

TO SHARE

- DEVILED EGGS** seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion 9
- CHALLAH PARKER HOUSE ROLLS** garlic herb butter, pecorino, sea salt 9
- BLISTERED SHISHITO PEPPERS** guajillo chili dust, sea salt, lime zest, cotija, meyer lemon aioli 9
- ARANCINI** fried risotto balls, parmesan cream sauce, lemon 11
- CRISPY CAULIFLOWER BITES** hot chili garlic honey, nori seasoning, cilantro, ranch dressing 11
- ELOTE CORNBREAD** warm chili-lime butter, sweet corn, crema, cotija, micro cilantro 11
- SUMMER WATERMELON** garden tomatoes, jicama, shishito peppers, green goddess, feta, aleppo pepper, mint 10
- HOT HONEY BACON BRUSSELS SPROUTS** crispy brussels sprouts, bacon, hot chili garlic honey, pickled red onion, green onion 13
- POBLANO GUACAMOLE** smashed avocado, roasted poblano peppers, caramelized onion, guajillo chili dust, fresh lime, cilantro & tortilla chips 14
- CITRUS AVOCADO** grapefruit, orange, shaved fennel & burrata, meyer lemon aioli, sweet onion vinaigrette, mint 14
- CAMPANELLE MAC N' CHEESE** creamy four cheese sauce, bacon, green onion, breadcrumbs [add crabmeat +9, brisket +9, truffle +3] 12
- MEATBALLS** all beef meatballs, san marzano tomato sauce, parmesan, chili flake, green onion 16



SEAFOOD STARTERS

- CRISPY CALAMARI** lightly breaded and flash fried, warm garlic-basil tomato sauce 18
- COCONUT SHRIMP** gulf shrimp, tempura battered and crusted with coconut flakes, lime, cabbage slaw, charred pineapple & poblano pepper compote, jicama, cilantro 14
- CHARRED MEDITERRANEAN OCTOPUS** sumac hummus, crispy spiced chickpeas, arugula pesto, mint, lemon 24
- BROILED OYSTERS*** six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon 19
- CHILLED SEAFOOD PLATTER*** dozen east coast oysters, half dozen chilled gulf shrimp, coconut tuna aguachile, & marinated crabmeat served with cocktail sauce, citrus mignonette, lemon remoulade, horseradish, & lemon with various crackers and crostini 90
- OYSTERS ON THE HALF SHELL*** daily gulf or east coast oyster selections with accoutrement MP
- GULF SHRIMP COCKTAIL*** poached & marinated in vinegar, white wine & old bay, cocktail sauce, horseradish & meyer lemon remoulade 20
- COCONUT TUNA AGUACHILE*** yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips 20

SALADS & SOUPS

- CLASSIC CAESAR*** little gem lettuce, parmesan, black pepper, white anchovy, rustic croutons, caesar dressing 15
- GARDEN SALAD** seasonal tender greens, garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, green goddess dressing 15
- GREEK SALAD** little gem lettuce, spinach, garden tomato, olive, cucumber, bell pepper, red onion, celery, pepperoncini, feta & lemon oregano vinaigrette, sumac hummus spread, pita 17
- CRUNCHY NOODLE & CHILLED GULF SHRIMP SALAD*** chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix 25
- STEAK & BLUE CHEESE SALAD*** seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, bacon, chives, blue cheese dressing 25
- CHICKEN TORTILLA SOUP** or **TOMATO BASIL BISQUE** 6/9
- ADD:** avocado +3 | bacon +3 | grilled chicken +6.5 | grilled shrimp +9 | chilled shrimp +10 | salmon +10 | crabmeat +9 | plant based protein +6
- DRESSINGS:** caesar | ranch | honey-dijon | blue cheese | green goddess | ginger-sesame peanut | sweet onion vinaigrette | lemon-oregano vinaigrette

side salads available by request

ENTREES

- SEARED SALMON*** jasmine rice pilaf, meyer lemon butter, viet-herb mix, basil oil [add crabmeat +9] 25
- LEMON BUTTER SNAPPER*** pan seared with yellow squash, zucchini, corn, blistered tomatoes, sweet onion, spinach, meyer lemon butter, dill 35
- SEARED YELLOWFIN TUNA STEAK*** aleppo pepper & poppyseed crust, arugula, fennel, red onion, and tomato salad, arugula pesto, mint, extra virgin olive oil, lemon 29
- SEASONAL GRAINS** warm farro, quinoa, mushrooms, summer squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta 17
- PASTA LOLA** spinach spaghetti, garlic-basil tomato sauce, spinach, blistered tomatoes, burrata [add meatball +5] 21
- ROASTED CHICKEN** sumac marinated half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata 29
- CHIMICHURRI SKIRT STEAK*** marinated and sliced skirt steak, red chimichurri, pomme frites, garlic aioli 32
- GULF SHRIMP PASTA*** bucatini, poblano cream sauce, sweet corn, roasted poblano, pecorino, lemon, cilantro 26
- SHORT RIB & MUSHROOM RISOTTO** port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata 35
- 6 oz BEEF TENDERLOIN*** with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9] 39
- BRISKET FRENCH DIP SANDWICH** house-smoked beef brisket, caramelized red wine onions & mushrooms, swiss cheese, horseradish sauce, pretzel bun with au jus & pomme frites 21
- BUTCHER BURGER*** two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pomme frites [cacio e pepe your pomme frites +3] [add avocado +3, egg +3, bacon +3] 19

