

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

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

- BABY GEM ROMAINE CAESAR 9
shaved parmesan, sun-dried tomatoes, olives, croutons, caesar vinaigrette
- HEIRLOOM 7
Garden greens, tomatoes, carrot Cucumber, citrus cranberry, lemon-Honey vinaigrette
- HEIRLOOM COBB 10
Garden greens, cucumber, hard boil egg, Heirloom tomatoes, quinoa, asparagus, Goat cheese, avocado, lemon vinaigrette
- ARUGULA 7
Watermelon, pickled rind, pine nuts goat cheese, honey balsamic vinaigrette
- GABES TOMATO BASIL 7
Chive crème fraiche, croutons
- CRAWFISH CHOWDER 9
texas gulf crawfish, creamy broth fried okra

SANDWICH

choice of: house fries | sweet potato fries | fruit | house salad

- SMOKED CHICKEN CLUB 12
oatmeal wheat, tx ham & bacon avocado, white cheddar
- TEXAS RED FISH TACOS 13
blackened, flour tortillas, mango cilantro slaw, chipotle aioli
- HEIRLOOM BURGER* 15
local ground beef, bacon, fried egg, pimento cheese, tomato, chipotle mayo
- PORK BELLY CUBAN 12
Crispy Paisano, swiss cheese, pit ham, kosher dill pickle, grain mustard dijoniase.
- SHRIMP REUBEN 14
pacific praws, rye bread swiss cheese, horseradish aioli, vinegar slaw

MAIN

- SUMMER SHRIMP AND CRAWFISH PASTA* 22
fresh egg pappardelle, heirloom tomatoes asparagus, lemon butter sauce
- SEARED CHICKEN BREAST 19
Heirloom carrot puree, asparagus roasted sweet pearl onions
- SCALLOPS & RICE GRITS 20
broken texmati & goat cheese grits, herb & lemon gremolata, oven roasted heirloom tomatoes chili oil
- SEARED SALMON 21
Beluga lentil ragout, heirloom tomato tartar, basil, chili oil
- FLAT IRON STEAK 25
8oz, fried green tomato, texas chimichurri, summer radish

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

WINES

Executive Chef – Gabriel Robles

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

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

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

WHITES

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

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

THIRSTY BRO'S CHERRY BLONDE
Royse City, TX

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