

COCKTAILS

Signature

**Chisholm Trail
Whiskey Sour** \$18

1693 bourbon, lemon juice,
simple syrup, egg white,
bitters

**Bluebonnet Old
Fashioned** \$18

1693 bourbon, blueberry
simple, bitters, fresh
blueberries,

French 75 \$16

Tanqueray No. 10 gin,
lemon juice, prosecco

**Brazos
Margarita** \$18

Arette blanco tequila, Ban
Hez mezcal, Cointreau,
lime juice, chili syrup

East Waco Latte \$17

Blackland Texas pecan
brown sugar bourbon,
Buffalo Trace Bourbon
Cream, cold Brew

Old & New Classics

Boulevardier \$15

Bulleit bourbon,
Campari, Carpano Antica
vermouth

Penicillin \$16

Famous Grouse Scotch,
Laphroig Islay Scotch,
lemon juice, honey,
ginger

Sidecar \$20

Pierre Ferrand Ambre
cognac, dry orange
curaçao, lemon juice,
simple syrup

**Simmons
Chilton** \$15

Tito's vodka, lemon juice,
Topo Chico

Old Fashioned \$16

TX bourbon, turbinado
sugar, bitters

Bee's Knees \$15

Tanqueray 10 gin, lemon
juice, honey

Wine

Chardonnay

100	Josh Cellars Chardonnay, California	45, 12
101	Aviary Chardonnay, Napa	57, 15
102	Rodney Strong Chalk Hill Chardonnay	54, 14
103	Cambria Katherine's Vineyard, Santa Maria Valley	50, 13
104	Nickel & Nickel Truchard Chardonnay, Napa	100
105	Far Niente Chardonnay, Napa	112

Sauvignon Blanc

3001	Riley's Lookout, NZ	45, 12
3002	Details by Sinegal, North Coast, CA	45, 12
3004	Villa Maria, NZ	54, 14

Sparkling Wine

3700	Il Soffione Prosecco	45, 12
3701	Mercat Brut Cava	54, 14
3702	Chateau Moncontour Cremant d' Loire	57, 15
3706	Mionetto Prosecco	60, 16
3703	Dom Perignon Champagne	400
3704	Taittinger Champagne	144
3705	Christian Gosset Grand Cru Champagne	144
3707	Alfred Gratien Champagne Brut	140

French Whites

700	Schaller Chablis	72
701	Comte de la Chevaliere Sancerre	86

Italian Whites

900	Maragliano Moscato d' Asti	45, 12
901	Tommasi Lugana, Veneto	54, 14

Pinot Grigio/ Pinot Gris

500	Matteo Braidot Pinot Grigio, Friuli, Italy	45, 12
501	Pike Road Pinot Gris, Willamette Valley, OR	60, 16

Other Whites

1100	Grower Project Albariño, Texas	50, 14
1101	Stag's Leap Viognier, Napa	80, 20
1102	Frisk Prickly Riesling, Napa	45, 12

Rose

1300	Love You Bunches, Santa Barbara, CA	54, 14
1301	AIX, Provence, France	60, 16

Wine

Cabernet Sauvignon

1500	Roth Estates, Alexander Valley	57, 15
1501	Aviary, Napa	60, 16
1502	Slices, Napa, Mendocino, San Luis Obispo	57, 15
1503	True Grit, Mendocino	57, 15
1504	Klinker Brick, Lodi	70, 18
1524	Upper Cut, California	57, 15
1525	Details by Sinegal, Sonoma	80, 20
1526	Sinegal, Napa	125
1505	Caymus, Napa (1L)	200
1506	Mercury Head, Napa	280
1507	Peju, Napa	175
1508	Peju Reserve, Napa	275
1509	Austin Hope, Paso Robles (1L)	90
1510	Duckhorn, Napa	120
1511	Decoy Limited, Alexander Valley	70
1512	Silver Oak, Napa	300
1513	Silver Oak, Alexander Valley	200
1514	Far Niente, Napa	250
1516	Caterwaul, Napa	133
1517	Metier by Delille Cellars, Columbia Valley	80
1518	Domaine Eden, Santa Cruz	80

Cabernet Sauvignon (cont.)

