

RESTAURANT WEEK

AUGUST 2ND - SEPTEMBER 1ST

\$39

STARTER

KALE & SPINACH SALAD

citrus vinaigrette, candied pecan, blue cheese, mandarin oranges, avocado



CRAB STACK

avocado, cucumber, mango, herb salad, roasted tomato aioli, wonton

ENTREE

PORK BELLY

pork fat braised cabbage, bacon, apple cider glaze



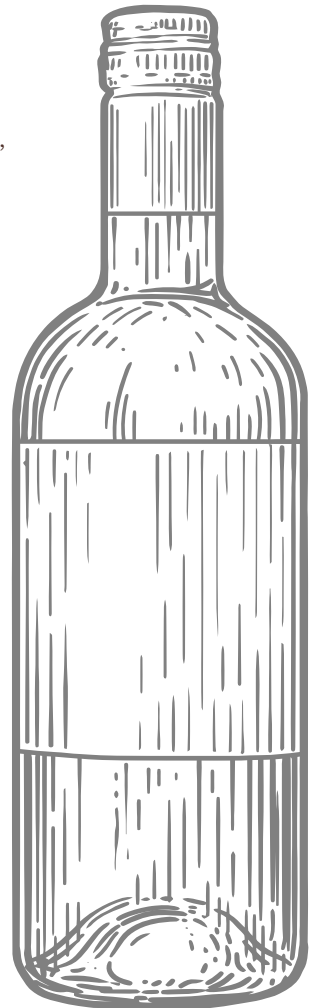
BOURBON BRAISED SHORT RIB

guinness bourbon glaze, asparagus, brown butter mash

DESSERT

CHERRY COBLER

vanilla crumble, pistachio



PAIRINGS

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+\$20

WINE PAIRING



BOURBON PAIRING



**ROBERT MONDAVI
PRIVATE SELECTION CHARDONNAY**

hints of baked fruit, pineapple & toasty oak

**HERMAN MARSHALL TEMPTRESS
SINGLE MALT WHISKEY**

*hints of malt, hops, dark chocolate, roasted
coffee and smoke*

MCMANIS PINOT NOIR

aromas of cherry, violet, vanilla & cola



REBECCA CREEK WHISKEY

notes of spice, oak, cherry & dried fruit

**KRAEMER BLANC DE BLANCS
BRUT SPARKLING**

*notes of yellow apple, quince, citrus, &
white blossoms*

**BALCONES RUMBLE CASK RESERVE
RYE**

texas honey, turbinado sugar & mission figs