

SHAREABLES  STARTERS

TexQueño	<i>"Best cheese stick you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce</i>	15
Crafty Cheese & Meat Board	<i>Variety of meats, cheese, fruits, house jam, nuts and breads (gf without bread)</i>	29
Chicken Pozole Verde Soup	<i>Slow roasted chicken, white corn kernels, poblano, serrano, cilantro, red onions (gf)</i>	15
Tri-Tip Meatball	<i>Calabrian pepper ragú, sourdough</i>	15
Shrimp Aguachile *	<i>Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, serrano peppers (gf)</i>	16

ADD ONS Salmon - \$13 • Shrimp - \$14 (4 pieces)

FROM THE GARDEN

Grilled Pork - \$14 • Steak - \$14 (NY Strip 12oz \$20)

W+M Salad	<i>Boston lettuce, apple, blueberry, sunflower seed, tomato, avocado, pecorino, green goddess chives (gf)</i>	15
Arugula & Endive Salad	<i>Arugula endive, maple dijon vinaigrette, dolce gorgonzola, red onions, green apple, cashews (gf)</i>	16
Carrots over Carrots	<i>Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)</i>	14
3 Way Brussels	<i>Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)</i>	14
Watermelon & Tomato Salad	<i>Burrata, pesto, watermelon, cucumbers, avocado, baby tomatoes, balsamic glaze (gf)</i>	19
Beets & Veg Salad	<i>Farro, chickpeas, roasted cauliflower, cucumber, sun-dried tomato, tahini spread, yogurt, mint (add avo \$4)</i>	15

FLOUR  WATER

PASTAS & RISOTTO (gf +\$4)

Ragu Bolognese	<i>Beef ragu bolognese on rustic casarecce pasta (add burrata cheese +\$6)</i>	22
H-Town Chorizo Carbonara *	<i>Linguini, taleggio & chorizo, butter, caramelized onions, egg yolk</i>	21
Port of Catalunya	<i>Linguini pasta, Spanish chorizo, shrimp, mussels, calabrian pepper (spicy), olives, pomodoro</i>	25
Garden Gnocchi	<i>Basil pesto, broccolini, asparagus, peas, cauliflower, dolce gorgonzola, citrus butter sauce.</i>	21
Argentinian Shrimp Pappardelle	<i>Shrimp, Peruvian yellow pepper (mildly spicy), lemon, butter, parmesan</i>	25
Wild Mushroom Risotto *	<i>Wild forest mushrooms, white wine risotto, butter, lemon, garlic, onions, parmesan, truffle oil, egg yolk (gf • add protein +\$)</i>	31

PIZZAS

Roasted Carrots	<i>Béchamel sauce, fresno chiles, cilantro dukkah spice (none peanut), gruyere</i>	23
Mushroom Pizza	<i>Pistachio, pesto, garlic, feta, parsley</i>	22
Margharita	<i>House tomato sauce, basil, mozzarella di buffala, tomatoes</i>	16
Meat Lovers	<i>House tomato sauce, pepperoni, house italian sausage, mozzarella, red onions</i>	24
Prosciutto & Fig	<i>Brie cheese, prosciutto, figs, balsamic glaze, sea salt, arugula</i>	24

FROM THE FIRE

Wood Fired Salmon Succotash *	<i>Sautéed corn, red onions, yellow & red bell peppers, cilantro & citrus gremolata (gf)</i>	26
W+M Cheeseburger & Fries	<i>House bun, American cheese, mayo, lettuce, tomato, red onion, pickles, avocado</i>	22
Grilled & Wood Fired Pork	<i>Spanish Secreto cut, on top of roasted purple jam & root vegetables, yogurt (gf)</i>	29
NY Strip Steak (12 oz) *	<i>Fries with truffle, parmesan, & parsley (gf)</i>	48

DESSERTS

Ask for the menu!



DRINKS

WEIGHTS MEASURES

RESTAURANT BAKE SHOP BAR



COCKTAILS Can make any mocktails

Tropical Sour	Rye, passion fruit, lime, orange bitters	12
Venezuelan Passion	Rum, passion fruit, mint, lemon	12
Strawberry Basil Lemonade	Vodka, fresh lemon juice, fresh basil leaves, strawberry	14
Aguachile Margarita	Mezcal, serrano, lime & cucumber juice, simple syrup	13
Red Sangria	House recipe (Pitcher \$40)	11

Espresso Martini	Vodka, espresso, hazelnut liqueur, simple syrup	14
Paloma	Grapefruit soda, lime, tequila (spicy it up +\$1)	13
Old Fashioned	Bourbon, angostura bitters, turbinado, orange peels & cherries	13
Bloody Red Eye	Tomato juice & lemon, beer, tabasco, worcestershire, salt & pepper (Vodka or Tequila +\$2)	13
Rocks, Neat, or Classics	Ask your server about our crafty selection of spirits or our classic cocktails	

GRAPES BUBBLES



WINES BY GLASS

SPARKLING

Avinyo Reserva	Cava	Spain	12/39
Acinum	Prosecco	Italy	11/42
Paladin Raboso Fiore	Sparkling Red	Italy	11/36
Villa Noria	Blanc de Noir	France	14/49

WHITE

Txomin Txakoli	Txakolina	Spain	13/49
Fillaboa	Albariño	Spain	14/52
Domain Matignon	Chenin Blanc	France	12/48
Astrolabe	Sauvignon Blanc	New Zealand	15/55
BonAnno	Chardonnay	California	15/50

ROSE

Cherry House	Rose Blend	Paso Robles	13/49
Vignobles Gueissard	Provence Blend	France	15/59
Para Maria	Rose Blend	California	13/39

RED

Condado de Haza	Tempranillo	Spain	15/59
Ministry of the Vinterior	Cabernet Sauvignon	Napa	16/59
Villain & Vixen	Blend	Australia	15/54
William Chris	Mourvèdre	Texas	15/62

COFFEE, BEER, MIMOSAS

Beer (\$7) & Mimosas (\$10)
Ask for the menus / list!



WINES BY BOTTLE

RED - Pinots & Lights

Folktales	Pinot Noir	California	65
Carpenter	Pinot Noir	Sonoma	63
Elk Cove 5 Mountains	Pinot Noir	Oregon	88
G.D. Vajra	Nebbiolo	Italy	48
Bruno Giacosa	Nebbiolo d'Alba	Italy	89

RED - Bordeaux Blend

Angelo Innocenti	Cab Franc	Argentina	66
Gran Riccardo	Cab Blend	Mexico	125
Pisarres Priorat	Priorat Blend	Spain	69
Cellar Vall Llach Porrera	Priorat Blend	Spain	110
La Spignetta II	Sangiovese	Italy	65
Rouge Bleu Origine	Carignan	France	55
Castellon Romitorio	Super Tuscan	Italy	58

RED - Cabernet

Grazzie Mille	Malbec Reserva	Argentina	52
Cahors Chateau La Grave	Malbec	France	52
Matteo Pictor	Blend	France	78
Pra	Amarone Blend	Italy	128
Caro	Malbec	Argentina	110
Sauvignon John	Cab Sauvig.	Paso Robles	72
Clio Jumila	Red Blend	Spain	86
Titus	Cab Sauvig.	Napa	86

NON RED

Astrolabe	Pinot Gris	New Zealand	45
Allegro	Chardonnay Blend	Mexico	61
Peju	Chardonnay	California	55
Meursault 'Le Limozin'	Chardonnay	France	110
Saumur Dom. Matignon	Champagne	France	68