

# M A I N

## KITCHEN

### Appetizers

HARVEST GUACAMOLE <i>↪</i>	11
Cotija Cheese, House Cut Tortilla Chips	
CRISPY BRUSSELS SPROUTS	11
Spicy Ponzu Sauce	
CURRY BUTTERNUT SQUASH SOUP	12
Spicy Cashew Crumble	
CHICKPEA SESAME HUMMUS <i>↪</i>	11
House-Made Flat Bread, Pickled Cauliflower	
TX PIMENTO CHEESE	11
Roasted Jalapeno, Lavash	
BUFFALO CAULIFLOWER	11
Crispy Cauliflower, Jalapeno Ranch Dip	
BREAD SERVICE	5
Pumpnickel, herb Butter	

### Stone Oven

CLASSIC MARGHERITA PIZZA	17
Tomato, Mozzarella, Rooftop Basil	
MUSHROOM PIZZA	17
Tomato, Roasted Seasonal Mushrooms, Mozzarella, Rosemary Truffle Oil	
PROSCIUTTO & FIG PIZZA	19
Mozzarella, Arugula, Prosciutto Dried Figs, Balsamic Reduction	
SPANIARD PIZZA	18
Spanish Chorizo, Caramelized Onion, Piquillo Peppers, Capers, Manchego Cheese	

### Salads

BUDDHA BOWL <i>↪</i>	16
Baby Greens, Freekeh, Edamame, Carrot, Purple Cabbage, Crispy Wontons, Belle Peppers, Ginger Vinaigrette	
FALL BEET SALAD <i>↪</i>	16
Tricolor Beets, Granny Smith Apple, Radichio, Arugula, Sea Salt Walnuts, Gorgonzola, Tarragon Dressing	
BABY KALE SALAD <i>↪</i>	16
Baby Kale, Rum Poached Pears, Candied Pecans, Raspberries, Goat Cheese, Mission Figs, Sherry Vinaigrette	
HILL COUNTRY SALAD <i>↪</i>	25
Field Greens, Chopped BBQ Brisket, Tomato, Red Onion, Country Cheddar, Jalapeno Ranch	

### Mains

GRILLED GULF FISH TACOS <i>↪</i>	21
Corn Tortilla, Spicy Citrus Mayo, Roasted Corn & Mango Salsa	
PULLED PORK TACOS <i>↪</i>	21
Cochinita Pibil, Roasted Pineapple Chutney, Habanero Avocado Salsa, Pickled Red Onion	
WILD MUSHROOM TAGLIATELLE	21
Mushroom Ragout, Zucchini, Squash, Eggplant, Roof Top Basil	
ASIAN SALMON, SOBA NOODLE SALAD <i>↪</i>	26
Buckwheat Noodles, Teriyaki Glazed Salmon, Sesame Peanut Vinaigrette	

**All Burgers And Sandwiches Come with A Choice of French Fries or Salad, Substitute Bowl Of Soup or Fresh Fruit For an Additional \$ 3**

TURKEY BURGER	17
Ciabatta Bread, Parmesan Turkey Patty, Tomato, Basil, Balsamic Glaze	
BANH MI SANDWICH	17
Fresh Baguette, Sesame Chicken, Pickled Daikon, Carrots, Jalapeno, Cucumber, Cilantro, Hoisin Aioli	
8o6 BURGER	18
Challah Bun, Grass Fed Beef, Crispy Bacon, Cheddar, Chipotle Aioli, Tobacco Onions	
CAPRESE GRILLED CHEESE	16
Pugliese Toast, Sweet Onion Jam, Mozzarella, Texas Tomatoes, Rooftop Basil	
JAMAICAN JERK CHICKEN WRAP	17
Spinach Tortilla, Spiced Jerk Chicken, Coconut Lime Mayo, Baby Kale, Mango Slaw	
BEYOND MEAT BURGER	17
Poppy Seed Bun, Plant Based Patty, Avocado Remoulade, Pickled Tomato, Shishito Peppers	

Add Salmon	\$9	Add Chicken Breast	\$9	Add Fried Egg	\$3
Add Steak	\$9	Add Crispy Tofu	\$9	Add Avocado	\$2
Add Shrimp	\$9	Add BBQ Brisket	\$9		

*↪* Denotes an item that can be made gluten-free

18% gratuity will be added to parties of 6 or more guests

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.