



# Renaissance Dallas Hotel

2222 N. Stemmons Frwy.  
Dallas, TX 75207  
214-631-2222

**Autumn 2018 Edition**  
SEPTEMBER - NOVEMBER

## wake up | 38

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

fall melons with pomegranate & cottage cheese

two house-made granolas with greek yogurt & Texas honey

Texas charcuterie, fig jam, house crackers

bowl of diced apple, pears, walnuts, grapes, lemon-goat cheese crema & mint

organic sweet potato muffins glazed with cayenne maple syrup, quince jam butter

## rise up | 36

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

apples, pomegranate, mint, agave, lemon, & cottage cheese

crispy french baguette (gf), pear-ginger jam, chicken liver pate, apple-cinnamon butter

house-made yogurt, banana, vanilla & local honey

blueberry steel cut oatmeal, walnut, dried cranberries

dried apricot scones, pine nuts, cardamom

# morning spread\* | 44

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

autumn melons with pomegranate & cottage cheese

two house-made granolas with greek yogurt & Texas honey

cinnamon apple crumble coffee cake

sorghum glazed bacon

all natural ground turkey sausage

scrambled eggs

## pick one ... pick me up

egg white strata with kale, basil, sweet onion & parmesan

poached eggs with smoked brisket potato hash, sriracha hollandaise

baked egg casserole, smoked duck breast, leeks, gouda, green onion, pepper

fall mushroom quiche, gruyere cheese and parsley

mushroom & gruyere frittata, spinach and pumpkin

sweet potato pancakes, quince jam butter, cayenne maple syrup

baked french toast, dried fruits, Texas pecan, ricotta cream, allspice maple syrup

## pick one ... fill me up

Pachi Pachi farm cheese grits

provençal potatoes

charred padron peppers & potato hash

organic farro, arugula, walnuts

**\*minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

# relax

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

organic cornbread muffin with rhubarb jam

## pick one ... hearty

heritage pork chop | 37

fried farm eggs, spicy grilled apple & honey glazed pumpkin hash

black mission figs | 21

honey greek yogurt, pecan granola

coastal shrimp, chorizo & grits | 32

poached eggs

steak & egg burrito | 27

cilantro rice, avocado, black beans, green pepper, crème fraiche

sweet potato pancakes | 23

apples, pear, honey farm cheese

southern biscuits & crispy chicken | 29

fried eggs, pepper jelly

# something more

## cold

upgraded platter of Texas charcuterie with local cheese & jams | 11

smoked salmon, caper, pumpernickel toast, dill cheese | 12

house-made granola, local berries, yogurt parfait | 8

## hot

fried egg sandwich, white cheddar & jalapeno jam | 10

smoked pork & egg burrito, brown rice, avocado, red beans, house-made salsa | 10

Texas raised pork sausage | 7

elk sausage, spicy mustard greens, dates & goat cheese | 8

vegan sausage | 7

build your own avocado toast, assorted toppings of sprouts, radish, cucumber, queso fresco, cilantro | 14

made to order omelets\* | 16

eggs benedict, duck potato hash, arugula, chipotle hollandaise\* | 17

**\*attendant required | \$100 for each attendant | 2 hours**

customary 25% taxable service charge and sales tax will be added to prices

## heart healthy spread\* | 45

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

pineapple with pomegranate & cottage cheese

two house made granolas with greek yogurt & Texas honey

steel cut oatmeal, walnuts, sour cherries, dried apples, cinnamon

pancakes, caramel bananas, toasted Texas pecan, cinnamon cream GF

fruit bowl of diced apples, pears, walnuts, grapes, feta crème fraiche & mint

### pick one ...

sweet potato waffles, apple chutney, farm cheese

egg white casserole, pumpkin, kale, mushrooms

quinoa cakes with farm eggs

organic farro, arugula, mushrooms with baked egg whites

turmeric tofu scramble, vegan sausage & peppers

**\*minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

# family style\*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 75

pick four per course | 81

## pick ... small

butternut squash soup, ginger, turmeric, cayenne, coconut milk

curried eggplant & apple soup, crispy cauliflower, pine nuts, lemon cream

kale salad, shaved manchego, almonds, golden raisins

steamed clams, leeks, endive, lemon cream

baby green salad, endive, pear, blue cheese hazelnut vinaigrette

roasted pumpkin salad, farm cheese, baby spinach, walnut, endive, dried cranberry, pumpkin seed vinaigrette

