

AC LOUNGE

TAPAS

Charcuterie Board
Small \$13 For Two \$19

SMALL PLATES

Papas bravas with smoked paprika -\$9
Broccolini & piquillo hummus- \$9
BBQ brisket & cheddar empanadas -\$9
Wings breaded and tossed in sweet bbq -\$9

SALADS

Prosciutto & cantaloupe -\$8
Classic Caesar with roasted chicken- \$9

TOASTS

Roasted tomato & prosciutto -\$11
Avocado, tomato & balsamic - \$11

ENTREES

AC Cheddar & Bacon Burger
Brioche bun, smoked paprika aioli served
with papas bravas -\$14

Chicken and Chorizo Paella
Onions, peppers, orzo rice tossed with olives and
saffron sauce -\$16.00

Chicken, salami pasta
Pesto sauce, sundried tomatoes, Manchego cheese -
\$16.00

Carnitas Pork
Slow cooked pork loin with bbq rice, pinto beans
-\$16.00

Seared White Fish
Resting mero, shrimp, chorizo maque choux with roasted
broccolini -\$17

SOMETHING SWEET

Cinnamon & sugar churros with chocolate sauces -\$9

JOY Macaron Ice-cream sandwiches \$12
Seasonal Flavors

PRESENTED BY CHEF JAVIER MASYONET



Fort Worth, Texas



SINGATURE COCKTAILS

The Signature G&T

Amsterdam Gin, fever tree Mediterranean tonic -\$14

Red Stallion

Bacardi rum, red pepper and strawberry syrup lime and agave nectar -\$14

Rockstar

Hennessy, Chambord, blackberry jam, lemon & lime juice -\$16

Cottontini

TX Vodka and tasted marshmallow with pomegranate juice and cotton candy garnish -\$16

The Smoked Manhattan

Long Hair Jim bourbon, Martini & Rossi with Angostura bitters - \$15

Grand Sangria

Fresh orange and apple macerated in lemon, honey, Grand Marnier and Moscato -\$13

FROM THE CELLAR

WHITE

Sauvignon Blanc

St. Supery Napa Valley, CA -\$14/21
Kim Crawford, Melbourne, NZ -\$14/18

Pinot Grigio

Danzante, Dele Venezie, Italy -\$12/\$18

Rosado

Rivarey, Rioja, Spain- \$10/\$15

SPARKLING

Cava, Brut, Mistinguet Spain- \$15

RED

Cabernet Sauvignon

Hess, North Coast, CA- \$12/\$18
Franciscan, CA- \$18/\$27

Red Blend

7 Moons, CA- \$9/\$13

Pinot Noir,

La Crema, Sonoma , CA- \$18/\$27

Temranillo

Ramon Bilbao Crianza, Rojia, Spain- \$12/\$18

CRAFT BEER

Rahr's Blonde \$7
Texas Red
Ugly Pug
Dadgum IPA

Stella Atrois
Medoela Negra
Blood & Honey
Estrella Damn

ON TAP

Michelob Ultra- \$5
Dallas Blonde- \$7
T. Hawk IPA- \$7
Negroni- \$10