tomatoes, pickled red onion, avocado, croutons,  
bacon vinaigrette, blue cheese

## Sandwiches

**GRILLED CHICKEN SANDWICH** 15

grilled chicken, arugula, red onion, tomato, honey mustard, Jack

**CRISPY CHICKEN SANDWICH** 15

lightly fried chicken, house-made slaw, dill pickles, red onion

**WAGYU BURGER** 15

fresh ground steak served all the way, mayo, mustard, aged cheddar

**FAMOUS PASTRAMI SANDWICH** 16

piled high pastrami, Jack cheese, spicy mustard, layered with  
house-made slaw

**TEXAS BURGER** 16

fresh ground steak, Canadian bacon, bbq sauce, smokey onion,  
aged cheddar

**FRENCH DIP** 19

house-made french bread, thinly sliced prime rib, jack, mayo, au jus

## Entrees

**MEXICO CITY ENCHILADAS** 16

chicken enchilada with famous Armenta's sauce, beans,  
rice, guacamole

**ROTISSERIE CHICKEN** 17

half a roasted chicken served with crushed herbs and pan drippings

**BAJA FISH TACOS** 18

blackened fresh fish with chipotle sauce, pickled slaw, guacamole

**STEAK TACOS** 19

blackened and seared with red chile sauce, cilantro, parmesan,  
beans, rice

**HOMEMADE RIGATONI** 19

house-made beef ragu, fresh parmesan, parsley

**JAPANESE SALMON** 24

miso glazed salmon, green tea noodles, fresh herbs,  
spicy vinaigrette

**ROTISSERIE PORK CHOP** 25

house-cured and wood grilled double-cut chop,  
served with sautéed spinach

**STEAK & ENCHILADA** 25

chicken enchilada, black beans, rice, guacamole

**DANISH BABY BACK RIBS** 26

full rack of ribs, house-made bbq. served with shoestring fries

**CAJUN CREOLE WHITE FISH** 28

grilled over hardwood, rock shrimp, white wine, cajun sauce,  
served with mashed potatoes and spinach

