



G E M M A

RAW BAR

OYSTERS ON THE HALF SHELL*, market selection	MP
MAHI-MAHI CEVICHE, hibiscus agua chile, sunflower seed crumble, radish	16
AHI TUNA CARPACCIO, watermelon, sun-dried tomato vinaigrette, chile	17
GRASS-FED STEAK TARTARE*, olive tapenade, house-made chips	19

APPETIZERS

FRIED CASTELVETRANO OLIVES and Texas pecans	10
TURKEY MEATBALLS, salumi secchi, tomato sugo, crostini	14
BAKED OYSTERS, leeks, guanciale, jalapeno, gruyere	16
BURRATA, Lady Edison country ham, compressed melon, crostini	19

VEGETABLES

BUTTER LETTUCE, red wine vinaigrette, herbs, pecorino	10
SUMMER SQUASH, herb ricotta, spiced almonds, mint dill gremolata	12
GEM LETTUCE, marinated tomatoes, bacon, pickled onion, avocado ranch	13
SUMMER TOMATO TART, fontina, ricotta, fresh herbs	15
LIONS MANE MUSHROOM, charred green onion romesco, herb salad	17

PASTA

GOAT CHEESE TORTELLONI, Fall squash, pine nuts, brown butter	23
PAPPARDELLE, braised rabbit, pancetta, swiss chard, thyme	27
SPICY CRAB TAGLIATELLE, garlic, Calabrian chile, basil flowers, lemon	31

ENTREES

GRILLED STRIPED BASS, quinoa risotto, sunchokes, sunflower seed pesto	29
BRODETTO VERDE, cod, mussels, shrimp, summer vegetables, grilled bread	31
PORK Tournedos au poivre, whipped potatoes, charred broccolini	27
A BAR N RANCH WAGYU FLATIRON STEAK*, French fries, chimichurri	35
DUROC PORK CHOP*, summer panzanella, hatch chile vinaigrette	39

DESSERTS

PLUM CAKE, huckleberry compote, toasted meringue, orange caramel	10
BANANA POT DE CREME, maple custard, hazelnut crunch, gianduja anglaise	10
CHOCOLATE SEMIFREDDO, crème de menthe mousse, chocolate pearls	10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NEGRONI BAR

SBAGLIATO 13

Campari, Carpano Antica
Sparkling Rosé

NEGRONI SOUR 14

Ford's Gin, Sweet Vermouth, Campari
lemon, egg white, simple, bitters

MONTENEGRO NEGRONI 15

209 Gin, Montenegro, Carpano Antica

BIANCO NEGRONI 14

Tito's Vodka, Lillet Blanc, Solerno
Blood Orange Liqueur, Orange twist

SEASONAL COCKTAILS

TEXAS HEAT 13

Jalapeño infused tequila, lemon, lime,
simple, cilantro

BASIL BEAUTY 13

Cucumber infused vodka, lime
basil & simple

THE ALPINIST 14

Rosemary infused bourbon, G n p y
des Alpes, mint, lemon, honey

GEMMA MANHATTAN 15

Herman Marshall, Carpano Antica,
Luxardo Maraschino, Gran Classico bitters

WINES BY THE GLASS

SPARKLING

Le Torre Oria, Brut, Cava, Spain 10

WHITES

Duchman, Trebbiano, Texas 2017 10

Trefethen, Dry Riesling, Napa 2017 12

Le Petit Coquerel, Sauvignon Blanc, Napa 2018 13

Au Bon Climat, Chardonnay, Santa Barbara County 2016 16

ROSE

La F te du Ros , C tes de Provence, France 2020 14

REDS

Altos Las Hormigas, Malbec, Mendoza 2017 11

McPherson Cellars, La Herencia, Tempranillo, Texas 2017 12

Lang & Reed, Cabernet Franc, Lake County, CA 2017 14

Saintsbury, Pinot Noir, Carneros 2017 17

Beckmen, Cabernet Sauvignon, Santa Ynez, CA 2018 16

BOTTLED BEER

Flensburger, Gold, Lager, Germany (11.2 oz) 9

North Coast, Scrimshaw, Pilsner, CA 8

Schneider & Sohn, Weisse, Germany (16.9 oz) 12

Moody Tongue, Emperor's Lemon Saison, IL. (12 oz) 10

Ziegenbock, Amber, TX 6

Goose Island, IPA, IL 7

Lagunitas, IPA, CA 7

Lone Pint Yellow Rose, IPA, TX (16.9 oz) 12

Franconia, Oktoberfest, TX 7

Chimay, Grande Reserve, Belgium Dark Ale (11.2 oz) 14

St. Pauli Girl, non-alcoholic, Germany 6

NON-ALCOHOLIC SPECIALTIES

BASIL LIME SPRITZER 5
basil syrup, lime, sparkling water

MEXI-COKE 3

FEVER TREE GINGER BEER 4