


## SHARABLES STARTERS.

|   |    |
|---|----|
| <b>TexQueño</b> House-made fried dough, Venezuelan cheese & cilantro sauce. "Best cheese stick you've ever tried"       | 15 |
| <b>Crafty Cheese &amp; Meat Board</b> variety of meats, cheese, fruits, house jam, nuts and breads (gf without bread)   | 24 |
| <b>Chicken Pozole Verde Soup</b> Slow roasted chicken, white corn kernels, poblano, serrano, pickled red onions (gf)    | 13 |
| <b>Smoked Mussels</b> Smoked tomato broth, pickled shallots & golden raisins, fried bread (gf without bread)            | 19 |
| <b>Tri-Tip Meatballs</b> Calabrian pepper ragú, sourdough   | 14 |
| <b>Shrimp Aguachile</b> Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, serrano (gf) | 16 |

## FROM THE GARDEN (meant to be shared)

|  |    |
|--|----|
| <b>W&amp;M Salad</b> Boston lettuce, apple, blueberries, sunflower seeds, tomato, avocado, pecorino, green goddess, chives (gf)  | 14 |
| <b>Caroline's Salad</b> Arugula  endive, maple dijon vinaigrette, dolce gorgonzola, red onions, green apple, cashews (gf) | 15 |
| <b>Carrots over Carrots</b> Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)   | 14 |
| <b>3 Way Brussels</b> Fried, grilled, and raw, maple togarashi, citrus aioli, roasted garbanzos (gf)   | 14 |
| <b>Autumn Fruit</b> Burrata, pesto, smoked beets, green apples, avocado, baby tomatoes, balsamic glaze (gf)  | 19 |

Add Ons  
Salmon-\$12. Steak-\$24.  
Shrimp(4)-\$14



## FLOUR WATER

### PASTAS.

|   |    |
|---|----|
| <b>Ragu Bolognese</b> Beef ragu bolognese on rustic casarecce pasta & parmesan                                  | 21 |
| <b>H-Town Chorizo Carbonara</b> Linguini pasta, Mexican chorizo, taleggio, butter, caramelized onions, egg yolk | 20 |
| <b>Port of Catalunya</b> Linguini pasta, Spanish chorizo, shrimp, mussels, calabrian pepper, olives, pomodoro   | 24 |
| <b>Garden Gnocchi</b> Basil pesto, broccolini, asparagus, cauliflower, dolce gorgonzola, citrus butter sauce.   | 20 |
| <b>Argentinian Shrimp Pappardelle</b> Shrimp, Peruvian yellow pepper, lemon, butter, Parmesan                   | 23 |

### PIZZAS.

|  |    |
|--|----|
| <b>Roasted Carrots</b> Soubise, fresno chiles, cilantro, dukkah nuts, gruyere                | 21 |
| <b>Mushroom</b> Pistachio pesto, garlic, feta, parsley                                       | 20 |
| <b>Margarita</b> Marinara, basil, mozzarella di buffala, tomatoes                            | 17 |
| <b>Meat Lovers</b> Pomodoro, pepperoni, Italian sausage, mozzarella                          | 22 |
| <b>Prosciutto &amp; Fig</b> Brie cheese, prosciutto, figs, balsamic glacé, sea salt, arugula | 22 |

## FROM THE FIRE.

|   |    |
|---|----|
| <b>Wood Fired Salmon Succotash*</b> (gf)<br>Sautéed corn, red onions, yellow & red bell peppers, finished with cilantro & citrus gremolata  | 26 |
| <b>W&amp;M Cheeseburger  Fries</b> (gf +\$2)<br>House bun, American cheese, mayo, lettuce, tomato, red onion, pickles, avocado | 22 |
| <b>Spanish Secreto Pork*</b> (gf)<br>Oven roasted secreto, butter baked root vegetables, yogurt   | 27 |
| <b>Butcher's Cut Steak*</b> (gf)<br>Buttered oven roasted yucca, chimichurri  | 35 |
| <b>Wild Mushroom Risotto</b> (gf)- Add protein +\$<br>Wild forest mushrooms, white wine risotto, butter, lemon, garlic, onions, parmesan, truffle oil, egg yolk   | 31 |

## DESSERTS.

|   |    |
|---|----|
| <b>DoughNots</b> House-dough in knots shape served with ice cream and caramel syrup   | 12 |
| <b>Chocolate Raviolis</b> chocolate pasta filled with chocolate mousse, fried and served over nutella and vanilla ice cream | 13 |
| <b>W&amp;M Carrot Cake</b> muffin size cake served warmed, orange zest frosting (add Venezuelan Rum +\$2)                   | 11 |
| <b>Salted Chocolate Creamaux</b> (gf) House chocolate mousse, whipped cream, house hazelnut chocolate bar                   | 12 |

# COCKTAILS



|  |    |   |    |
|--|----|---|----|
| <b>Ancho Rancho</b> A ranch water with Ancho Reyes   | 12 | <b>Red Sangria</b> House recipe (Pitcher \$40)  | 11 |
| <b>Venezuelan Passion</b> White Rum, passion fruit, lemon  | 11 | <b>Paloma</b> Grapefruit soda, lime, tequila (spicy it up +\$1)                               | 13 |
| <b>Strawberry Basil Lemonade</b> Vodka, fresh lemon juice, fresh basil leaves, strawberry puree                                      | 14 | <b>Kentucky Old Fashion</b> Bourbon, angostura, bitters, turbinado, orange peels and cherries | 12 |
| <b>Aguachile Margarita</b> Mezcal, lime juice, triple sec  | 13 | <b>Tropical Sour</b> rye, passion fruit, lime, orange bitters                                 | 12 |
| <b>Bloody Red Eye</b> Tomato juice and lemon, beer, Tabasco, worcestershire, sauce, salt and pepper. <i>Vodka or Tequila (+\$2.)</i> | 12 |   |    |