marinated zucchini salad, smoked eggplant yogurt, basil

## pick ... savory

farm egg strata, pumpkin, white cheddar, smoked bacon

roasted turkey roulade, corn meal stuffing, apples, kale, cranberry salad

spicy shrimp, organic grits, chorizo, tomato broth

grilled flat iron steak, sautéed baby mustard greens, olive salsa

roasted chicken with creamy mushroom risotto

duck schnitzel, mustard greens, saba

egg & cheese sandwich with smoked bacon, local rye bread

## pick ... sweet

warm chocolate cake, espresso sauce

yogurt panna cotta, asian pear, ginger, lime compote

apple crumble

cranberry & orange bread pudding, warm butter bourbon sauce

roasted pear with fig cream & almond streusel

earl grey crème brulee

pumpkin pie in a jar, pecan graham cracker crumbled, allspice cream

\*minimum of 25 persons required for family style

A customary 25% taxable service charge and sales tax will be added to prices



# catch up

 premium coffee & dammann frères ® tea

healthy juice of the day

DIY infuse water bar

assorted soft drinks

pick one | 25

pick two | 29

pick three | 33

from something sweet, savory & healthy...

coffee break

# catch up

## pick ... something sweet

house made salted caramel apple pie bars

Texas pecan brittle with cranberries, pumpkin, sesame seeds

pumpkin spice bundt cake, vanilla glazed

all natural freshly baked assorted cookies

caramel candy apple slices on a skewer

deep dish chocolate chip cookie skillet brownie

## pick ... something healthy

spiced seaweed sheets

baby beets, carrots, celery, peanut butter & coconut dip

fresh pear, mint, local feta, black pepper, XVOO

acai bowl, granola, banana, walnut, berries, local honey

roasted edamame, sea salt & cracked pepper

pineapple slices with tajin spice

## pick ... something savory

honey paprika pecans

adult grilled cheese, fig jam

hot smoked salmon dip, crispy potato

selection of Dallas' finest cheese producers, wild honey

natural vegetable crisps

local goat cheese, asian pears, prosciutto

# mid-day spread\*

basket of artisanal breads

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory	61
pick three savory	65
pick four savory	69

## pick one ... kettle

broccoli & white cheddar soup, almonds, fresno

chicken ginger soup, leeks, mushrooms, spinach

beluga lentil soup, butternut, charred green onions

classic french onion, apple butter & gruyere croutons

## pick two ... garden

bibb lettuce salad, avocado, almonds, pomegranate, queso fresco, lemon herb vinaigrette

baby spinach salad, beets, goat cheese, crispy shallots, radish, champagne mustard seed vinaigrette

arugula salad, kabocha pumpkin, cherry tomato, farm cheese, pomegranate, pumpkin seed vinaigrette

farmers chopped salad, hard boiled eggs, smoked bacon, avocado, house made ranch

mixed green, radicchio, endive, radish, crispy garlic, spicy pecan, blue cheese, balsamic vinaigrette

\* **minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

## mid-day spread

pick two | three | four ... savory

wild gulf shrimp with organic white corn grits

roasted grouper, oven dried tomatoes, mushrooms, fennel, leeks, creamy polenta

southern style fried organic chicken, brussels sprouts coleslaw

salmon soba bowl, bok choy, sesame sweet potato, miso ginger broth

natural free range chicken breast, roasted fennel & pears, arugula, walnuts, goat cheese crema

baked stuffed green poblano, quinoa, baby kale, brown rice, tomatillo salsa **V/GF**

mole short rib, brown rice, spinach cotija cheese

herb grilled skirt steak with piquillo peppers, crispy brussels sprout & chimichurri

penne pasta, roasted squash, butternut, cherry tomatoes, artichokes, arugula walnut pesto **V/GF**

