

TO SHARE

- 9

DEVILED EGGS seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt
- 20

BEEF TARTARE & TOTS* crispy yukon gold potato mini tots, diced raw beef with shallots, pickled red onion, capers, and chives with smokey porcini bacon aioli, lemon
- 9

CHALLAH PARKER HOUSE ROLLS garlic herb butter, pecorino
- 11

ELOTE CORNBREAD topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro
- 17

CITRUS AVOCADO grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint
- 18

CALAMARI FRITTO MISTO* flash fried with bok choy, green beans, onion, and blistered peppers topped with thai basil & nuoc cham
- 13

HOT HONEY BACON BRUSSELS SPROUTS crispy brussels sprouts & bacon, chipotle hot honey, pickled red onion & green onion
- 11

ARANCINI fried risotto balls, parmesan cream sauce, & lemon
- 14

POBLANO GUACAMOLE smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips
- 24

CHARRED OCTOPUS* olive oil braised then charred mediterranean octopus, sumac hummus, cripsy spiced chickpeas, arugula pesto, mint, lemon
- 12

CACIO E PEPE FRITES crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]
- 12

CAMPANELLE MAC N’ CHEESE creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sourdough breadcrumbs [add brisket +9, truffle +3, crabmeat +9]
- 16

MEATBALLS all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion
- 19

BROILED OYSTERS* six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon
- 28

CHARCUTERIE BOARD* daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share
- 84

CHEF’S BOARD* deviled eggs, oysters on the half shell, broiled oysters, chilled shrimp cocktail, salmon ceviche, meatballs, beef tartare, all with accoutrement, & pickled vegetables [serves 4-6]

SIDES - 8

- crushed potatoes | french green beans & sweet onion
- jasmine rice pilaf | garlic broccolini | wilted greens
- winter squash medley | pomme frites
- mushroom risotto | campanelle mac n’ cheese

WE’RE LOCAL

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.

RAW BAR

- MP

OYSTERS ON THE HALF SHELL* daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, & lemon with saltine crackers
- 20

CHILLED SHRIMP COCKTAIL* jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs served with house made 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
- 17

SALMON “CEVICHE” TOSTADAS* mini wonton tostadas with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix
- 90

CHILLED SEAFOOD PLATTER* dozen east coast oysters, half dozen chilled shrimp, yellowfin tuna aguachile, marinated crabmeat, salmon ceviche, & beef tartare served with cocktail sauce, citrus mignonette, lemon remoulade, horseradish, & lemon with various crackers and crostini
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SALADS & SOUPS

- 15

CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing
- 15

HARVEST SALAD curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette
- 25

CRUNCHY NOODLE & CHILLED SHRIMP SALAD* chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix
- 25

STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives
- 17

GREEK SALAD little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread
- 6/9

BISON CHILI or **BROCCOLI & CHEDDAR SOUP**

ADD: avocado +3 | bacon +3 | pulled chicken +6
grilled shrimp +9 | chilled shrimp +10 | salmon +10
crabmeat +9 | plant based protein +6

DRESSINGS: caesar | ranch | honey-dijon
maple balsamic vinaigrette | blue cheese
ginger sesame | sweet onion vinaigrette
lemon oregano vinaigrette

Side salads available by request.

ENTREES

- 24

SEARED SALMON* with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]
- 35

SNAPPER ALMONDINE* pan seared gulf snapper, french green beans & cauliflower, toasted almond brown butter
- 29

ROASTED CHICKEN sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata
- 28

SHRIMP & GRITS sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion
- 17

SEASONAL GRAINS warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta
- 18

SPAGHETTI LOLA spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5]
- 49

8oz BEEF TENDERLOIN* with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9]
- 35

SHORT RIB & MUSHROOM RISOTTO port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata
- 18

BUTCHER BURGER* double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard with pomme frites [add avocado +3, egg +3, bacon +3]

Gluten-friendly buns and/or plant protein available by request.

BEVERAGES & MORE
LOCATED
ON THE BACK



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

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%.



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
green pear, apricot, lavender, green apple