**BLACKENED RIBEYE** 42

grilled over hardwood and topped with our bourbon worcestershire

## Extras & Sides 6

**CREAMY COLESLAW • BLACK BEANS & RICE**

**SHOESTRING FRIES • FRESH VEGETABLES**

**CAESAR SALAD • LITTLE HOUSE SALAD**

**TOMATOES & BLUE CHEESE • SHELLS & CHEESE**

**MASHED POTATOES** (ready at 5:00)

## Desserts 9

**KEY LIME PIE**

**TRES LECHEs**

**LITTLE O's SUNDAE**

# Whites

**Trefethen** Dry Riesling – Napa Valley 12/44

**Poet's Leap** Reisling – Columbia Valley 12/44

**Terlan** Pinot Grigio – Italy 12/40

**Matua** Sauvignon Blanc – New Zealand 10/36

**Starmont** Sauvignon Blanc – Napa Valley 12/44

**Taft Street** Chardonnay – Russian River Valley 15/56

**Diora** Chardonnay – Monterey 10/36

**Hands Of Time** Chardonnay – Napa Valley 13/48

# Sparkling

**Avissi** Prosecco – Italy 9/32

**Isaac Fernandez "Biutiful"** Cava Brut – Spain 8/28

**Perelada** Brut Rosé – Rancho Santa Margarita 8/28

**Mumm** Brut Rosé – Napa Valley 13/48

**Nicholas Feuillate** Brut – Champagne, France 18/68

# Rosé

**"Studio" Miraval** Rosé – Provence, France 11/40

**Daou** Rosé – Paso Robles 11/40

# Reds

**Copain "Tous Ensemble"** Pinot Noir – Sonoma County 13/48

**Left Coast Cali's Cuvee** Pinot Noir – Willamette 13/48

**Drumheller** Merlot – Columbia 10/36

**Trefethen** Merlot – Napa Valley 16/60

**Schild Estate** Gms – Australia 9/32

**Halter Ranch** Syrah – Paso Robles 15/56

**Daou "Pessimist"** Red Blend – Paso Robles 12/45

**Rebellious** Red Blend – California 13/48

**Bodyguard** Red Blend – Paso Robles 22/86

**Joel Gott** Cab Sauv – Napa Valley 9/32

**Vina Robles** Cab Sauv – California 12/44

**Silver Ghost** Cab Sauv – Napa Valley 18/68

# For The Table

**Clos Des Lunes** Sauvignon Blanc – Bordeaux, France 48

**Schramsberg** Blanc De Blancs – North Coast 56

**Belle Glos Clark & Telephone** Pinot Noir – Santa Maria 65

**Tapestry "Beaulieu Vineyard"** Red Blend – Napa Valley 62

**Turley Juvenile** Zinfandel – California 62

**Saldo** Zinfandel – California 68

**Twisted Paso** Cab Sauv – Paso Robles 48

**Elizabeth Spencer "Special Cuvee"** Cab Sauv – Napa Valley 62

**Two Mountain** Cab Sauv – Yakima Valley 68

**Mi Sueno El Llano** Red Blend – Napa Valley 85

**Caravan By Darioush** Red Blend – Napa Valley 80

**Silver Oak** Cab Sauv – Alexander Valley 115

# After Dinner Drinks

Peanut Butter Old Fashioned 11

Espresso Martini 13

Espresso Cappuccino Latte 4 Add Cordial +9

# Cocktails

**TAVERN COSMO** 12

Grey Goose L'orange, Cointreau, lime, cranberry

**ARMENTA'S MARGARITA** 9

tequila, Triple Sec, house-made sweet & sour

**FRENCH COLLINS** 11

Ketel One Grapefruit & Rose, St. Germain, club soda

**BLUE GOOSE MARTINI** 12

Grey Goose Vodka, olive juice, vermouth, blue cheese stuffed olives

**JALAPEÑO MARTINI** 11

Ghost Blanco Tequila, Combier, fresh sweet & sour, jalapeño

**RANCH WATER** 12

Desert Door Sotol, Topo Chico, fresh lime

**LOST AND FOUND** 10

Aperol, grapefruit juice, lemon juice, Founders IPA, Sprite

**PAPER PLANE** 14

Woodford Reserve, Aperol, Amaro Nonino, lemon

**OLD FASHIONED** AQ

Choose a Whiskey, Bourbon, or Rye from below

## Scotch

Balvenie 12 yr.

Chivas Regal

Dewar's

Glenfiddich 12 yr.

Glenlivet 14 yr.

J&B

Johnnie Walker Black

Laphroaig 10 yr.

Macallan 12 yr.

## Tequila

Casamigos Anejo

Casamigos Silver

Casamigos Reposado

Clase Azul Plata

Don Julio 1942

Herradura Reposado

Lalo

Lalo Blanco

Socorro Blanco

Socorro Reposado

Patron Silver

## Whiskey/Bourbon

Basil Hayden

Buffalo Trace

Bulleit Bourbon

Crown Royal

Jack Daniels Old No. 7

Jameson

Knob Creek

Maker's Mark

TX Whiskey

Woodford Reserve

Skrewball Peanut Butter

## Rye Whiskey

Bulleit Rye

High West Rendezvous

Michters Rye

WhistlePig

WhistlePig 12

# Draft Beer

**Wild Acre** Texas Blonde – Ft. Worth – 6% ABV 6

**Big Wave** Golden Ale – Hawaii – 4.4% ABV 6

**Community** Texas Lager – Dallas – 4% ABV 6

**Karbach** Hopadillo IPA – Houston – 6.6% ABV 6

# Bottled & Canned

Lone Star 5

Michelob Ultra 5

Bud Light 5

Shiner Bock 5.5

Community Mosaic IPA 7

Dos Equis 5

Stella Artois 5

The Temptress Milk Stout 6.5

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# Brunch

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SATURDAY & SUNDAY 9AM - 3PM

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## MEXICAN MIGAS 14

crispy tortillas tossed with scrambled eggs and fire-roasted salsa, topped with avocado, fresh tomato, cilantro, queso fresco, served with roasted potatoes

## FROSTED FLAKE FRENCH TOAST 14

two thick slices of house-made bread, powdered sugar, and maple syrup, served with crispy bacon

## BLUEBERRY PANCAKES 14

three cakes hot off the flat iron, topped with berries

## HUEVOS RANCHEROS 15

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

## AMERICAN BREAKFAST 15

scrambled eggs, blueberry sausages, roasted potatoes, and a rosemary biscuit

## HAM & SPINACH OMELETTE 16

fluffy omelette, ham, spinach, and cheddar cheese, served with seasoned roasted potatoes

## FARMHOUSE SPECIAL 16

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

## CLASSIC BENEDICT 17

soft-poached eggs, sauteéd spinach, canadian bacon and hollandaise on house made english muffins

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## EXTRAS & SIDES

crispy bacon 5  
rosemary biscuit 5  
chicken apple sausage 5  
roasted potatoes 6  
fresh fruit 6

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## MORNING COCKTAILS

bloody mary 5  
armenta's margarita 5  
greyhound 5  
espresso cocktail 12  
mimosa 5  
mimosa carafe 20

## COFFEE 4

latté  
double espresso  
cappuccino  
vanilla latté  
americano

## JUICES 3/5

fresh squeezed orange juice  
fresh squeezed grapefruit juice

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# Happy Hour

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MONDAY - FRIDAY 3PM - 5:30PM

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## DRINK SPECIALS

bubbles 6

featured red, white, or rosé wine 6

red or white sangria 6

armenta's margarita 6

happy martini (vodka or gin) 6

bottles of wine 25% off

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## BREWS & BOTTLES

domestic bottles 2

craft & import bottles \$2 off

draft beer \$1 off

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## APPETIZERS

fire roasted artichokes 9

house-smoked salmon 9

queso and guacamole 6

deviled eggs 4

# TAVERN

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## **CHILDREN'S MENU \$8**

*all menu items include fries, choice of drink, and a scoop of vanilla ice cream*

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**MAC N' CHEESE**

**GRILLED CHEESE**

**CHEESEBURGER**

**CHICKEN TENDERS**

(includes choice of fountain soda, milk, lemonade, orange juice)