# hand held spread\*

one kettle, pair of garden, hot | cold picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick three | 57

pick four | 60

## pick one ... kettle

classic french onion soup, apple butter & gruyere crouton

chicken ginger soup, leeks, mushrooms, spinach

beluga lentil soup, butternut squash, charred green onion

broccoli & cheddar soup, almonds, pickled fresno

creamy mushroom soup, truffle oil, crispy onion rings

## pick two ... garden

little gem caesar, garlic ciabatta crisps, black pepper parmesan dressing

bibb salad, cucumber, feta, walnuts, cherry tomatoes, butternut squash, red wine honey vinaigrette

baby spinach salad, beets, goat cheese, crispy shallots, radish, champagne mustard seed vinaigrette

mixed green salad, cucumber, carrot, radish, queso fresco, walnut, cranberry ginger vinaigrette

baby green salad with candied pecans, pears, blue cheese, balsamic vinaigrette

\*minimum of 25 persons required for spreads

# hand held spread

## pick ... hot

crispy pork belly & broken-yolk fried egg sandwich, kimchi, cilantro, sweet chili sauce

blackened fish sandwich, brussels sprouts slaw, spicy pickles, tarragon aioli

crispy chicken, goat cheese, little gem, pickled cucumber & fennel, dill aioli, sour dough bread

eggplant parmesan sandwich, arugula, mozzarella, basil aioli, french bread **GF**

steak sandwich, local aged gouda, caramelized onion, piquillo peppers, white truffle aioli, french bread

## pick ... cold

shaved prosciutto & salami sandwich, cherry tomato jam, arugula, balsamic, french bread

curry chicken salad, apples, cranberry tartar, pecans, creamy parsley-lemon aioli, sweet roll

Texas banh mi, smoked pork, pate, pickled carrots, cucumber, basil, cilantro, jalapeno, french baguette

smashed pumpkin sandwich, farm cheese, sprout, smashed beets, sliced avocado, seeded bread **V**

prime rib sandwich, bibb lettuce, white cheddar, pickles, tomatoes, horseradish aioli

# stimulate

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

## pick one...savory

**roasted salmon | 50**

fall mushrooms, baby spinach, kabocha puree

**free range chicken breast | 49**

organic grits, charred swiss chard, currants, saba chicken jus

**black pepper steak | 57**

manchego potato confit, roasted butternut squash, green olive salsa

**grilled pork chop | 55**

crispy fingerling potatoes, charred apples, baby mustard green salad

**fire roasted cauliflower steak | 45**

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic

**duck leg confit | 50**

charred broccolini, mashed red potatoes, pomegranate reduction

**gulf shrimp & butternut squash risotto | 49**

Texas pork sausage, parmesan cheese, sage

A customary 25% taxable service charge and sales tax will be added to prices

# stimulate

## pick one ... garden

heart of romaine salad, anchovy dressing, crispy ciabatta crumbs

baby spinach salad, crispy pancetta, apples, walnuts, blue cheese, cranberry vinaigrette

little gem wedges, cucumber, feta, walnuts, cherry tomatoes, butternut squash, creamy buttermilk dressing

baby green salad with pears, spicy Texas pecans, Deep Ellum blue cheese, mustard vinaigrette

anjou pear salad, mixed greens, endive, radicchio, spicy pecans, blue cheese, balsamic vinaigrette

## pick one ... sweet

chocolate cake, espresso sauce

caramel macchiato panna cotta, chocolate coffee ganache

cinnamon apple crumb cake

cranberry & orange bread pudding, bourbon sauce

roasted banana brulee

pumpkin spice cake, cinnamon glazed



# on the go | 42

natural vegetable chips

dried fruits and nuts

pumpkin cheesecake in a jar

assorted soft drinks

## pick three ...

gulf shrimp po boy, red onion, celery, cabbage, chili-lime remoulade, sweet roll

turkey wrap, avocado, egg gribiche, smoked bacon, baby romaine, lemon aioli

shaved prosciutto, arugula salad, tomatoes, local mozzarella, XVOO, french bread

shaved roast beef sandwich, goat cheese, east Texas aquaponics farm romaine, horseradish sauce, bolillo bread

fall harvest quinoa bowl, butternut squash, cranberry, brussels sprouts, green onion, feta cheese, apple, parsley

free range chicken salad, grapes, apples, butter lettuce, marinated grilled vegetables