SIDES - 8

crushed potatoes | french green beans & sweet onion
jasmine rice pilaf | garlic broccolini | summer squash medley
pomme frites | mushroom risotto | campanelle mac n' cheese

BEVERAGES & MORE ON THE BACK



We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

DAILY GATHER

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we're committed to serving food that's better for you and better for our community.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | 44 Farms | Milk King
Houston Dairymaids | Della Casa Pasta | Vital Farms | Slow Dough Bread Co
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature

SOCIAL HOUR
M-F 2-6P & 8:30-CLOSE

SELECT
House Cocktails 10
Glasses of Wine 7
Wine Bottles 25
Beers 5
Mocktails 7

and a variety of
SHARABLES

**LOCALLY SOURCED.
SEED OIL FREE.**

HOUSE COCKTAILS

FRENCH MULE #1 14

Grey Goose vodka, Chambord, fresh lime, ginger beer, rich simple, lemon-lime

LAVENDER 75 14

Empress 1908 Gin, fresh lemon, Rothman & Winter creme de violette, Monin lavender syrup, sparkling wine

SPICY MARGARITA 13

LALO Blanco Tequila, Paula's orange liqueur, fresh lime, jalapeño, agave

FRIENDS HAVING DINNER 14

Longbranch bourbon, St. Germain elderflower liqueur, Solerno Blood Orange liqueur, Byrrh, cherry bitters

DG BOURBON SOUR 13

Maker's Mark® bourbon, Lazzaroni Amaretto, fresh lemon, egg white, turbinado, Angostura bitters

EL GRAN DIABLO 13

Hornitos® Blanco tequila, Montelobos mezcal, fresh lime, ginger beer, Mathilde Cassis blackberry liqueur, agave

CRUSH CITY 13

Espolòn blanco tequila, Aperol, fresh lime, fresh orange, agave

THE BOTANIST 13

Dripping Springs vodka, Italicus Rosolio di Bergamotto, fresh lemon, rich simple, cucumber, rosemary

BEE STING 13

Roku Gin, red pepper infused hot honey, fresh lemon

DG SPRITZ 14

Malfy Gin con Arancia, Aperol, Giffard Pêche de Vigne Liqueur, fresh lemon, sparkling wine, sparkling water

DAILY-TINI 14

Grey Goose vodka, Martini & Rossi dry vermouth, lemon twist

JUAN CARAJILLO 13

Licor 43, Socorro Blanco tequila, cinnamon-infused sweet vermouth, fresh espresso

FROZEN SPIKED LATTE 8

Greenway coffee, Bailey's Irish Cream, Luxardo Espresso liqueur, oat milk, rich simple [add Jameson or Stoli® Vanilla +5]

FROZEN GUAVA MARGARITA 13

Hornitos® Blanco tequila, McCormick orange liqueur, guava juice, lime juice, agave

ESPRESSO MARTINIS

CLASSIC 15

Haku vodka, Luxardo Espresso liqueur, fresh espresso, rich simple, oat milk

BROWN SUGAR BOURBON 16

Maker's Mark® 46 bourbon, Luxardo Espresso liqueur, fresh espresso, turbinado simple, chocolate bitters

NOLA 15

Flor de Caña blanco rum, Flor De Caña Spresso Coffee Liqueur, Gambino's king cake rum cream, fresh espresso, DG vanilla syrup, dash of cinnamon

[add Frangelico hazelnut liqueur or Baileys Irish Cream Liqueur +2]

MOCKTAILS - 10

SEEDLIP GUAVA MARGARITA

Seedlip Grove 42 non-alcoholic spirit, fresh lemon, guava juice, agave

DAILY "BLT"

Blueberry, fresh lemon, thyme, sparkling water

CUCUMBER REFRESHER

Fresh lime, cucumber, fresh orange, basil, vanilla, ginger beer

GINGER STRAWBERRY LEMONADE

DG lemon & ginger tonic, agave, fresh strawberry

MIMOSAS

GLASS 8 | CARAFE 25

choice of juice: oj, cranberry, grapefruit, pineapple

FANCY GLASS 11 | FANCY CARAFE 32

bubbles + choice of boozy combo:

st. germain & oj | western son lime & cranberry | st. germain & pineapple | calirosa blanco & grapefruit

SOCIAL MOSA 49 | FANCY SOCIAL MOSA 58

2 bottles of bubbles + 2 mix-ins, serves 4-6
additional juices 3/ea | additional boozy combo 4/ea



