

Specialty Cocktails

BLÜM 14

Nolet's Gin, Hibiscus Tea, Rose, Cardamon, Lemon and Egg White

EXQUISITE 14

Patrón Reposado Tequila, Patrón Citrónge Orange, Red Wine and Lime

BEAUTY 16

Empress Gin, Lemonade and Tonic

LAVENDER BLISS 14

Infinity Vodka, Lavender, Lemon, Lime and Egg White

THE SINATRA 15

Knob Creek Rye, Campari and Cocchi Americano

WINNER'S LUCK 14

Wild Turkey Bourbon, PX Sherry, Angostura Bitters, Vanilla and Lemon

KING RANCH WATER 14

Casamigos Reposado Tequila, La Pinta Pomegranate, Fever Tree Sparkling Yuzu, Lime, Cucumber and Mint

HUNTING DOG 14

Ketel One Vodka, Aperol, Honey, Lemon, Grapefruit and Salt

TSC OLD FASHIONED 25

Angel's Envy Rye Whiskey, Grand Marnier Centenaire, and Angostura Bitters

FROZEN STRAWBERRY LEMONADE 12

Grey Goose Essences Strawberry and Lemongrass with Lemonade

PEACH BLOSSOM FROZÉ 12

Ketel One Botanical Peach and Orange Blossom Vodka, Ketel One Vodka and our house Rosé

Shots

ROSE DROP 10

New Amsterdam Pink Whitney Vodka, Cranberry Juice, Lemon and Lime

SUN BURST 10

Don Julio Blanco Tequila, Orange Juice and Pomegranate

CROWNED BULL 10

Crown Apple with Watermelon Red Bull

LARGE FORMAT

PATRÓN TREE Serves four+60

Pick four: A Patrón Reposado Tequila Margarita with Owen's Margarita Mix and Fresh Lime Juice, or, a Patrón Silver Tequila Paloma with Owen's Grapefruit and Fresh Lime Juice

ALWAYS TOWERED Serves four+60

Mason #9 Rosé, Tito's Vodka, Owen's Ginger, Lime

ROSE BOWL Serves three+60

Belvedere Vodka, St-Germain Elderflower Liqueur, J Cuvée Brut Rosé and Strawberry

A NIGHT IN PARIS Medium Serves 3+ 60 Large Serves 4+ 75

A St-Germain Elderflower Liqueur Spritzer with La Marca Prosecco and Lemon

PATRÓN COCKTAILS BUBBLES BEER & WINE

Bubbles

SPLIT

Chandon Brut Split	14
La Marca Prosecco Split	14
Moët & Chandon Brut Split	30
Moët & Chandon Rose Split	35

Bubbles by the Bottle

J Vineyards Brut	60
J Vineyards Cuvée Brut Rosé	75
Ruinart Brut Champagne	130
Ruinart Rosé Champagne	175

Draft Beer

Available by Glass or by Beer Tower

Modelo Especial	6 / 45
Dallas Blonde	6 / 45
Blue Moon	6 / 45
Deep Ellum IPA	7 / 50
Shiner Seasonal	6 / 45
Community Texas Lager	6 / 45
Community IPA	7 / 50
Yuengling Lager	6 / 45

Bottles & Cans

Miller Lite	6
Bud Light	6
Coors Light	6
Michelob Ultra	6
Dos XX	7
Angry Orchard	7
Shiner	7
High Noon	10
White Claw	10
Crown Royal	10
Rotating Craft Beers	6

Wine List

WHITE

	GLS / BTL
Skyside Chardonnay	12 / 44
Stags' Leap Chardonnay	64
Rombauer Chardonnay	130
Oyster Bay Pinot Gris	12 / 44
Whitehaven Sauvignon Blanc	12 / 44

ROSÉ

Hampton Water Rosé	15 / 56
Mason No. 9	60
Whispering Angle Rosé 1.5L / 3L	135 / 250

RED

Chalk Hill Estates Pinot Noir	14 / 52
Beaulieu Vineyard Cabernet	14 / 52
Skyside Cabernet	16 / 60
Justin Cabernet	70
Caymus Special Selection Cabernet	550
Terrazas Reserva Malbec	15 / 56
Love You Bunches Chilled Red	16 / 60
Prisoner Red Blend	120
Justin Isosceles Red Blend	180

Starters

SOFT BAKE PRETZELS 14 v

Served with Honey Mustard and Beer Cheese

SLIDERS 16

Choice of three. Cheeseburger, Hot and Spicy Chicken or BBQ Brisket

HUMMUS 13 v

Served with Naan Bread and Crudités

FRITTO MISTO 18

Fried Calamari, Shrimp, Asparagus, Jalapeños, Brussels Sprouts, Carrots and Pickles

GRILLED SHRIMP 17 GF

Served with a Citrus Herb Sauce

FRY FLIGHT 13 v

Regular, Cajun & Garlic Parmesan with Ranch, Garlic Ketchup and our Secret Fry Sauce