# something more ... healthy

local pickled vegetables | 6

wood grilled wild salmon, celery root and carrot salad, radish, maple glaze | 14

grilled octopus with roasted brussels sprouts, cranberry orange vinaigrette | 12

roasted pumpkin salad, grilled chicken breast, arugula, pecorino, hazelnuts, dried cherries | 10

chickpeas, leek & fennel soup, roasted green chiles | 8

grilled shrimp and endives, fresh herbs, preserved lemons, XVOO | 14

**\*add to a plated lunch or buffet lunch | price is per person**

# connect

## pick ... cold\*

smoked salmon toast | 8  
tuna carpaccio, ginger soy vinaigrette | 8  
burrata, local honey, pear crostini | 7  
manchego cheese with walnut & caramel | 6  
cow's milk mousse, honey, pears | 6  
duck confit salad, caper parsley aioli | 8  
chilled shrimp, spicy lemon mustard sauce | 8

deviled farm egg, crispy pancetta & dill | 7  
crab salad, asian pear, mint | 8  
mesquite smoked olives | 6  
smoked chicken roll, aged cheddar | 7  
beluga lentil hummus with pickled vegetables | 6  
oysters on the half shell, pomegranate mignonette | 9  
chicken liver brulee toast | 7

## pick ... hot\*

smoked eggplant dip, grilled flat bread | 7  
vegan kabocha soup shot, coconut milk | 6  
grilled achote chicken skewer, smoked olive | 8  
Texas quail breast, apple ginger glaze | 9  
BBQ pork shoulder tart | 7  
charred shishitos | 6  
churrasco skewer | 7

\*price is per piece | minimum order of 50 pieces

pork al pastor, guajillo chiles | 7  
seared scallop, ginger citrus risotto, tangerine bowl | 8  
spicy crab & shrimp toast, basil aioli | 8  
duck confit sliders, cranberry chutney | 8  
adult grilled cheese, white truffle, fig jam | 7  
grilled shrimp, sweet soy glaze, cilantro puree | 8  
pork belly, steamed rice cake, spicy pickled vegetable | 8

# connect

## pick ... cold stations

**local market vegetables | 16**  
locally sourced vegetables & dips

**regional cheese table | 20**  
local honey, fruit chutney, grilled french bread, tortas

**charcuterie table | 22**  
rustic bread, fruit chutney & grain mustard

**salsas | 18**  
salsa fresca, salsa verde, fresh house-made guacamole  
tortilla chips

**life by the sea | 24**  
oyster on the half shell | 1 each  
jumbo gulf shrimp | 3 each  
citrus seafood ceviche | 1 each

**greenhouse farm | 18**  
organic baby greens & local garden vegetables  
house-made dressings

**sweet station | 19**  
house-made desserts

- pick a minimum of three stations
- stations serve a minimum of 75 guests for 1.5 hours
- guarantees less than 100 guests will be charged attendant fee \$100 fee per action station

\*chef attendant provided

## pick ... hot stations

**sea salt crusted gulf fish tacos \* | 21**  
jalapeno cabbage salad, cotija cheese, cilantro, lime  
avocado, house-made salsa

**crispy pork belly tostadas \* | 22**  
black beans, cabbage salad, cilantro, radish, pico, goat  
cheese crema, various sauces

**sliders station | 21**  
spiced pork & crispy chicken  
cranberry fennel slaw, savoy cabbage slaw, cheese sauce,  
kimchee, ground beer mustard, caramelized sweet onions,  
pickled cucumber, various aioli

**brussels sprouts station \* | 21**  
crispy brussels sprouts tossed with honey vinegar, spicy  
peanut, cilantro, arugula, and parmesan  
apple crab salad with brussels sprouts, hazelnut, apple slaw  
and creamy tarragon  
hot potato and brussels sprouts soup with crispy bacon and  
parsley crème fraiche

**fall pumpkin station \* | 21**  
kabocha pumpkin soup with lobster salad  
warm butternut squash slices, herbed farm cheese, arugula,  
almond salad  
roasted red kuri pumpkin stew with green lentils and goat  
cheese

**ramen station \* | 23**  
five spice salmon, pork belly, and grilled tofu  
kale, green onion, bok choy, HB eggs, pumpkin, carrot,  
red pepper, bean sprouts, kimchi, sweet & spicy condiments  
miso broth, spicy pork broth

