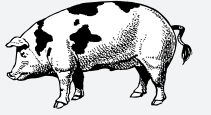


STARTERS **DEVEILED EGGS W/ PANCETTA 7 • SPINACH & ARTICHOKE DIP 11**
GUACAMOLE & CHIPS 9 • CRAB & PARMESAN DIP 13 • CRISPY CALAMARI 12



SALADS **LITTLE GARDEN** GREENS, MANCHEGO, APRICOTS, TOASTED PUMPKIN SEEDS, CHAMPAGNE VIN **7**
***CAESAR** ROMAINE, CIABATTA CROUTONS, PARMESAN CHEESE, CAESAR DRESSING **7**
CHOPPED ROASTED CHICKEN, KALE, RADDICCHIO, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE VIN **14**
KALE & ESCAROLE ROASTED CHICKEN, BACON, WALNUTS, GRAPES, WHITE CHEDDAR, WALNUT DRESSING **14**
***AHI TUNA** SEARED & SLICED, GREENS, APRICOTS, TOASTED PUMPKIN SEEDS, MANCHEGO, CHAMPAGNE VIN **18**
CRAB CAKE GREENS, AVOCADO, TOMATO, CORN, CANDIED PECANS, CHAMPAGNE VIN **18**
STEAK SEARED FILET, GREENS, AVOCADO, TOMATO, MANCHEGO, BACON VIN **19**

SANDWICHES **CHICKEN SANDWICH** CRISPY CHICKEN, WHITE CHEDDAR, BRUSSELS SPROUT SLAW **14**
CHEESEBURGER GROUND CHUCK, CHEDDAR, CLASSIC FIXINS, SECRET SAUCE **14**
TEXAS BURGER GROUND CHUCK, WHITE CHEDDAR, RED ONION, JALAPEÑOS **15**
FISH SANDWICH LIGHTLY BLACKENED, CREAMY SLAW, PICKLES, RED ONION **16**
FRENCH DIP SHAVED PRIME RIB, GRUYÈRE, AU JUS **18**
SANDWICH OF THE DAY CHEF PREPARATIONS CHANGE DAILY **AQ**

ALL SANDWICHES SERVED WITH FRIES

ENTREES **DOUBLE CUT PORK CHOP** WOOD-GRILLED DOUBLE CUT CHOP, TOPPED WITH BOURBON SAUCE **25**
BRAISED SHORT RIB SLOW-BRAISED OVERNIGHT IN A RED WINE SAUCE **26**
ATLANTIC SALMON SIMPLY GRILLED, SERVED WITH HOUSE TARTAR **24**
ROTISSERIE CHICKEN HALF OF A ROASTED CHICKEN WITH PAN DRIPPINGS **17**
FISH & CHIPS BEER BATTERED FLAKY WHITE FISH WITH TARTAR SAUCE **17**
CAROLINA PORK RIBS FALL-OFF-THE-BONE RIBS WITH HOUSE-MADE MUSTARD BBQ SAUCE **20**
ROTISSERIE PRIME RIB SLOW ROAST OVER HICKORY WOOD WITH HOUSE-MADE AU JUS **32**

WOOD FIRED PIZZAS **SO. CAL** FRESH MOZZARELLA, BASIL, MANCHEGO, TOMATOES & AVOCADO SLICES **15** ADD PANCETTA **2**
BBQ CHICKEN ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA & BBQ SAUCE **15**
THE PIG ITALIAN SAUSAGE, PEPPERONI, PANCETTA, MOZZARELLA & TOMATO SAUCE **16**
BLACK TRUFFLE ROASTED MUSHROOMS, FRESH THYME, MOZZARELLA & FONTINA **16**

EXTRAS & SIDES 6

HAND-CUT FRENCH FRIES • BRUSSELS PECAN SLAW
MASHED POTATOES • MAC & CHEESE • SPAGHETTI SQUASH
VEGETABLE OF THE DAY • GRILLED BROCCOLI