MARQUES CACERES Cava, Spain
lemon, lime, peach, brioche

A. BICHOT Cremant, France
pink grapefruit, white blossoms, lime

G.H. MUMM Champagne, France
ripe peach, pineapple, honey, vanilla

SCHRAMSBERG Brut Rosé, Napa
white peach, watermelon, rose petal, orange

MOËT & CHANDON Champagne Brut Imperial, France
green apple, citrus, brioche

WHITE & ROSÉ

FAMILLE PERRIN Côtes du Rhone Rosé, France
strawberry, violet, rose, pomegranate

MEIERSTONE Rosé of Mourvedre, Texas
pomegranate, grapefruit, watermelon

DOMAINE DELAPORTE Sancerre, France
rhubarb, blackcurrant, kiwi, grapefruit

ESSAY Chenin Blanc, South Africa
pineapple, lychee, guava, pear

MARQUES DE CACERES Albariño, Spain
green apple, lime, pear, ginger

WINNINGS Reisling, Germany
pear, lime, peach

THREE PEARS Pinot Grigio, California
pear, peach, lemongrass

BORGHİ AD EST Pinot Grigio, Italy
lemon, pear, white flowers, brioche

LOCATIONS Sauvignon Blanc, New Zealand
grapefruit, gooseberries, starfruit

EMMOLO Sauvignon Blanc, Napa
melon, apricot, citrus, lemongrass flavors

SAUVIGNON JOHN Sauvignon Blanc, California
peach, grapefruit, lime, lemon

HARKEN Chardonnay, Monterrey
oak, buttered toast, golden apple

ANGELINE Chardonnay, California
pear, lemon zest, pineapple, vanilla

ST. HUBERT'S THE STAG Chardonnay, N. Coast
grapefruit, asian pear, vibrant citrus

CAKEBREAD Chardonnay, Napa
golden apple, pear, lemon, peach

ALBERT BICHOT Chablis, France
lemon, almond, buttered toast

MEIERSTONE Trebbiano, Texas
green apple, apricot, peach

RED

ELOUAN Pinot Noir, Oregon
cherry, plum, jam, cocoa nibs

DECOY Pinot Noir, Sonoma
cherry, black tea, oak, strawberry

THE CALLING Pinot Noir, Monterrey
red apple, red plum, pear, peach

TRIDENTE Tempranillo, Spain
plum, cherry, vanilla, french oak

FLOR DE GODA Garnacha, Spain
plum, mocha, licorice

TAPESTRY Red Blend, Paso Robles
blueberry, blackberry, sage, cedar

THE PRISONER Blend, Napa
raspberry, pomegranate, vanilla, dark chocolate

WALKING FOOL BY CAYMUS Red Blend, Napa
raspberry, coffee, cherry

FAMILLE PERRIN Côtes du Rhône Villages, France
blackberry jam, red currant, black olives

SANTA EMA Merlot Reserve, Chile
blackberry, vanilla, chocolate, toasty oak

COLOMÉ Estate Malbec, Argentina
blackberry, red fruit, spiced oak, pepper

GREENWING Cabernet Sauvignon, Washington
cherry, red currant, raspberry, strawberry

FREAKSHOW Cabernet Sauvignon, Lodi
raspberry, plum, dark chocolate, vanilla

BV NAPA Cabernet, Napa
bing cherry, plum, mocha, nutmeg

CAYMUS Cabernet Sauvignon, Napa
blackberry, blueberry, cassis, licorice

ORIN SWIFT PAPILLON Cabernet Blend, Napa
black plum, toffee, roasted fig, orange zest

AFTER DINNER SIPS

WARRE'S OTIMA 10 YEAR Tawny Port, Portugal
tart peach, brown sugar, dried cherry

THE BALVENIE CARRIBEAN CASK

GLENMORANGIE NECTAR D'OR

THE BALVENIE 12 YEAR

LAPHROAIG 10 YEAR

AMARO NONINO

FLOR DE CAÑA 18 YEAR

GARRISON BROTHERS BALMORHEA
twice-barreled bourbon whiskey

JUICE, COFFEE, ETC.

DAILY GREEN spinach, kale, green apple, cucumber, ginger, lemon, celery, & mint

DAILY ORANGE carrot, orange, pineapple, cucumber, ginger, grape, & lime

FRESH JUICE orange, grapefruit

TOPO CHICO

SAN PELLEGRINO, ACQUA PANNA

COKE PRODUCTS, ICED TEA, LEMONADE

HOT TEA TO ORDER green, black, chamomile

MATCHA LATTE hot or iced

LATTE hot or iced

AMERICANO hot or iced

ESPRESSO SHOT

CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE

CHAI LATTE hot or iced [make it dirty +3]

ADD: flavors, oat milk, coconut milk, almond milk + .75

DRAFT BEER

SOUTHERN STAR Bombshell Blonde

LONE PINT Yellow Rose

KARBACH Crawford Bock

ST ARNOLD Amber Ale

EUREKA HEIGHTS Seasonal

SHINER Seasonal

BACK PEW Seasonal

BOTTLED & CANNED BEER

STELLA ARTOIS Pilsner

DOS XX Lager Especial

MODELO Especial

KARBACH Love Street

YUENGLING Lager

LIVE OAK Hefeweizen

ABITA Purple Haze

AUSTIN EASTCIDERS Seasonal

MICHELOB ULTRA, BUD LIGHT, MILLER LITE

SAKE

SHO CHIKU BAI Unfiltered Sake, California
honeydew, melon

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