

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 • Grilled Pork - \$14

FROM THE GARDEN

Chicken \$9 • Steak 7oz Tenderloin- \$18 (Ribeye 13oz \$24)

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

FROM THE FIRE  RICES

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
Ribeye Steak (13 oz) *	<i>Hand cut steak with french fries with truffle, parmesan, & parsley (gf)</i>	44
Mari's Seafood Rice	<i>Paella style saffron rice, mussels, Argentinian shrimps, sauteed onions, garlic, lime & white wine sauce (gf)</i>	33
Wild Mushroom Risotto *	<i>Wild forest mushrooms, white wine risotto, butter, lemon, garlic, onions, parmesan, truffle oil, egg yolk (gf • add protein +\$)</i>	31

FLOUR  WATER

PASTAS (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
Spicy Seafood Linguine	<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

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
Pepperoni	<i>House tomato sauce, mozzarella di buffala, pepperoni (Add honey +\$2)</i>	19
Prosciutto & Fig	<i>Brie cheese, prosciutto (or beets), figs, balsamic glaze, sea salt, arugula</i>	24
Birria Pizza	<i>Mozzarella, shredded beef, more mozzarella, white onion, cilantro & birria stew & lime</i>	25



WEIGHTS & MEASURES

RESTAURANT BAKE SHOP BAR



DRINKS

COCKTAILS

Espresso Martini	Vodka, espresso, hazelnut liqueur, simple syrup	14
Venezuelan Passion	Rum, passion fruit, mint, lemon	12
Strawberry Basil	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
Old Fashioned	Bourbon, angostura bitters, turbinado, orange peels & cherries	13
Rocks, Neat, or Classics	Ask your server about our crafty selection of spirits or our classic cocktails	

Red	1st Txakolina (Txomin)
	2nd Condado De Haza (Tempranillo)
Blue	1st Acinum (Prosecco)
	2nd Milo (Malbec)
Green	1st Foxglove (Chardonnay)
	2nd Soalheiro (Albariño)

GRAPES & BUBBLES

WINES BY GLASS

SPARKLING	Biutiful	Rose	Spain	12/48
	Cerdon	Rose (sweet)	France	12/48
	Paladin Raboso Fiore	Red	Italy	11/36
	Acinum	Prosecco	Italy	11/42
	Avinyo Reserva	Cava	Spain	14/39
WHITE	Leitz	Riesling (sweet)	Germany	15/55
	Txomin Txakoli	Txakolina	Spain	13/49
	Soalheiro	Albariño	Portugal	15/52
	Astrolabe	Sauvignon Blanc	New Zealand	15/55
	Terres Blondes	Chardonnay	France	16/49
	Foxglove	Chardonnay	California	16/59
ROSE	Esprit Gassier	Cotes de Provence	France	15/59
	Monte Xanic	Garnacha	Baja California	14/39
RED	Klee	Pinot Noir	Oregon	16/64
	Sansilvestro	Barbera	Italy	15/54
	Condado de Haza	Tempranillo	Spain	15/59
	Milo	Malbec	Argentina	13/52
	Annabella	Cabernet Sauvignon	Napa	16/59

WINES BY BOTTLE (40% off Take Home)

RED - Pinots & Lights	Amalie Roberts	Pinot Noir (2013)	Willamette	65
	Elk Cove 5 Mountains	Pinot Noir	Willamette	88
	Bruno Giacosa	Nebbiolo d'Alba	Italy	89
	Propiedad Palacios Remondo	Garnacha	Spain	89
	G.D. Vajra	Nebbiolo	Italy	48
RED - Bordeaux Blend	El Enemigo	Cab Franc	Argentina	66
	Pisarres Priorat	Priorat Blend	Spain	69
	Gran Ricardo (owners favorite)	Cab Blend	Baja California	125
	Cellar Vall Llach Porrera	Priorat Blend	Spain	110
	La Spinneta	Sangiovese	Italy	65
	Castellon Romitorio	Super Tuscan	Italy	58
RED - Cabernet	Matteo Pictor	Blend	Châteauneuf-du-Pape	78
	Caro	Malbec	Argentina	110
	Clio Jumila (owners favorite)	Cabernet/Monastrel	Spain	86
	Tenuta Sant'Antonio	Amarone Blend	Italy	119
	Luca	Malbec Reserva	Argentina	58
	Love on Mars (owners favorite)	Cabernet Sauvignon	California	65
	Pinea 17 (owners favorite)	Tempranillo	Spain	99
	Titus	Cab Sauvign.	Napa	86
	NON RED	Astrolabe	Pinot Gris	New Zealand
Peju		Chardonnay	California	55
Chaumeau Balland (favorite)		Sancerre	France	75
Meursault 'Le Limozin'		Chardonnay	France	110
Nomine Renard	Champagne	France	68	

BEERS & MIMOSAS

Beer (\$7)
Coors Light, Yuengling Flight, Buckle Bunny, Dos Equis, Yuengling Lager, Shiner Bock, Yellow Rose IPA, Mini Boss IPA, Ranch Water Seltzer, Heineken O.O (na)

Mimosas (\$10 glass / \$40 caraffe)
Orange, Passion Fruit (+\$2), Cranberry, Mango (+\$2), Grapefruit

gf: Gluten Free | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness