

:: HAPPY HOUR DALLAS ONLY ::

MONDAY-FRIDAY 3-6PM

:: WINE ::

Pratsch Grüner Veltliner

Austria 2014

6

Chamisal 'Stainless' Chardonnay

Edna Valley, San Luis Obispo, California
2014

7

Torii Mor Pinot Noir

Willamette Valley, Oregon 2014

8

Ancient Peaks Cabernet Sauvignon

Paso Robles, California 2014

7

:: BEER ::

- FEATURING -

REAL ALE HAN'S PILS 'GERMAN'

PILSNER
5.3% blanco, tx

GUNS & OIL AMERICAN LAGER

4.6% austin, tx

FOUNDER'S ALL DAY SESSION IPA

4.7% grand rapids, mi

ALL PINTS 5

:: COCKTAILS ::

- FEATURING -

THE HARWOOD

vodka, fresh strawberry and lemon juice,
with tarragon essenc

MARGARITA VERDE

silver tequila, agave syrup, fresh lime, cucumber, basil,
and jalapeno, with an ancho chile salt rim

OLD FASHIONED

straight bourbon whiskey, sugar and bitters...
served over block ice with orange essence

ALL CRAFT COCKTAILS 8

ALL WELL DRINKS 7

:: OYSTER SAMPLER ::

1/2 DOZEN - 9 DOZEN - 18

:: BITES ::

- 6 -

FRESH RICOTTA WITH SEA SALT

cow's milk ricotta, toasted country bread

MIXED ORGANIC GREENS

golden balsamic vinaigrette

ATLANTIC COD FISH TACOS

beer battered

- 8 -

CLAM CHOWDER

new england style

SHRIMP COCKTAIL

wild mexican jumbo brown shrimp 1/4 LB

HOMEMADE RAVIOLI

goat cheese, salted almonds, asian pear purée

SEAFOOD FRITTERS

crab, shrimp and atlantic cod
with romesco sauce and pickled peppers

- 10 -

CRAB CAKE

blue crab, celery root remoulade

AMERICAN WAGYU CHEESEBURGER

with bacon, caramelized chipotle mayonnaise and french fries

MUSSELS GARBANZO

pancetta, harissa, parsley & lemon, with crispy french baguette