1515	Nickel & Nickel Fog Break, Napa	250
1519	Don Melchor, Chile	175
1520	Jayson Pahlmeyer, Napa	175
1521	The Prisoner, Napa	125
1522	Neal Napa Valley	100
1523	Neal Howell Mountain, Napa	130

Cabernet Franc

2700	Field Recordings, Paso Robles	54, 14
2701	San Carlos Catena, Mendoza	57, 15

Merlot

2500	Parducci, Mendocino	54, 14
2501	St. Francis, Sonoma	70, 18
2502	Frank Family, Napa	90

Wine

Red Blends

1700	Klinker Brick Brickmason, Lodi	57, 15
1701	Jax Vineyards Y3 Taureau, Napa	80, 20
1702	Quest, Paso Robles	50, 13
1703	Tapestry, Paso Robles	50, 13
1704	Harvey & Harriet, Paso Robles	80, 20
1705	Penfolds Bin 389, Australia	84
1706	Opus One, Napa	650

Texas Reds

4200	William Chris Skeleton Key Cabernet Sauvignon	54, 14
4201	William Chris Enchante Red Blend	80

Malbec

2100	Altocedro Ano Cero, Mendoza	50, 13
2101	Domaine Bousquet Ameri Single Vineyard, Mendoza	100

Pinot Noir

1900	La Crema, Sonoma Coast	54, 14
1901	Outlier, Lake County, CA	60, 16
1902	Argyle, Willamette Valley	60, 16
1903	Cambria Julia's Vineyard, Santa Maria Valley	60, 16
1904	Ken Wright, Willamette Valley	70, 18
1905	King Estate, Willamette Valley	70, 18
1906	Maison Roche Del Bellene Bourgogne, Burgundy	82, 23
1907	Belle Glos Balade, Napa	70, 18
1908	Belle Glos Dairyman, Napa	100

Shiraz/ Syrah

2300	Montes Alpha, Chile	50, 13
2301	Montes Folly, Chile	275
2302	Torbreck Woodcutter's, Barossa Valley	57, 14
2303	Stag's Leap Petit Sirah, Napa	75
2304	Powell & Sons, Barossa Valley	83

Wine

French Reds

3102	Château Maris La Touge Syrah, Languedoc Roussillon	57, 15
3104	Château de Rouanne Vinsobres GSM, Rhone Valley	60, 16
3100	Château Chapelle d'Alienor Bordeaux	54, 14
3110	Château Troplong Mondat Saint-Emilion	350
3108	Château Cantenac Brown Margeaux	210
3106	Domaine Andre Brunel Les Cailloux Châteauneuf-du-Pape	154
1906	Maison Roche Del Bellene Bourgogne	82, 23

Spanish Reds

3500	Borsao Tres Picos Garnacha, Campo de Borja	54, 14
3501	El Coto De Imaz Tempranillo Gran Reserva, Rioja	82
3502	Arinzano La Casona Vino de Pago Tempranillo/Merlot	95

Zinfandel

2900	Oak Farm, Lodi	54, 14
2901	Frank Family, Napa	90

Italian Reds

3300	Allegrini Palazzo Della Torre Appassimento	54, 14
3301	Masi Bonacosta Valpolicella	54, 14
3302	Synthesi Aglianico del Vulture, Basilicata	54, 14
3303	San Giorgio Ciampoleto Rosso di Montalcino, Tuscany	60, 16
3313	Monsanto Chianti Classico Reserva	75, 20
3315	Pertinace Barbera D'Alba	54, 14
3304	Serra Paitin Barbera d'Alba	75
3305	Greppicante Bolgheri Rosso, Tuscany	70
3306	Etneide Etna Rosso, Sicily	84
3307	Viberti Buon Padre Barolo	110
3308	G.D. Vajra Barolo Albe	110
3309	Bel Colle Barolo Riserva 10 Anni	110
3310	Ratti Barolo Marcenasco	145
3311	Allegrini Amarone, Valpolicella	150
3312	Carpeneto Vigneto Poggio Sant'Enrico, Montepulciano	220
3314	Monsanto Chianti Classico El Poggio	210

