



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, grilled corn, corn reduction, fresno, basil	23
PAPPARDELLE, braised rabbit, pancetta, swiss chard, thyme	27
TAGLIATELLE, crab, garlic, Calabrian chile, basil flowers, lemon	31

## ENTREES

GRILLED STRIPED BASS, purple hull peas, okra, shishito, gazpacho	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

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## 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, Génépy 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 Fête du Rosé, Côtes 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

Shiner Bock, TX	6
Shiner Light Blonde, TX	6
Lagunitas IPA, CA	7
Community, Mosaic, IPA, TX	8
Flensburger, Gold, Lager, Germany (11.2 oz)	9
Schneider & Sohn, Weisse, Germany (16.9 oz)	12
Moody Tongue, Emperor's Lemon Saison, IL. (12 oz)	10
Lone Pint Yellow Rose, IPA, TX (16.9 oz)	12
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