CHICKEN FRIED CHICKEN STRIPS 13

Served with Sourdough Bread and Country Gravy

WINGS 19

Twelve Regular or Boneless Wings with choice of Sauce
Garlic Parmesan
Southern Style
BBQ/Bufalo
Lemon Pepper
Served with Ranch or Blue Cheese

Skewers

GRILLED CHICKEN 14 GF

Served with Vegetables and Honey Mustard

GRILLED STEAK 16 GF

Served with Chimichurri Sauce

BACON WRAPPED SHRIMP 16 GF

Served with Blueberry BBQ Sauce

Soup & Salad

TOMATO BISQUE SOUP v

Bowl \$12 | Cup \$8

GREEN GODDESS 13 v6, GF

Bibb lettuce, Cucumbers, and Cherry Tomatoes served with our House-Made Green Goddess Dressing

Add Chicken 7 / Steak 8 / Shrimp 9

FIELD GREENS 13

Heirloom Tomatoes, English Cucumber, Baby Carrots and Balsamic Vinaigrette

Add Chicken 7 / Steak 8 / Shrimp 9

KNIFE & FORK CAESAR SALAD 13

Grilled Baby Hearts Romaine, Crouton, Shaved Parmesan and Classic Caesar Dressing

Add Chicken 7 / Steak 8 / Shrimp 9

CRISPY CHICKEN COBB SALAD 17

Field Greens, Eggs, Blue Cheese, Bacon and Tomato with Buttermilk Ranch or Bacon Honey Mustard

BURRATA BRUSCHETTA 15 v

Grilled Ciabatta, Heirloom Tomatoes, Basil Olive Oil and Aged Balsamic

Pizza

Sub Gluten Free GF Crust 3

WHITE PIZZA 19 v

Sun-dried Tomatoes and Arugula

BBQ BRISKET 21

Smoked Brisket, Caramelized Onions and BBQ Sauce

MUSHROOM & PEPPER 19 v

Portabella Mushrooms, Red Bell Peppers and Garlic

BACKYARD BBQ CHICKEN 21

Grilled Onions, Shredded Chicken, BBQ Sauce and Mozzarella

MEAT LOVERS 21

Pepperoni, Sausage and Canadian Bacon

CLASSIC PEPPERONI 19

Pepperoni and Mozzarella

FIG & PROSCIUTTO 21

Goat Cheese, Wild Arugula, Olive Oil, and Fig Essence

MARGARITA 19 v

Burrata Cheese, Pesto, and Tomato

PIZZA OF THE MONTH | TEXAS CHEESESTEAK 20

Ribeye Steak, Cheese, Grilled Peppers and Onion

Handhelds

All Handhelds are served with Fries or sub a Side Salad 2

BLT 11

Bacon, Lettuce, Tomato and Mayonnaise

HUMMUS WRAP 12 v6

Hummus, Spinach, Tomato, Pickled Onions, Carrots, Avocado, and Balsamic Glaze

TACOS 12

(Not served with a side)

Flower, Corn GF, or Lettuce Wrapped GF.

-Fried or Grilled Shrimp with Spicy Cilantro Lime Sauce.

-BBQ Brisket with Coleslaw.

-Fajita Chicken, Onion and Peppers.

-Vegetable, Onions, Peppers and Mushrooms v

CHEESEBURGER 12

American Cheese, Lettuce, Tomato and our House Sauce

Make it a Double 15

TEXAS CHEESESTEAK 17

Ribeye Steak, Swiss Cheese, Grilled Peppers, Onion and Green Chile

HOT & SPICY CHICKEN SANDWICH 17

Chick Fried Chicken, House Pickles, Chili Aioli and Hot Honey on a Brioche Bun

Choice of Mild, Spicy or Extra Spicy

THE SPORTING CLUB 16

Roasted Turkey, Bacon, Havarti Cheese, Lettuce, Tomato and Mayonnaise

GRILLED CHEESE & TOMATO BASIL BISQUE 17 v

Grilled Ciabatta, Boursin, Vermont White Cheddar and Swiss Cheese. Served with Tomato Basil Bisque

Add Ham 4 / Tomato & Char-grilled Onions 4. (Not served with a side)

PATIO DINNER MENU

Party Platters

SLIDE INTO HOME Serves four to six 85

Six Cheeseburger Sliders

Six Hot & Spicy Chicken Sliders

Six Mini-Grilled Cheese

Basket of Fries

ALL AMERICAN Serves three 50

Three Grilled Cheeses and Three Tomato Bisque

Sides

Available in 1/2 or full orders

TRUFFLE MAC & CHEESE v 8 / 12

CRISPY PARMESAN BRUSSELS SPROUTS 8 / 12

GRILLED ASPARAGUS v6 8 / 12

HERB FRIES v6 6 / 10

SIDE SALAD v6 8 / 16

Desserts

CONFETTI CAKE Serves four to eight 36

Served with Vanilla, Strawberry

and Chocolate Ice Cream

FRUITY PEBBLE ICE CREAM SANDWICH 13

