

SHARABLES & STARTERS

TexQueño House-made fried dough, Venezuelan cheese & cilantro sauce. "Best cheese stick you've ever tried"	15
Chicken Pozole Verde Soup Slow roasted chicken, white corn kernels, poblano, serrano, pickled red onions (gf)	13
Shrimp Aguachile* Ceviche style Argentinian shrimp, spicy lime juice, cucubers, avocado, red onion, serrano (gf)	16
Carrots over Carrots Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	14
3 Way Brussels Fried, grilled, and raw, maple togarashi, citrus aioli, roasted garbanzos (gf)	14
Autumn Fruit Burrata, pesto, smoked beets, green apples, avocado, baby tomatoes, balsamic glaze (gf)	19

SALADS

(add protein: Salmon-\$12. Chicken-\$8. Steak-\$12. Shrimp (4)-\$14. Secreto Pork-\$12)

W & M Salad Boston lettuce, apple, blueberries, sunflower seeds, cherry, avocado, pecorino, green goddess, chives (gf)	14
Caroline's Salad Arugula & endive, maple dijon vinaigrette, dolce gorgonzola, red onions, green apple, cashews (gf)	15
Caesar Wedge Salad Traditional style with house brioche croutons (gf)	14
Mediterranean Salad spring mix greens, red onion, cherry, feta, olives, green beans, pecans, vierge vinaigrette (gf)	14



BREADS -(gf +\$2)

Roast beef Sandwich Sliced espresso smoked tri tip, dijon aioli, kimchi, potato bun, house chips	18
Fried Chicken Harissa honey aioli, cabbage slaw, pickles, potato bun, house chips	18
Chicken B.L.T. Avocado, jalapeño aioli, sourdough bread, house chips	17
Cured Salmon Lox* Fried eggs, smoked salmon, dill cream cheese, red onions, pumpernickel, everything spice	18
W & M Cheeseburger & Fries House bun, mayo, lettuce, tomato, red onion pickles	19
Braised Short Rib Caramelized onion, gruyere chesse, arugula, horseradish dijon, sourdough & fennel bread	17

PIZZAS-

Roasted Carrots Soubise, fresno chiles, cilantro, dukkah, gruyere	21
Cracked Egg Pancetta, potatoes, soubise, herbs, egg	22
Margarita Marinara, basil, mozzarella di buffala, tomatoes	16
Meat Lovers Pomodoro, pepperoni, Italian sausage, mozzarella	22
Prosciutto & Fig Brie cheese, prosciutto, figs, balsamic glacé, sea salt, arugula	22

PASTAS-

Ragu Bolognese Beef ragu bolognese on rustic casarecce pasta & parmesan	21
H-Town Chorizo Carbonara* Linguini pasta, chorizo, taleggio, butter, caramelized onions, egg yolk	20
Garden Gnocchi Basil pesto, broccolini, asparagus, cauliflower, dolce gorgonzola, citrus butter sauce.	20
Wild Mushroom Pappardelle Wild forest mushrooms, taleggio, butter, lemon, garlic, onions, parmesan, truffle oil	23

FROM THE FIRE

Wood Fired Salmon Succotash* (gf) Sautéed corn, red onions, yellow & red bell peppers, finished with cilantro & citrus gremolata	24
Spanish Secreto Pork* (gf) Seared & grilled secreto, baked butter roast vegetables, yogurt	27
Butcher's Cut Steak* (gf) Buttered oven roasted yucca, chimichurri	28
Seafood Rissotto (gf) Saffron arborio rice, mussels, Argentinian shrimp, spanish chorizo, english peas	30



COCKTAILS

(we can always make them Mocktails)



Ancho Rancho A ranch water with Ancho Reyes	12	Red Sangria House recipe (Pitcher \$40)	11
Venezuelan Passion White Rum, passion fruit, lemon	11	Paloma Grapefruit soda, lime, tequila (spicy it up +\$1)	13
Strawberry Basil Lemonade Vodka, fresh lemon juice, fresh basil leaves, strawberry puree	14	Kentucky Old Fashion Bourbon, angostura, bitters, turbinado, orange peels and cherries	12
Aguachile Margarita Mezcal, lime juice, triple sec	13	Tropical Sour rye, passion fruit, lime, orange bitters	12
Bloody Red Eye Tomato juice and lemon, beer, Tabasco, worcestershire, sauce, salt and pepper. Vodka or Tequila (+\$2.)	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> - Cava	12/39
Acinum- <u>Italy</u> - Proseco	11/42
Paladin Raboso Fiore- <u>Italy</u> - Sparkling Red	11/36
Villa Noria -Pet Nat- <u>France</u> - Blanc de Noir -(natural)	14/49

White

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

Rose

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

Red

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

Wines By the Bottle

RED-Pinots and Lights

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

RED-Bordeaux Blend Styles

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

RED-Cabernets and Full Body

Grazzie Mille- <u>Argentina</u> - Malbec Reserva	58
Gran Riccardo - <u>Mexico</u> - Cab/Bordeaux Blend	125
Cahors Chateau La Grave- <u>France</u> - Malbec (bio)	52
Matteo Pictor- <u>Chateaufeuf Du Pape France</u> - Blend (bio)	78
Prà- <u>North Italy</u> - Amarone- Blend	128
Caro (Catena&Lafite Family)- <u>Argentina</u> - Malbec	110
Sauvignon John - <u>Paso Robles</u> - Cab. Sauvignon Reserve	72
Clio Jumila- <u>South Spain</u> - Red Blend	86
Titus - <u>Napa</u> - Cabernet Sauvignon	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> Pinot Gris	45
Allegro <u>Mexico</u> Chardonnay & Souv.Blanc Blend	61
Peju- <u>Carneros, California</u> - Chardonnay	55
Meursault 'Le Limozin'- <u>France</u> Chardonnay	110
Saumur-Dom. Matignon- <u>France</u> - Champagne Style	68