DESSERTS 9

KEY LIME MERINGUE
TRES LECHES
BEIGNETS

WHITE

CARPENE MALVOLTI “SUPERIORE” - PROSECCO - ITALY **12/42**

VERY FINE AND FRUITY

LANGE TWINS - MOSCATO - CLARKSBURG, CALIFORNIA **8/28**

WHITE PEACH, ORANGE BLOSSOM, HONEYSUCKLE

FEATURED ROSÉ - AQ

SEASONAL FEATURED ROSÉ

MOMMY’S TIME OUT “TREBBIANO” - PINOT GRIGIO BLEND - ITALY **9/32**

PEAR, CITRUS, ALMONDS

MALAT “CRAZY CREATURES” - GRÜNER VELTLINER - AUSTRIA **10/35**

REFRESHING LEMON, RIPE TROPICAL NOTES

SPY VALLEY - SAUVIGNON BLANC - NEW ZEALAND **11/39**

PASSION FRUIT, LEMONGRASS, GINGER

REBEL COAST “SUNDAY FUNDAY” - CHARDONNAY BLEND - SONOMA **10/35**

TROPICAL FRUIT, LIME, GREEN APPLE

COMFORT WINE “CUSTARD” - CHARDONNAY - NORTH COAST **13/46**

DRIED APRICOT, CITRUS, VANILLA

JACKSON - SAUVIGNON BLANC - NEW ZEALAND **35**

ROCK MELON, KEY LIME

RYME CELLARS “HERS” - VERMENTINO - SONOMA **70**

FRUIT, OCEAN SALT, BRINY

LEFT COAST CELLARS - WHITE PINOT NOIR - WILLAMETTE VALLEY, OREGON **62**

RANIER CHERRY, PEACH, POACHED PEAR

MORGAN “HIGHLAND” - CHARDONNAY - SAINT LUCIA HIGHLAND **51**

APRICOT, ALMOND, PEAR

SANFORD WINERY - CHARDONNAY - SANTA RITA HILLS **62**

TOASTED HAZELNUT, LEMON PEEL, NEACTARINE

GUY CHARLEMAGNE “BRUT CLASSIC” - CHAMPAGNE - SEZANNE, FRANCE **95**

YELLOW FLOWER, PEAR, MANDARIN

RED

VILLA POZZI “SICILIA”- NERO D’AVOLA - SICILY **9/32**

WHITE FLOWERS, VANILLA, LEATHER

DISRUPTION - MERLOT - COLUMBIA VALLEY, WASHINGTON **10/35**

BLUEBERRY COMPOTE, COCOA DUST

ILLAHE VINEYARDS - PINOT NOIR - WILLAMETTE, OREGON **16/56**

CHOCOLATE, TOBACCO LEAF, EARTH

LA POSTA “PIZZELLA” - MALBEC - ARGENTINA **11/39**

BLACK CHERRIES, DARK CHOCOLATE, BAKER’S SPICE

CHATEAU DE CUGAT - BORDEAUX “SUPERIEUR” - FRANCE **12/42**

BLACKCURRANT, CHERRY, SCOSH OF LICORICE

ROCK & VINE - CABERNET SAUVIGNON - CALIFORNIA **13/46**

BLACKBERRY, DARK CHERRY, TOBACCO

B-SIDE “FROM THE FLIP SIDE” - CABERNET SAUVIGNON - NAPA **16/56**

CHERRY COBBLER, ESPRESSO, DRIED TEA LEAF

CARPENTER - PINOT NOIR - SONOMA **80**

ROSE PETAL, BRAMBLE, CRANBERRY

DOMAINE JEAN-LOUIS CHAVE - GRENACHE - FRANCE **49**

PEPPERY VIOLET, BLACKBERRY CASSIS

SLO DOWN WINES “SEXUAL CHOCOLATE”- SYRAH RED BLEND - NAPA **56**

PLUM, BLACKBERRY, MOCHA

ORIN SWIFT CELLARS “PAPILLON” - CAB SAUV. BLEND - NAPA **77**

CASSIS, PLUM, CURRANT

CHATEAU DE SEGUIN - BORDEAUX - FRANCE **108**

BLACK FRUITS, COCOA, TOASTED NOTES

ARNOT-ROBERTS “CLAJEUX” - CABERNET SAUVIGNON - SONOMA **180**

BLACK CURRANT, DARK SPICES, CEDARWOOD

COCKTAILS

FEATURED FROZEN COCKTAIL AQ

FROZEN BLEND OF FRESH JUICES AND WINE OR SPIRITS

504 MANHATTAN 13

BÉNÉDICTINE, 9 BANDED WHISKEY, FERRAND COGNAC, SWEET VERMOUTH, PEYCHAUD'S BITTERS, ABSINTHE

THE BUZZ 10

WESTERN SONS GIN, LEMON JUICE, MARTINE HONEYSUCKLE LIQUEUR, LAVENDER BITTERS

CPT TAI 11

APPLETON ESTATE RUM, ORGEAT, CURACAO, LIME AND ORANGE JUICE

RETRO OLD FASHIONED 10

CHOICE OF RITTENHOUSE RYE OR BUFFALO TRACE BOURBON, CANE SYRUP, BITTERS

MÉLODIE 10

GREY GOOSE LE MELON VODKA, LEMON JUICE, HONEY, BUBBLES

NODDING DONKEY 10

GINGER INFUSED VODKA, LIME JUICE, GINGER BEER

SO. 7TH 10

CUCUMBER & JALAPEÑO TEQUILA, PAULA’S TEXAS ORANGE, AGAVE SYRUP

ON TAP

BIG BEND BREWING CO. ALPINE, TX **6**

“TERLINGUA GOLD” BLONDE ALE

PANTHER ISLAND BREWERY FORT WORTH, TX **6**

(FEATURED)