SPARKLING

TORRESELLA Prosecco, Italy	9/36
MARQUES CACERES Cava, Spain	10/40
A. BICHOT Cremant, France	14/56
SCHRAMSBERG Blanc de Blancs, California	82
G.H. MUMM Champagne, France	17/68
MOËT & CHANDON Champagne Brut Imperial, France	120

WHITE & ROSÉ

FAMILLE PERRIN Côtes du Rhone Rosé, France	10/40
MEIERSTONE Rosé of Mourvedre, Texas	12/48
WHISPERING ANGEL Côtes de Provence Rosé, France	14/56
BY OTT Côtes de Provence Rosé, France	68
DOMAINE DELAPORTE Sancerre, France	85
ESSAY Chenin Blanc, South Africa	9/36
MARTIN CODAX Albariño, Spain	46
A to Z Riesling, Germany	14/56
THREE PEARS Pinot Grigio, California	9/36
SANTA MARGHERITA Pinot Grigio, Italy	62
LOCATIONS Sauvignon Blanc, New Zealand	11/44
EMMOLO Sauvignon Blanc, Napa	14/56
DUCKHORN Sauvignon Blanc, N. Coast	17/68
CLOUDY BAY Sauvignon Blanc, New Zealand	82
ANGELINE Chardonnay, California	9/36
HARKEN Chardonnay, Monterey	12/48
SONOMA-CUTRER RUSSIAN RIVER Chardonnay, Sonoma	14/56
DOMAINE LAROCHE SAINT MARTIN Chablis, France	62

RED

DECOY Pinot Noir, Sonoma	11/44
BOEN TRI COUNTY Pinot Noir, California	12/48
BELLE GLOS DAIRYMAN VINEYARD Pinot Noir, Sonoma	15/60
FLOWERS Pinot Noir, Sonoma	91
TRIDENTE Tempranillo, Spain	13/50
TAPESTRY Red Blend, Paso Robles	13/52
WALKING FOOL BY CAYMUS Red Blend, Napa	16/64
ORIN SWIFT ABSTRACT Red Blend, California	72
FAMILLE PERRIN Côtes du Rhône Villages, France	11/44
SANTA EMA Merlot Reserve, Chile	48
RUFFINO RISERVA DUCALE Chianti Classico, Italy	52
COLOMÉ Estate Malbec, Argentina	14/56
RED SCHOONER TRANSIT Malbec, Australia	92
GREENWING Cabernet Sauvignon, Washington	10/40
FREAKSHOW Cabernet Sauvignon, Lodi	12/48
BV NAPA Cabernet, Napa	16/64
AUSTIN HOPE Cabernet Sauvignon, Paso Robles	19/78
CAYMUS Cabernet Sauvignon, Napa	115
STAG'S LEAP ARTEMIS Cabernet Sauvignon, Napa	132

AFTER DINNER SIPS

WARRE'S OTIMA 10 YEAR Tawny Port, Portugal	8
THE BALVENIE CARIBBEAN CASK	15
GLENMORANGIE NECTAR D'OR	15
THE BALVENIE 12 YEAR	13
LAPHROAIG 10 YEAR	13
AMARO NONINO	13
FLOR DE CAÑA 18 YEAR	15
GARRISON BROTHERS BALMORHEA twice-barreled bourbon whiskey	31/oz

JUICE, COFFEE, ETC.

DAILY GREEN spinach, kale, green apple, cucumber, ginger, lemon, celery, & mint	9
DAILY ORANGE carrot, orange, pineapple, cucumber, ginger, grape, & lime	9
FRESH JUICE orange, grapefruit	4/6
TOPO CHICO	4
SAN PELLEGRINO, ACQUA PANNA	5/8
COKE PRODUCTS, ICED TEA, LEMONADE	3/75
HOT TEA TO ORDER green, black, chamomile	5
MATCHA LATTE hot or iced	7
LATTE hot or iced	5/7
AMERICANO hot or iced	4
ESPRESSO SHOT	4
CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE	4
CHAI LATTE hot or iced [make it dirty +3]	6/8
ADD: flavors, oat milk, coconut milk, almond milk + .75	

DRAFT BEER

SOUTHERN STAR Bombshell Blonde	7
LONE PINT Yellow Rose	9
KARBACH Crawford Bock	7
ST ARNOLD Amber Ale	7
EUREKA HEIGHTS Seasonal	7
SHINER Seasonal	8
BACK PEW Seasonal	7

BOTTLED & CANNED BEER

STELLA ARTOIS Pilsner	7
DOS XX Lager Especial	6
MODELO Especial	6
KARBACH Love Street	5
YUENGLING Lager	6
LIVE OAK Hefeweizen	6
AUSTIN EASTCIDERS Seasonal	6
MICHELOB ULTRA, BUD LIGHT, MILLER LITE	5

SAKE

SHO CHIKU BAI Unfiltered Sake, California honeydew, melon	16
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HOST YOUR NEXT EVENT HERE

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