**churrasco station \* | 30**  
honey harissa chicken thighs, pork tenderloin with pineapple,  
jalapeno Texas pork sausage, herb-garlic picanha steak,  
flat bread, various sauces

# connect

## pick ... carving stations \*

**Texas bbq smoked brisket | 395 | serves 25**  
house-made bbq sauce, local honey glazed muffins

**pomegranate leg of lamb | 400 | serves 30**  
roasted garlic jus, fennel confit, rosemary aioli, grilled baguette

**black pepper rib eye | 575 | serves 40**  
chimichurri, marinated peppers, rosemary sourdough

**bacon wrapped sausage stuffed pork loin | 375 | serves 30**  
beer mustard gravy, thyme fingerling potatoes, sweet rolls

**whole grilled salmon fillet | 325 | serves 25**  
crispy brussels sprouts, mustard crème fraiche, onion rolls

**\*carving attendant required | \$100 attendant fee**

# dinner spread\*

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory	88
pick three savory	94
pick four savory	102

\*minimum of 25 persons required for spreads

A customary 25% taxable service charge and sales tax will be added to prices

# dinner spread\*

## pick one ... kettle

kabocha pumpkin soup

cream of mushroom soup, potato, fried leeks

shrimp and leek bisque, fennel and parsley

chicken ginger soup, spinach, mushroom, squash

## pick two ... garden

arugula salad, pumpkin, cherry tomato, farm cheese,  
pomegranate, pumpkin seed vinaigrette

baby spinach salad, crispy duck confit, apples, blue cheese,  
walnut, quince vinaigrette

little gem caesar, black pepper parmesan

bibb lettuce, cucumber, feta cheese, cherry tomatoes,  
butternut squash, red wine honey vinaigrette

## pick ... savory

gulf seafood paella, grilled bread

artisan ravioli, lobster meat, peppers, fennel, leek cream

grilled Texas pork chop, pumpkin bread pudding

roasted all-natural chicken breast, crispy brussels sprouts,  
frisee, mustard crème fraiche & chive sauce

grilled chicken breast, olive oil roasted autumn squash,  
parsley quinoa, smoked olive salsa

pork belly, butternut squash, organic farro,  
baby asian greens, spicy soy vinaigrette

braised local short ribs, roasted pumpkin, miso eggplant, mustard  
greens, soy ginger vinaigrette

gulf shrimp, mushrooms, zucchini noodles, roasted cipolini onions

\*minimum of 25 persons required for spreads

A customary 25% taxable service charge and sales tax will be added to prices

# relaxed

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

## pick one ... savory

**natural pork osso bucco | 61**

local mushrooms, smoked bacon, swiss chard, roasted pumpkin, thyme jus

**roasted swordfish steak | 69**

eggplant, tomato, farro, spicy yogurt

**gulf snapper | 63**

cumin roasted carrots, crispy fingerling potatoes, savoy spinach, brown butter carrot puree

**wood grilled scallops | 67**

warm brussels sprouts and fingerling potatoes salad, red beet sauce

**free-range chicken breast | 63**

mushroom organic oats, caramelized endive, thyme jus

**grilled rib eye steaks | 82**

garlic cassava, parsley, crispy brussels sprouts, chimichurri

**roasted beef tenderloin | 84**

sweet onion gratin, swiss chard, wild mushroom sauce

**grilled pork chop | 68**

charred apples, sauerkraut, baby mustard greens, spicy apple jam

**gulf shrimp | 60**

pumpkin risotto, red pepper broth

**pasta al ceppo | 54**

pickled eggplant, roasted tomatoes, peppers, arugula, pine nuts, manchego

**grilled cauliflower steak | 51**

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic



# relaxed

## pick one ... garden

little gem caesar, garlic ciabatta crisps, black pepper parmesan

kale salad, pomegranate, cucumber, cherry tomato, pine nuts, green goddess dressing

baby spinach salad, crispy pancetta, apples, walnuts, blue cheese, cranberry vinaigrette

baby green salad with pear, spicy Texas pecan, Deep Ellum blue cheese, crispy mushrooms

little gem wedges, smoked bacon, sour cherries, crispy mushrooms, hazelnuts, balsamic vinaigrette