Beer

Draft

Southern Roots 254 Deep German Wheated Ale	\$10
Brotherwell Bridge St. Wit	\$10
Barrow Brewing Company Oktoberfest Marzen	\$10
Yuengling Flight	\$10

Bottled/Canned

Brotherwell Act of Faith Tripel	\$10	Blue Moon Belgian White	\$9
Barrow 784 White Ale	\$9	Heineken	\$9
Barrow Big Bubbly Blond	\$9	Shiner Bock	\$7
Barrow Creek Don't Rise Lager	\$9	Peroni	\$9
Stone IPA	\$9	Miller Lite	\$7
Austin Amber	\$9	Coors Light	\$7
Native Texan Pilsner	\$9	Michelob Ultra	\$7
Dogfish Head 60 Min IPA	\$12	Stella Artois	\$9
Corona Extra	\$9		
Dos Equis Lager	\$9		
Modelo Especial	\$9		
Coors Banquet	\$7		
Yuengling Lager	\$9		
Yuengling Flight	\$9		

Non-Alcoholic

Heineken 0.0	\$7
Athletic Brewing Company Hazy IPA	\$7
Athletic Brewing Company IPA	\$7
Athletic Brewing Company Golden	\$7

STARTERS

- Bread for the Table** \$10
 Assorted breads/ salted butter/ truffle butter/ black garlic marrow butter
- Grilled Cheese** \$16
 Open faced baguette, black garlic marrow butter/ brie/ truffles / honey
- Pork Belly Bites** \$14
 Slow roasted pork belly / fig and apple chutney / soft bread
- GF V Italian Burrata** \$14
 Charred sweet potato/ brown butter/ ancho chili / pepitas
- V Roasted Grape, Brie and Honey Crostini** \$14
 Creamy French brie/ roasted red grapes / Texas wildflower honey
- Charcuterie Board** \$14
 Assorted cheeses / cured meats / olives / fruit compote / crackers

SOUP AND SALADS

- Seafood Bisque** Cup \$8
 Bowl \$12
- Grilled Caesar Salad** Full \$14
 Short \$8
 Romaine lettuce/ heirloom tomatoes/ shaved parmesan cheese/ creamy house dressing / croutons
- Optional Protein Available
- Chicken \$8
 - Shrimp \$16
 - Salmon \$24
 - Scallops \$30
- GF V BLVD Salad** Full \$14
 Short \$8
 house blend greens/ green apple/ toasted walnuts/ bleu cheese/ honey citrus dressing
- Optional Protein Available
- Chicken \$8
 - Shrimp \$16
 - Salmon \$24
 - Scallops \$30

GF Gluten Free **V** Vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SHARED PLATE FEE \$6.

PARTIES OF 9 OR MORE MUST BE ON ONE TICKET AND WILL BE ASSESSED A 22% GRATUITY

ENTREES

Wagyu Beef BLVD Burger* \$24

8oz patty/ Brioche bun/ onion jam/ bibb lettuce/ thick cut tomato/ fancy sauce, choice of American, cheddar, or pepper jack cheese. Served with truffle fries.

- Add bacon \$6
- Add Bleu cheese \$2.

GF Pointes de Boeuf \$32

Garlic pomme puree/garden vegetables/ pickled red onions / Diane Sauce

GF Honey Glazed Salmon \$38

Brown butter/ ancho salt/parmesan potato pave/ balsamic Brussels sprouts with pancetta and pecans

GF Grilled Branzino \$38

English bass / orange ancho butter/ fresh pico de gallo / risotto primavera

GF Ahi Tuna and Steak \$48

8oz New York strip / Ahi tuna steak / mixed greens with ginger Kafir dressing

V Gnocchi Primavera \$15

Gnocchi / charred vegetables / chive oil / parmesan cheese

GF Seared Scallops \$36

Pesto risotto/Hayman's beurre blanc/ pickled red onions

Spicy Tagliolini \$28

Jumbo shrimp/ angel hair / sambal chili sauce/ garlic/ butter/white wine

Chicken Fettuccini \$24
Alfredo

Red bird chicken/ fettuccine/ shaved parmesan / broccolini

GF Lamb Lollipops and Cajun Shrimp \$50

Bone-in lamb chops / blackened Cajun shrimp / creamy risotto / Creole cream sauce

