

BREAKFAST

GRANOLA & YOGURT maple & vanilla scented, almond, pecan, fresh fruit	14
FLORENTINE FRITTATA* confit tomato, ricotta	
YOUR WAY* three eggs any way, home fries, bacon	18
AVOCADO TOAST roma tomatoes, balsamic, parmigiano reggiano, foccacia	21
SMOKED SALMON HASH* crispy fingerling potatoes, whipped cream cheese, dill, capers, roe	
FRENCH TOAST berry compote, orange mascarpone	21
B.E.C. ON A ROLL nueske's smoked bacon, egg, cheddar cheese, dijonnaise, brioche, home fries	22
LUNCH	
MURDER POINT OYSTERS* half-dozen, cucumber mignonette	32
BLUEFIN TUNA CRUDO* pistachio, castelvetrano olive, black currant	25
GRAINS SALAD farro, barley, quinoa, beets, carrots, tarragon, yogurt, ginger, lemon	19
TUNA GEM LETTUCE tuna confit, hierloom tomato, green goddess	
CHICKEN MILANESE baby kale, radish, caesar dressing, parmigiano reggiano	
CACIO-E-PEPE* pecorino, poached egg	
TURKEY CLUB nueske's bacon, cheddar cheese, sourdough bread	
LAMB RAGU cavatelli, pecorino, fennel pollen, mint	
DRY-AGED BURGER* nueske's bacon, cheddar cheese, pickles, onions, dijonnaise, brioche, fries	
FISH & CHIPS cod, malt vinegar, hefeweizen	30
À LA CARTE	
BUTTER CROISSANT	
CHOCOLATE CROISSANT	
SMOKED BACON nueske's smoked bacon	
FRESH FRUIT assorted seasonal fruit	
SOFT LETTUCES dijon-chardonnay vinaigrette	
SMOKED SALMON	
FRIES aioli*	

^{*}consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

20% gratuity added to parties of 6 or more.



cold pressed juice cocktails Nido Martini **Immunity** 14 18 beet, passionfruit, ginger, pineapple, cayenne Tito's vodka, Sipsmith lemon drizzle gin, Lo-Fi vermouth Greens Flower Thrower 14 18 celery, cucumber, apple, spinach, lime Aviation gin, elderflower, lemon, lavender, rose water brunch cocktails Turtle Cove 19 Coconut rum blend, mango, pineapple, lime, cranberry 68 Mimosa Flight sparkling wine served with an assorment of fresh juices The Stillness of The Night 19 Still Austin bourbon, Seven Tails brandy, Averna amaro, The Loren Flight 140 vermouth moet chandon with an assorment of fresh juices Cure-All 17 Bourbon, honey-ginger syrup, lemon Elderflower Sour 12 gin, elderflower, grapefruit, prosecco **Desert Dove** 21 19 Espresso Martini Desert Door Sotol, habanero tequila, lime, prickly pear, grapefruit vodka, coffee liqueur, la calombe espresso Farmer's Daughter 18 Bloody Mary 19 Garison Brothers bourbon, maple, black walnut green chile vodka, house bloody mary mix, old bay Juliet's Revenge speciality coffees served hot or iced 16 Cranberry infused vodka, pomegranate, lemon, cranberry 6.5 Madagascar Vanilla Latte Añejo Negroni Coconut Matcha Latte 6.5 50 Casa Dragones Añejo, Nido bitter blend, sweet vermouth 5 Cinnamon Chai Latte add espresso + 1.5 La Colombe Coffee or Teas 5 alcohol free Earl Grey Mule 12 beer tea infusion, ginger beer, lemon Stash IPA, Austin 12 **Endless Summer** 7 Live Oak Hefeweizen, Austin prickly pear, lime, agave, ginger ale Shiner Light Blonde, Texas 12 Berry Bramble Cerveza Charro Pilsner, Mexico mixed berry shrub, mint, lemon 12 N'aperol Spritz n/a aperitif, lemon, orange Piña Please 12 pineapple, lime, agave, soda, tajin rim 12/48 Win Alcohol Removed Sparkling Wine verdejo, spain