## pick one ... sweet

chocolate cake, espresso sauce

pumpkin cheesecake brulee

pear & ginger angel trifle

caramel cinnamon apple & pecan streusel, whiskey vanilla cream

# family style\*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 99

pick four per course | 110

## pick ... small

potato & apple soup, leeks and fennel

vegan eggplant, green curry coconut milk

butternut squash soup, parsnip, smoked bacon

roasted pumpkin kale salad, salty pecans, chevre mousse,  
sour cherry, mustard seed vinaigrette

heart of romaine salad, anchovy dressing,  
crispy ciabatta crumbs

little gem wedge, smoked bacon, sour cherries, crispy  
mushrooms, hazelnuts, creamy blue cheese dressing

large-cut greek style salad, parsley yogurt sauce

pear salad, mixed greens, endive, sweet hazelnut, burrata  
cheese, balsamic vinaigrette

**\*minimum of 25 persons required for family style**

# family style

## pick ... savory

roasted beef tenderloin, smoked green olive salsa  
grilled king salmon, green onion salsa verde  
wood grilled gulf shrimp, yellow lentil stew, ginger and carrot jus  
southern style fried natural chicken, cilantro-jalapeno agave  
free-range chicken breast, zucchini & carrot noodles, olives, basil  
roasted swordfish steak, fennel, arugula, caper, dill  
grilled Texas pork chop, charred apples, fennel, baby mustard greens  
lobster ravioli, baby spinach, vanilla butter sauce

## pick ... side

vegetable ratatouille  
roasted root vegetables  
butternut squash, blue cheese, pecan, agave  
roasted cauliflower  
crispy brussels sprouts with smoked bacon  
pickled eggplant with arugula  
cauliflower potato puree  
mushroom risotto  
garlic mashed potatoes

## pick ... sweet

pear & sour cherry cobbler, walnut streusel  
pumpkin cheesecake brulee  
chocolate cake, espresso sauce  
apple crumble, local pecans & cinnamon  
caramel macchiato panna cotta, chocolate coffee ganache  
cranberry and orange bread pudding, bourbon sauce

## something more

pick ...

grilled octopus stew with citrus & arugula gremolata | 12

chilled raw oysters, tarragon mignonette | 12

clam BLT, smoked bacon, grilled romaine, tomato broth, grilled bread | 10

swordfish carpaccio, grilled radicchio, ciabatta crumbs, parmesan snow, basil | 12

wood grilled scallops, arugula feta puree, crispy cauliflower salad, golden raisin sauce | 14

vegan rice paper rolls, zucchini, eggplant, cabbage, basil, peppers, almond butter sauce | 12

**\*add to a plated dinner or buffet dinner | price is per person**

# craft bars

the standard | host\*

spirits | 10

bombay sapphire gin  
buffalo trace bourbon whiskey  
cointreau liqueur  
courvoisier cognac vs  
crown royal whiskey  
dripping springs gin  
dripping springs vodka  
flor de cana rum  
herradura  
jack daniels tennessee whiskey  
j&b scotch  
siembra azul blanco tequila  
tito's handmade vodka  
treaty oak red handed whiskey  
treaty oak rum  
tx whiskey

Texas beers | 8

franconia  
community  
real ale  
saint arnold  
shiner  
deep ellow

Texas wine | 40 | bottle

fall creek sauvignon blanc  
fall creek chardonnay  
messina hof pinot noir  
becker tempranillo

seasonal batch craft cocktails | 250 | gallon

golden pear  
pom punch  
dandy apple

\*bartender fee | \$150 for first 4 hours | \$50 for each additional hour

# craft bars

the standard | cash\*

## spirits | 11

bombay sapphire gin  
buffalo trace bourbon whiskey  
cointreau liqueur  
courvoisier cognac vs  
crown royal whiskey  
dripping springs gin  
dripping springs vodka  
flor de cana rum  
herradura  
jack daniels tennessee whiskey  
j&b scotch  
siembra azul blanco tequila  
tito's handmade vodka  
treaty oak red handed whiskey  
treaty oak rum  
tx whiskey

## Texas beers | 9

franconia  
community  
real ale  
saint arnold  
shiner  
deep ellum

## Texas wine | 11 | glass

fall creek sauvignon blanc  
fall creek chardonnay  
messina hof pinot noir  
becker tempranillo

\*bartender fee | \$150 for first 4 hours | \$50 for each additional hour