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STEAKS

SERVED WITH ONE SIDE

GF	AUSTRALIAN A4 WAGYU NEW YORK STRIP*	
	8 oz	\$42
	12oz	\$60
GF	AUSTRALIAN A4 WAGYU RIBEYE*	
	12oz	\$60
	16oz	\$80
GF	AUSTRALIAN A4 BEEF FILET*	
	8oz	\$65
	12oz	\$85
GF	IRON TABLE A5 WAGYU RIBEYE*	
	12oz	\$135

STEAKS FOR TWO

SERVED WITH TWO SIDES

GF	AUSTRALIAN A4 CHATEAUBRIAND*	\$130
	SERVED WITH DIANE SAUCE	
GF	AKAUSHI WAGYU TOMAHAWK RIBEYE*	\$180
	SERVED WITH BLACK GARLIC MARROW CREAM SAUCE	
GF	TOPPINGS	
	Sauces:	\$6
	Diane, Brandy Peppercorn, Chimichurri, Black Garlic Marrow Cream	
	Sauteed Wild Mushrooms	\$6
	Compound Butters:	\$6
	Truffle, Black Garlic Marrow, Salted	

ADD - ONS

3 jumbo shrimp	\$16
6oz salmon	\$24
3 scallops	\$30

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KIDS MENU 12 + Under

GF	6oz Filet Medallions*	\$40
	Garlic Pomme Puree	
GF	Grilled Chicken Breast	\$12
	Fries	
	Cheeseburger*	\$16
	Fries	
	Chicken Fettuccine Alfredo	\$12
	Broccolini	

SIDES

V GF	Truffle Fries	\$12
V GF	Parm & Mushroom Risotto	\$12
V GF	Fresh Garden Vegetables	\$12
V GF	Garlic Pomme Puree	\$12
V GF	Broccolini	\$12
GF	Brussels Sprouts	\$12
	Pancetta, Pecans	
V	Parmesan Crusted Mac	\$12
GF	Baked Sweet Potato	\$12
	Pancetta, Smoked Gouda, Brown Butter	
GF	Baked Russet Potato	\$12
	Sour Cream, Pancetta, Smoked Gouda, Choice of Butter	

DESSERTS

GF	CHEF'S CHOICE POSSET	Cream/Sugar/Chef's choice flavor	\$12
GF	LA BÊTE NOIRE	Flourless chocolate cake / seasonal accoutrements	\$12
	BREAD PUDDING	Creme anglaise/ vanilla ice cream	\$13
	CHEF'S CHEESECAKE	Chef's choice cheesecake	\$12**
		**Price may vary due to chef's special	

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DESSERT WINE AND SPIRITS

Armagnac & Cognacs

Bahkta 1973 Armagnac	\$160
Hennessy V.S.O.P.	\$15
Pierre Ferrand Ambre Premier Cru	\$15
Louis XIII	0.5oz \$150 1oz \$300 2oz \$600

Digestifs and Liqueurs

D.O.M. Benedictine	\$13
Fernet Branca	\$13
Amaro Nonino	\$13
Frangelico	\$12
Disaronno	\$10
Cafecito Coffee Liqueur	\$12

Sparkling Wines

3700	Il Soffione Prosecco	\$12,45
3701	Mercat Brut Cava	\$14,54
3702	Château Moncontour Crémant de Loire	\$15,57
3703	Dom Perignon Vintage 2013	\$400
3704	Taittinger Cuvée Prestige Brut	\$144
3705	Christian Gosset Grand Cru	\$144

Dessert Wine

3900	Taylor Fladgate 20 Year Tawny Port	\$14
3901	Taylor Fladgate 30 Year Tawny Port	\$34
3902	Taylor Fladgate 40 Year Tawny Port	\$53
3903	Harvey's Bristol Cream Sherry	\$10
3904	Rare Wine Company Boston Bual Madeira	\$12
3905	D'Oliveira 5 Year Madeira	\$14
3906	Juvelo Gewürztraminer Passito	\$120
3907	Château d'Yquen Sauternes	\$800