



CHILLED SEAFOOD

Campechana of white shrimp and marinated gulf fish, jalapeno, cilantro* 19

Shrimp Cocktail with too many sauces (gf) 20

Oysters, Murder Point, AL served by the half dozen on the half shell 18 (gf)

Broiled with parmesan fondue, crispy pepperoni and giardiniera

Classic with mignonette, house cocktail sauce*

Seasonal dressed with dill and juniper, spicy cucumber jus*



SALADS & FRUITS

Chilled Melon and Ham with ricotta, black pepper and honey (gf) 9

Caesar Salad romaine lettuce and garlic croutons 12

add extra anchovies +1

Green Goddess Salad greens, avocado, tomatoes, chickpeas

with green goddess dressing (gf) 14

Breakfast Salad bacon, chopped egg, tomatoes and

smoked cheddar with local greens and double dill dressing (gf) 14

BRUNCH PLATES

Avocado Toast with tomato, scallions, hard-boiled farm egg 14

add smoked salmon +3

Breakfast Sandwich with scrambled eggs, aged cheddar and

sausage OR bacon 12

Fried Chicken Sandwich with bacon, honey and

paprika butter, pickles 15

Spicy Shakshuka tomatoes, peppers, two farm eggs with warm pita* 16

Pancakes with bananas and salted caramel, lemon ricotta 14

Warm Quiche with goat cheese, roasted sweet peppers, local lettuces 14

Classic Breakfast 2 farm eggs (fried or scrambled), hash browns, bacon,

sausage and toast* 16

Steak and Eggs with tomatillo-cilantro sauce, cotija cheese

and two eggs* (gf) 24

This Weekend's Brunch Special rotates weekly! Just scan the QR code above.

Everyday Cheeseburger house ground patty, American cheese, lettuce, onion,

tomato and burger sauce 14

Add a fried Farm Egg +2 Add Parmesan Fondue +2 Add Avocado +2

POTATOES

Hash Browns 7.50

French Fries 7.50

Spiced Sweet Potato Wedges 7.50

Make it a little breakfast-y by adding
parmesan fondue and a fried egg +4

BRUNCH COCKTAILS

MIMOSA

sparkling wine, improved orange juice

GLASS 12

CARAFE 26

RECOVERY GREEN

rum, freshly juiced green apple and celery, lemon,

lime (dash of absinthe upon request) 12

"FREE-SPIRITED" 0% ABV 9

IRISH COFFEE

irish whiskey, coffee,

seasonal cream 12

"McIRISH COFFEE" 0% ABV 9

BLOODY MARYS

classic with vodka, tomato & spices OR salted

tomatillo, vodka & spice 13

CRUNCH PUNCH

brandy, rum, cinnamon, cereal milk punch 13

MICHELADAS

the Pastry War classic recipe OR salted tomatillo

and pineapple 8

CONTINENTAL BREAKFAST

bourbon, macadamia, coffee and banana liqueur,

maple, bitters 13

WOKE UP LIKE THIS

rums, guava, pineapple, lime, toasted coconut,

jerk spice 13

GULLYWASH

gin, pandan, condensed milk, coconut 13

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ORIGINALS \$13

BLUE RASPBERRY SPRITZ

raspberry Italian bitter, blue spirulina, blanc vermouth, lemon, sparkling wine by Sarah Crowl

AIRPLANE MODE

toasted coconut rum, pineapple, lime, passion fruit, cherry almond liqueur by Celeste Flores

THE SALTY CAT

gin, grapefruit, boshi, salted fruit by Terry Williams
or bottled to-go

UPON A STAR

oolong infused gin, mango, lemon, falernum, sesame orgeat by Lorenzo Shadoan

FLEURLY TEMPLE 0% ABV 9

hibiscus, rose water, orange blossom, cinnamon, topo chico by Ruby Leal

HAPPY HOUR!

**HALF-OFF ALL BLT DRINKS
WEEKDAYS 2PM - 5PM**

house cocktails, beer,
& wines by the glass

MARGARITAS \$13

tequila, lime, ruby red curaçao, bay salt
with mezcal +2
creamy avocado margarita +1
make it spicy +1

MARTINIS \$13

frozen gin or vodka with
french dry vermouth

choose up to three:

green olive	black olive
cocktail onion	pickled okra
blue cheese olive	cornichon
caperberry	lemon twist

BEER

ST. ARNOLD

“Lawnmower”, Kolsch 6

TRUE ANOMALY

“Rocket Park”, Pale Ale 9

GALVESTON ISLAND

“Tiki”, Wheat 6

LONE PINT

“Yellow Rose”, IPA 7

AUSTIN EASTCIDERS

“Dry”, Cider (can) 6

CLASSICS & RIFFS \$13

COLD-FASHIONED

bourbon, rum, brandy de jerez, piconillo, bitters
remixed by Terry Williams
or bottled to-go

RANCH WATER

tequila, lime, mexican marigold and green coriander, primavera salt
make it strawberry +1
lassoed by Sarah Crowl

GINGER MINT JULEP

maker's mark bourbon, ginger, mint
maked by Alfredo Giron

PINK LEMON DROP

vodka, pink peppercorn, pink lemon, hibiscus pink sugar
blushed by Crowl & Wilkins

ESPRESSO MARTINI

vodka, cold brew liqueur, coffee
energized by Anna Wilkins

WHITE APPLE NEGRONI

gin, rum, granny smith apple, blanc vermouth, italian bitter
harvested by Sarah Crowl

JUNGLE BIRDIE 0% ABV 9

italian bitter orange “aperitif”
pineapple, molasses, cinnamon, lime
wilded by Drew Bennett

WINES BY THE GLASS

SPARKLING WINE

LAMBERT DE SEYSSEL

“Petit Royal”, Molette, France, Savoie,
NV 12/55

WHITE

GOBELSBURG

Grüner Veltliner, Austria, Kampala,
2021 12/55

CANTINA MARILINA

“Sikelè”, Garganega, Italy, Sicily
2021, 13/59

BEAUMONT

Chenin Blanc, South Africa
Cape South Coast, 2021 12/55

ROSÉ

SEEHOF

Pinot Noir, Germany,
2022 13/59

RED

SHELTER

“Lovely Lily”, Pinot Noir, Germany,
2021 13/59

POLKURA

Syrah, Chile, 2018, 12/55

**HALF-OFF ALL
BOTTLES
EVERY MONDAY!**

**FULL
WINE
LIST**



BLT