



DISH SOCIETY

WINTER '19 / SPRING '20

MONDAY TO FRIDAY

3:30PM TO 6:30PM

SOCIAL HOUR

SMALL PLATES

- V** **AVOCADO TOAST** -5
LEMON ZESTED MASCARPONE, EVERYTHING BAGEL SEASONING, LOCAL HONEY, AVOCADO, & SUNNY SIDE EGG* ON WHOLE GRAIN TOAST
- V** **FRIED SMOKED GOUDA GRIT BALLS** -5
WITH JALAPEÑO JELLY
- GF** **HALF QUINOA STUFFED AVOCADO** -5
- V** AVOCADO HALF TOPPED WITH CITRUS QUINOA RELISH
- V** **PRETZELS & QUESO** -6 [HOUSE FAVORITE]
SMOKED GOUDA QUESO, WITH WARM PRETZEL BREAD
- V** **BERRY BRUSCHETTA** -5
FRESH BAKED BOLILLO TOPPED WITH GOAT CHEESE, SEASONAL FRUIT, BALSAMIC REDUCTION, MINT & BASIL
- GF** **PORK BELLY BITES** -7 [HOUSE FAVORITE]
PORK BELLY, SEASONAL MELON, TEQUILA LIME GASTRIQUE, & ANCHO SALT

LOCAL TX CRAFT BEER

- GUNS & OIL AMERICAN LAGER | 4.6% [ATX]-4
- SOUTHERN STAR BOMBSHELL BLONDE | 5.2% [CONROE]-3
- LONE PINT YELLOW ROSE | IPA | 6.8% [MAGNOLIA]-6
- EUREKA HEIGHTS BUCKLE BUNNY | CREAM ALE 4.5% [HOU]-5
- BUFFALO BAYOU 1836 | COPPER ALE | 5.9% [HOU]-4
- KARBACH BLOOD ORANGE RADLER | 3.5% [HOU]-3.5
- BUFFALO BAYOU MORE COWBELL | 2X IPA | 9.1% [HOU]-6
- KARBACH CRAWFORD BOCK | 4.5% [HOU]-3.5
- SAINT ARNOLD AMBER | 6.2% [HOU]-3.5

WINES

9oz-6 / BOTTLE-15

ROSÉ | FAMILLE PERRIN
[COTES DU RHÔNE, FRANCE]
a still rosé with lively red berry, peach & floral aromas, clean flavors, & slight spice

MOSCATO | BULLETIN
[SOUTH EASTERN AUSTRALIA]
well balanced sweetness with intense fruit flavors of mango & orange rind

PROSECCO | LA MARCA
[VENETO, ITALY]
ripe lemon, green apple & grapefruit with slight minerality

PINOT GRIGIO | BENVOLIO
[FRIULI, ITALY]
peaches, floral aromas with a crisp apple finish

CHARDONNAY | SANDPOINT
[CARNEROS, CA]
medium body with vanilla, lemon, & apple

PINOT NOIR | SIMPLE LIFE
[CA]
medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture

MALBEC | PADRILLOS
[MENDOZA, ARGENTINA]
violet floral aromas with flavors of plum, cherries & dried berries

MERLOT | SANDPOINT
[LODI, CA]
spicy & slightly minty with flavors of dark chocolate & plum

CABERNET | SANDPOINT
[LODI, CA]
aromas of roasted peppers & bright berries, medium-bodied with silky tannins

COCKTAILS / 6

CINCO MULE
TITO'S VODKA • CUCUMBER • LIME JUICE • CANE SUGAR • ORGANIC MAINE ROOT GINGER BEER

BITTERSWEET GINPHONY
AVIATION GIN • LEMON • GRAPEFRUIT JUICE • CANE SUGAR • BITTERS • MINT

TEXAS OLD FASHIONED
9 BANDED WHISKEY • CANE SUGAR • BITTERS

BLACK CHERRY LIMEADE
TITO'S VODKA • CHERRY SYRUP • LIME • SPLASH OF CLUB SODA

WHITE SANGRIA
5 GLASS | 15 CARAFE
CHARDONNAY • LILLET BLANC • SIMPLE SYRUP • MINT • STRAWBERRIES • LEMON LIME BUBBLES

SCARLET RED SANGRIA
5 GLASS | 15 CARAFE
MERLOT • RED WINE POACHED APPLE JUICE • SIMPLE SYRUP • LEMON