

SHARED EXTRAS

ASPARAGUS

pecorino romano, lemon

6

POTATOES

duck fat, garlic, lemon salt, parsley

6

CARROTS

roasted tri-color carrots, sage brown
butter, dill

5

POLENTA CAKES

tomato cream, pecorino romano, arugula

5

SUCCOTASH

farro, squash, edamame, corn

5

CAULIFLOWER RICE

turmeric roasted, curry leaves, mustard
seeds, lime, fresno chili, micro cilantro,
cashews

5

BROCCOLI- AVOCADO SLAW

green goddess dressing, breakfast
radishes, parsley, pickled red onion

5

BOARDS

SALUMI & CHEESE 16

selection of artisan cured meats, texas and california cheeses,
seasonal accoutrement

CHEESE 12

artisanal texas & california cheeses, honeycomb,
toasted nuts, marinated olives

GARDEN VEGETABLES 12

fresh chilled vegetables, seasonal fruit, lettuces, green goddess

SHARED PLATES

WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan,
lemon dill yogurt

11

CRISPY ZUCCHINI

tapioca dusted, peppadew & shishito
peppers, cilantro, sweet chili vinaigrette

7

HUMMUS²

red beet hummus & edamame hummus,
crisped flatbread

8

MEATBALLS

pork & local wagyu, san marzano
tomato sauce, pecorino romano

9

WARM MARINATED OLIVES

citrus zest, toasted fennel seed

5

LETTUCE WRAPS

miso glazed salmon, gem lettuce,
cashews, cilantro, sambal aioli,
broccoli-avocado slaw, pickled onions

11

BRUSSELS

oven roasted, kung pao vinaigrette,
scallions, cashews

8

TOASTS

seasonally inspired trio served
on toasted ciabatta

11

SALADS & SOUP

HOUSE

spring mix, candied walnuts, fresh strawberries, peppered pecorino, citrus-honey vinaigrette

7

chicken +5 | shrimp +7 | salmon +9

add soup +4

CRAB LOUIE

gulf jumbo lump crab, tender bibb, marinated tomatoes, cucumbers, breakfast radishes, chopped free range egg, asparagus, classic louie dressing

19

ASIAN CHICKEN CHOP

wood-grilled ginger chicken, napa cabbage slaw, toasted cashews, fresnos, carrots, sesame sweet chili vinaigrette

13

SHRIMP & GRAIN

wood-grilled jumbo gulf shrimp, whole grains, kale, edamame, squash, toasted walnuts, grapes, apples, feta, citrus champagne vinaigrette

15

POKÉ

sushi grade ahi tuna & salmon, sticky rice, moscato ponzu, sweet chili aioli, avocado, seaweed salad, pickled red onion, furikake, micro cilantro

15

CAESAR

pecorino polenta croutons, gem lettuce, baby kale, grated egg white, grated egg yolk

9

chicken +5 | shrimp +7 | salmon +9

add soup +4

BEET & HERBED GOAT CHEESE

spring mix, roasted purple, candy striped & golden beets, seasonal fruit, baby mint, micro basil, extra virgin olive oil, white balsamic

12

TOMATO BASIL SOUP

pecorino romano, micro basil, wood grilled ciabatta

5

SANDWICHES

THE C.A.B. BURGER

cabernet smothered local akaushi patty, everything bun, raclette cheese, caramelized onions, worcestershire mayo, tomato. duck fat lemon potatoes

15

DOUBLE STACK VINES BURGER

a bar n ranch wagyu, american cheese, fancy sauce, gem lettuce, pickles, potato bun. duck fat lemon potatoes

13

SHORT RIB SOURDOUGH MELT

red wine braised short rib, fresh mozzarella, basil, sliced tomatoes, basil pesto, aioli, balsamic, sourdough, duck fat lemon potatoes

16

CHICKEN AVOCADO SMASH

wood-fire grilled, cherrywood bacon, pesto aioli, alfalfa sprouts, croissant bun. stone fruit & grape salad

13

'THE' GRILLED CHEESE

prosciutto, raclette, gruyere, pear and basil dijon spread, sourdough. tomato basil soup

12



PIZZA

FIG & PROSCIUTTO

white sauce, mozzarella, local honey,
arugula, sesame seeds

15

BUTCHER

san marzano tomato sauce, soppressata,
capicola, calabrese, provolone, mozzarella

14

MARGHERITA

basil pesto, fresh tomatoes, mozzarella, romano,
micro basil

11

SPICY SAUSAGE

tomato sauce, house ground sausage,
mozzarella, provolone, pickled fresno peppers,
fennel, basil

12

THE S.V.P.

our chefs never stop creating

16

PASTA

TONNARELLI

coconut & cilantro infused noodle, gulf shrimp,
spinach, basil, black pepper, pecorino romano

9 / 15

RIGATONI

vegan italian sausage, san marzano tomato sauce,
pecorino romano, herbed goat cheese, micro basil

8 / 12

FREGOLA

risotto style, crispy wild mushrooms,
pecorino romano

8 / 12

ORECCHIETTE

bitter greens, housemade apple
chicken sausage, pecorino romano

8 / 12

FETTUCINE

roasted chicken, spinach, artichoke,
pecorino & chardonnay cream, lemon zest,
ciabatta breadcrumbs

9 / 13

MAINS

FILET

6oz. petite filet, duck fat butter, grilled
focaccia and tomato salad, balsamic
vinaigrette, basil pesto

28

RIB PORK

roasted tri-color carrots, sage brown butter,
pistachio & peppadew romesco

16

SCOTTISH SALMON

organic, farro, squash, edamame, corn,
rosé butter

18

HALF CHICKEN

oregano-chive rubbed, lemon-roasted,
pecorino polenta cakes, brussels & vine
huggers chardonnay jus

16

*Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of food-borne illness. Please be aware that our dishes may contain one or more common allergens. If in doubt, ask your server prior to ordering.