

### TO START

- AVOCADO TOAST 10  
*toasted paisano, spanish choruzo, fried corn queso fresco, pickled red onion*
- CHICKPEA HUMMUS & PIMENTO CHEESE 10  
*vegetable sticks, rice crisp & grilled flatbread*
- OVEN ROASTED TRICOLOR CAULIFLOWER 10  
*tahini vinaigrette, pine nuts, fine herbs*
- HEIRLOOM FLATBREAD 8  
*prosciutto, pickled watermelon rind, goat cheese, arugula*
- MARGHERITA FLATBREAD 8  
*heirloom tomatoes, fresh mozzarella, micro basil, EVOO*
- FRIED GREEN TOMATO 9  
*savory waffle & served with ranch dressing*
- CHORIZO, MANCHEGO ALMONDS 9  
*signature crisp*

### Cocktails

Each selection 10

- PEAR TREE  
*Absolute Pear vodka, orange liqueur, lemon juice simple syrup*
- CITRUS KISS  
*Tito's vodka, Triple Sec, Blood Orange, Grapefruit juice, Lime Sour*
- GINGER LEMONADE  
*Absolute Citron, Simple, Lemon Juice, Topped with Ginger Beer*
- HARBOR KNOX  
*Malibu Rum, Strawberry, Pineapple Juice*
- JALAPENO PICANTE  
*Hornitos Reposado, Sweet & Sour, Jalapeno, Grand Marnier, Pineapple Juice*
- WATERMELON COOLER  
*Knob Creek, Watermelon, Lime Juice, Cucumber, Ginger Ale*

### SOUPS & SALAD

Add grilled chicken 8 | seared salmon 12 | grilled shrimp 12  
fried rock shrimp 10

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| BABY GEM ROMAINE CAESAR 9<br><i>shaved parmesan, sun-dried tomatoes, olives, croutons, caesar vinaigrette</i>                                    | ARUGULA 7<br><i>watermelon, pickled rind, pine nuts goat cheese, honey balsamic vinaigrette</i> |
| HEIRLOOM 7<br><i>garden greens, tomatoes, carrot cucumber, citrus cranberry, lemon-honey vinaigrette</i>   | GABES TOMATO BASIL 9<br><i>chive crème fraiche, croutons</i>                                    |
| HEIRLOOM COBB 10<br><i>garden greens, cucumber, hard boil egg, heirloom tomatoes, quinoa, asparagus, goat cheese, avocado, lemon vinaigrette</i> | CRAWFISH CHOWDER 9<br><i>texas gulf crawfish, creamy broth fried okra</i>                       |

### ← MAIN →

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|--|--|
| TEXAS FISH AND CHIPS 26<br><i>shiner bock battered, cajun remoulade</i>  | SEARED SALMON 21<br><i>beluga lentil ragout, tomato tartar, micro basil</i>                                |
| COWBOY RIBEYE 46<br><i>14oz, warm potato salad, chipotle butter asparagus, fire roasted corn</i>   | SHRIMP & CRAWFISH PASTA* 22<br><i>fresh egg pappardelle, tomatoes, asparagus, lemon butter sauce</i>       |
| FLAT IRON STEAK 22<br><i>8oz, fried green tomato, summer radish texas chimichurri</i>  | PORTOBELLO FILLED SACHETTI 19<br><i>fresh heirloom tomatoes, precorino romano, herbs, white wine sauce</i> |
| SCALLOPS & RICE GRITS 21<br><i>broken tex-mati &amp; goat cheese grits, herb &amp; lemon gremolata, oven roasted tomatoes, chili oil</i> | HEIRLOOM BURGER 15<br><i>local ground beef, bacon, fried egg, pimento cheese, tomato, chipotle mayo</i>    |
| SEARED CHICKEN BREAST 21<br><i>heirloom carrot puree, asparagus charred heirloom tomatoes, pearl Onions</i>                              | SHRIMP REUBEN 14<br><i>pacific prawns, rye bread, swiss cheese, horseradish a sweet pearl onion</i>        |
| PORK BELLY CUBAN 14<br><i>crispy paisano, swiss cheese, pit ham, grain mustard dijonnaise</i>  |  |

A 20% gratuity is added to all checks with parties of 6 or more.  
Please notify us if you have any food allergies.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses

### BY THE GLASS

#### Bubbles

Ruffino Prosecco 9|36  
*Italy*

Mumm Napa Cuvee 12|42  
*Napa, California*

#### Whites

Skyfall Riesling 9|32  
*Columbia Valley, Washington*

Oyster Bay Sauvignon Blanc 14|42  
*Marlborough, New Zealand*

Joel Gott Sauvignon Blanc 9|38  
*California*

Au Contraire Chardonnay 12|36  
*Sonoma, California*

Tom Gore Chardonnay 9|33  
*California*

Pacific Rose 13|39  
*Willamette Valley, Oregon*

Santa Margherita Pinot Grigio 14|42  
*Veneto, Italy*

#### Reds

Motto Backbone Cabernet Sauvignon 9|32  
*California*

Michael David Freakshow Cabernet Sauvignon 13|41  
*Lodi, California*

Parker Station Pinot Noir 12|38  
*Willamette Valley, Oregon*

Simi Merlot 12|37  
*Sonoma, California*

Freakshow Red Blend 13|41  
*Lodi, California*

Antigal Uno Malbec 14|45  
*Mendoza, Argentina*

Picket Fence Pinot Noir 10|30  
*Russian River, Sonoma*

#### Bottles

Each Selection 5

BLUE MOON

BUDWEISER

COORS LITE

CORONA

DOS XX LAGER

MICHELOB ULTRA

MILLER LITE

SAM ADAMS

BUD LIGHT

SIERRA NEVADA

CORONA LIGHT

GUINNESS

SHINER BOCK

FAT TIRE ALE

STELLA ARTOIS

## WHITES

#### Light & Crisp

Chalk Hill Sauvignon Blanc 52  
*Sonoma Valley, California*

Ferrari Carano Fume Blanc 45  
*Sonoma Valley, California*

Cloudy Bay Sauvignon Blanc 75  
*Marlborough, New Zealand*

#### Full

Newton "Red" Chardonnay 58  
*Napa Valley, California*

Chalk Hill Chardonnay 70  
*Sonoma Valley, California*

Stag's Leap Chardonnay 64  
*Napa Valley, California*

Rombauer Chardonnay 96  
*Napa Valley, California*

## REDS

#### Jammy

Etude Pinot Noir 64  
*Carneros, California*

Michael David Rage Zinfandel 145  
*Dry Creek, California*

Ridge East Bench Zinfandel 64  
*Dry Creek, California*

Duckhorn Merlot 95  
*Napa Valley, California*

Barossa Valley Shiraz 45  
*Australia*

#### Robust

Stag's Leap Winery Cabernet Sauvignon 87  
*Napa Valley, California*

Silver Oak Cabernet Sauvignon 138  
*Napa Valley, California*

Duckhorn Cabernet Sauvignon 145  
*Napa Valley, California*

Cain Cuvee Red Blend 88  
*Napa Valley, California*

Beringer Quantum Red Blend 245  
*Napa Valley, California*

#### Draughts

Each Selection 6-8

WOODCREEK LAKESIDE CERVEZA  
*Rockwall TX*

REVOLVER BLOOD & HONEY  
*Granbury TX*

COOP F5 IPA  
*Oklahoma City, OK*

DEEP ELLUM DALLAS BLONDE  
*Dallas TX*

COMMUNITY MOSAIC IPA  
*Dallas TX*

THRISTY BRO'S CHERRY BLONDE  
*Royse City, TX*

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