## On the Rocks or Neat

Ask your server about our crafty selection of spirits

## Wines By the Glass

### Sparkling

|   |       |
|---|-------|
| Avinyo Reserva <u>Spain</u> - <b>Cava</b>                             | 12/39 |
| Acinum- <u>Italy</u> - <b>Proseco</b>                                 | 11/42 |
| Paladin Raboso Fiore- <u>Italy</u> - <b>Sparkling Red</b>             | 11/36 |
| Villa Noria -Pet Nat- <u>France</u> - <b>Blanc de Noir</b> -(natural) | 14/49 |

### White

|  |       |
|--|-------|
| Txomin Txakoli- <u>Spain, Basque</u> - <b>Txakolina</b>  | 13/49 |
| Fillaboa- <u>Spain, Rías Baixas</u> - <b>Albariño</b>    | 14/52 |
| Domain Matignon- <u>France</u> - <b>Chenin Blanc</b>     | 12/48 |
| Astrolabe - <u>New Zealand</u> - <b>Sauvignon Blanc</b>  | 15/55 |
| BonAnno- <u>Carneros, California</u> - <b>Chardonnay</b> | 15/50 |

### Rose

|   |       |
|---|-------|
| Cherry House- <u>Paso Robles</u> - <b>Rose Blend</b> (Bio)  | 13/49 |
| Vignobles Gueissard - <u>France</u> - <b>Provence Blend</b> | 15/59 |
| Para Maria- <u>California</u> - <b>Rose Blend</b>           | 13/39 |

### Red

|   |       |
|---|-------|
| Condado de Haza - <u>Spain</u> - <b>Tempranillo</b>               | 15/59 |
| Cherry House - <u>Paso Robles</u> - <b>Rhône Type Blend</b> (Bio) | 13/62 |
| Villain & Vixen- <u>Australia</u> - <b>Blend</b>                  | 15/54 |
| Ministry the Vinterior- <u>Napa</u> - <b>Cabernet Sauvignon</b>   | 16/59 |

## Wines By the Bottle

### RED-Pinots and Lights

|  |    |
|--|----|
| Folktale- <u>Central Coast California</u> - <b>Pinot Noir</b>      | 65 |
| Carpenter- <u>Sonoma</u> - <b>Pinot Noir</b>                       | 63 |
| Elk Cove 5 Mountains- <u>Willamette Oregon</u> - <b>Pinot Noir</b> | 88 |
| G.D. Vajra <u>Langhe- Italy</u> - <b>Nebbiolo</b>                  | 48 |
| Bruno Giacosa- <u>Italy</u> - <b>Nebbiolo d'Alba</b>               | 89 |

### RED-Bordeaux Blend Styles

|  |     |
|--|-----|
| Angelo Innocenti- <u>Argentina</u> - <b>Cabernet Franc</b>         | 66  |
| Gran Riccardo - <u>Mexico</u> - <b>Cab/Bordeaux Blend</b>          | 125 |
| Pisarres Priorat- <u>Spain</u> - <b>Priorat Blend</b>              | 69  |
| Celler Vall Llach Porrera- <u>Spain</u> - <b>Priorat Red Blend</b> | 110 |
| La Spinetta II- <u>Italy</u> - <b>Sangiovese</b>                   | 65  |
| Rouge Bleu Origine- <u>Rhone Région France</u> - <b>Carignan</b>   | 55  |
| Castellón Romitorio - <u>Italy</u> - <b>Super Toscan</b>           | 58  |

### RED-Cabernets and Full Body

|   |     |
|---|-----|
| Grazzie Mille- <u>Argentina</u> - <b>Malbec Reserva</b>               | 58  |
| Gran Riccardo - <u>Mexico</u> - <b>Cab/Bordeaux Blend</b>             | 125 |
| Cahors Chateau La Grave- <u>France</u> - <b>Malbec</b> (bio)          | 52  |
| Matteo Pictor- <u>Chateaufeuf Du Pape France</u> - <b>Blend</b> (bio) | 78  |
| Prà- <u>North Italy</u> - <b>Amarone- Blend</b>                       | 128 |
| Caro (Catena&Lafite Family)- <u>Argentina</u> - <b>Malbec</b>         | 110 |
| Sauvignon John - <u>Paso Robles</u> - <b>Cab. Sauvignon Reserve</b>   | 72  |
| Clio Jumila- <u>South Spain</u> - <b>Red Blend</b>                    | 86  |
| Titus - <u>Napa</u> - <b>Cabernet Sauvignon</b>                       | 86  |



## BEER (\$7+) 🍷 MIMOSAS (\$10+)

Ask Your Server for Our Rotational Beers, Seltzers, Mimosas & Juices Selection

## COFFEES

From single espresso to personalized lates are always available

## OTHERS NONE RED

|  |     |
|--|-----|
| Astrolabe <u>New Zealand</u> <b>Pinot Gris</b>                 | 45  |
| Allegro <u>Mexico</u> <b>Chardonnay &amp; Souv.Blanc Blend</b> | 61  |
| Peju- <u>Carneros, California</u> - <b>Chardonnay</b>          | 55  |
| Meursault 'Le Limozin'- <u>France</u> <b>Chardonnay</b>        | 110 |
| Saumur-Dom. Matignon- <u>France</u> - <b>Champagne Style</b>   | 68  |