WILD ACRE FORT WORTH, TX **6**

“BILLY JENKINS” SESSION BOCK

RABBIT HOLE BREWING FORT WORTH, TX **7**

“RAPTURE” FUSION BROWN ALE

3 NATIONS BREWING FARMERS BRANCH, TX **6**

“BLOOD ORANGE WIT” WITBIER

DEEP ELLUM BREWING CO. DALLAS, TX **6**

“EASY PEASY” IPA

HOPFUSION ALE WORKS FORT WORTH, TX **7**

“FUR SLIPPER” IMPERIAL MILK STOUT

MARTIN HOUSE BREWING FORT WORTH, TX **7**

(FEATURED)

CANS & BOTTLES

STELLA ARTOIS BELGIUM **6**

“BELGIAN PILSNER”

MARTIN HOUSE BREWING CO. FORT WORTH, TX **6**

“SALTY LADY” GOSE

LOCUST CIDER WOODINVILLE, WA **6**

“DARK CHERRY” CIDER

STIEGLBRAUEREI ZU SALZBURG AUSTRIA **6**

“STIEGL-RADLER” FRUIT BEER

RABBIT HOLE BREWING FORT WORTH, TX **6**

“JABBERBOCK” GERMAN STYLE MAIBOCK

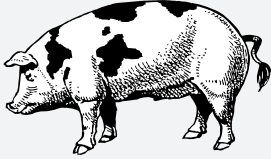
AVERY BREWING BOULDER, CO **7**

“WHITE RASCAL” WHITE ALE

DOMESTIC BOTTLES 4

BUD LIGHT • COORS LIGHT • MILLER LITE

MICHELOB ULTRA • DOS EQUIS



BRUNCH

SATURDAY & SUNDAY 9:00 - 3:00

FRUITY PEBBLES FRENCH TOAST 12

HOUSE-MADE BREAD TOPPED WITH
CINNAMON ICE CREAM AND MAPLE SYRUP

***"THE FIX" 12**

TWO EGGS SCRAMBLED, ROASTED POTATOES,
SAUSAGE PATTIES, CIABATTA TOAST

***HUEVOS RANCHEROS 13**

GREEN AND RED SAUCE, 2 EGGS OVER EASY, CRISPY TORTILLAS,
AVOCADO, CHORIZO, OAXACA CHEESE

BANANA OATMEAL PANCAKES 12

THREE CAKES FLAT OFF THE GRIDDLE, TOPPED WITH CANDIED
PECANS AND MAPLE SYRUP, SERVED WITH TWO STRIPS OF BACON

CPT OMELETTE 13

THREE EGG OMELETTE WITH SPINACH, MUSHROOMS,
WHITE CHEDDAR, PANCHETTA, SERVED WITH ROASTED POTATOES

***WEST TEXAS BISCUITS & GRAVY 10**

TWO OVER EASY EGGS, HOUSE MADE BISCUIT,
SAUSAGE GRAVY

***COMMUTER SANDWICH 10**

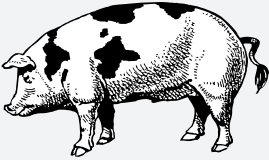
SCRAMBLED EGG, WHITE CHEDDAR, BACON, AVOCADO,
TOMATO, MAYO

EXTRAS & SIDES 5

THICK SLICED BACON • FRESH FRUIT • ROASTED POTATOES • SAUSAGE PATTIES

MIMOSA 3 MIMOSA CARAFE 11 PIGLET 7 BLOODY MARY 7

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES
* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



HAPPY HOUR

MONDAY - FRIDAY 2:00 - 6:00

APPETIZERS

DEVILED EGGS W/ PANCETTA 3

GUACAMOLE & CHIPS 4

SPINACH & ARTICHOKE DIP 6

CRISPY CALAMARI 6

PIZZAS 8

BBQ CHICKEN • SO.CAL • CHEESE • THE PIG

BLACK TRUFFLE

SPECIALTY COCKTAILS 5

504 MANHATTAN • THE BUZZ • CPT TAI

RETRO OLD FASHIONED • NODDING DONKEY • SO. 7TH

DRAFT BEER 4

WHITE WINE 5

RED WINE 5