

SHAREABLES ⚖️ STARTERS

<b>TexQueño</b>	"Best cheese stick you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
<b>Shrimp Aguachile *</b>	Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, serrano peppers (gf)	16
<b>Carrots over Carrots</b>	Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	15
<b>3 Way Brussels</b>	Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)	14
<b>Watermelon &amp; Tomato Salad</b>	Burrata, pesto, watermelon, cucumbers, avocado, baby tomatoes, balsamic glaze (gf)	19
<b>Beets &amp; Veg Salad</b>	Farro, chickpeas, roasted cauliflower, cucumber, sun-dried tomato, tahini spread, yogurt, mint	15

ADD ONS Salmon - \$13 • Shrimp \$14 • Grilled Pork - \$14

SOUPS ⚖️ SALADS

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

<b>Chicken Pozole Verde Soup</b>	Slow roasted chicken, white corn kernels, poblano, serrano, cilantro, red onions (gf)	15
<b>W+M Salad</b>	Boston lettuce, apple, blueberry, sunflower seed, tomato, avocado, pecorino, green goddess chives (gf)	15
<b>Arugula &amp; Endive Salad</b>	Arugula endive, maple dijon vinaigrette, dolce gorgonzola, red onions, green apple, cashews (gf)	16
<b>Caesar Salad</b>	Traditional style with house brioche croutons (Add Boquerones +\$4)	14
<b>Mediterranean Salad</b>	Spring mix greens, red onion, sun-dried tomato, guindilla, feta, olives, green beans, oregano vinaigrette	14

FROM THE FIRE

<b>Wood Fired Salmon Succotash</b>	Sautéed corn, red onions, yellow & red bell peppers, cilantro & citrus gremolata (gf)	26
<b>Grilled &amp; Wood Fired Pork</b>	Spanish Secreto cut, on top of roasted purple jam & root vegetables, yogurt (gf)	29
<b>Steak &amp; Frits (7oz Tenderloin)</b>	Steak, french fries (add truffle & parm +\$4) (make it Ribeye 13oz +\$12) (gf)	29
<b>Seafood Risotto</b>	Saffron arborio rice, mussels, Argentinian shrimp, spanish chorizo, english peas	30

BREADS (gf +\$2)

<b>Chicken Salad Toast</b>	Shredded chicken, Peruvian pepper aioli, carrots, celery, potatoes, pickled jalapeño juice, salad side	18
<b>W+M Cheeseburger &amp; Fries</b>	House bun, mayo, lettuce, tomato, red onion, pickles	19
<b>Texas Smoked Beef Sandwich</b>	Smoked tri-tip, white onions, aioli & mustard BBQ sauce, chips, pickles	18
<b>Caprese Sandwich</b>	Tomatoes, fresh mozzarella, pesto, basil, balsamic & chips, sourdough (add prosciutto +\$5)	17
<b>Fried Chicken</b>	Harissa honey aioli, cabbage slaw, pickles, potato bun	18
<b>Chicken Club Sandwich</b>	Avocado, jalapeño aioli (not spicy), lettuce, tomatoes, bacon, chips	19
<b>Braised Short Rib Sandwich</b>	Caramelized onion, gruyere, arugula, horseradish dijon, sourdough & fennel bread	18

B-FAST ALL DAY

<b>Breakfast Tacos</b>	Eggs & avocado, cilantro sauce, queso fresco, red onions (gf • add Chorizo or hand cut potatoes+\$3)	13
<b>French Toast &amp; Fried Chicken</b>	Fried boneless chicken, maple syrup, house brioche toast, powder sugar	24
<b>Midtown Continental Sunrise *</b>	Fried eggs, bacon, potatoes, toast, house jam, butter	19
<b>Avocado Toast</b>	Avo mash, fried egg, honey, paprika, sea salt on thick wholewheat sourdough toast	17
<b>Egg Croissant Sandwich</b>	Love's plain croissant filled with scrambled eggs, cheese, tomatoes, lettuce (add bacon +\$3)	15
<b>Cured Salmon Lox *</b>	Fried eggs, smoked salmon, dill cream cheese, red onions, pumpernickel bread, everything spice	19

PASTAS (gf +\$4)

<b>Ragu Bolognese</b>	Beef ragu bolognese on rustic casarecce pasta (add burrata cheese +\$6)	22
<b>H-Town Chorizo Carbonara *</b>	Linguini, taleggio & chorizo, butter, caramelized onions, egg yolk	21
<b>Garden Gnocchi</b>	Basil pesto, crunchy veggies: broccolini, asparagus, peas, cauliflower, dolce gorgonzola & citrus butter sauce.	21
<b>Wild Mushroom Pappardelle</b>	Wild forest mushrooms, taleggio, butter, lemon, garlic, onions, parmesan, truffle oil (add protein +\$)	27

PIZZAS

<b>Roasted Carrots</b>	Béchamel sauce, fresno chiles, cilantro dukkah spice (none peanut), gruyere	23
<b>Margarita</b>	House tomato sauce, basil, mozzarella di buffala, tomatoes	16
<b>Cracked Egg</b>	Pancetta, potatoes, béchamel, herbs, egg	22
<b>Meat Lovers</b>	House tomato sauce, pepperoni, mozzarella, sausage, red onions	24
<b>Prosciutto &amp; Fig</b>	Brie cheese, prosciutto (or beets), figs, balsamic glaze, sea salt, arugula	24
<b>Birria Pizza</b>	Mozzarella, shredded beef, more mozzarella, white onion, cilantro & birria stew & lime	25



# WEIGHTS & MEASURES

RESTAURANT BAKE SHOP BAR



## COCKTAILS

Can make any mocktails - Ask for our NA wine & "spirits"

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

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

## GRAPES BUBBLES

### WINES BY GLASS

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

### WINES BY BOTTLE (40% off Take Home)

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

## 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

NON RED 	<b>Astrolabe</b>	Pinot Gris	New Zealand	45
	<b>Peju</b>	Chardonnay	California	55
	<b>Chaumeau Balland</b> (favorite)	Sancerre	France	75
	<b>Meursault 'Le Limozin'</b>	Chardonnay	France	110
	<b>Nomine Renard</b>	Champagne	France	68