STARTERS
DEVILED EGGS W/ PANCETTA  7
SPINACH & ARTICHOKE DIP   11
GUACAMOLE & CHIPS   9
CRAB & PARMESAN DIP   14
CRISPY CALAMARI   12
SOUTHWEST QUESO  8

SALADS
ASIAN SALAD  15
roasted chicken, tortilla strips, greens, peanuts, ginger dressing
CHOPPED  15
roasted chicken, kale, radicchio, blue cheese, avocado, walnuts, house vin
KALE & ESCAROLE   15
roasted chicken, bacon, walnuts, grapes, white cheddar, walnut dressing
AHI TUNA PONZU 19
seared & sliced, greens, apricots, toasted pumpkin seeds, manchego, champagne vin
CRAB CAKE  19
greens, avocado, tomato, corn, candied pecans, champagne vin, julienned apples
STEAK  19
seared filet, greens, avocado, tomato, manchego, bacon vin

WOOD FIRED PIZZAS
SO. CAL  16  add pancetta $2
fresh mozzarella, basil, manchego, tomatoes & avocado slices
VEGGIE  16
roasted mushrooms, spinach, black olives, red onion, mozzarella
THE PIG  17
italian sausage, pepperoni, pancetta, mozzarella & tomato sauce
BLACK TRUFFLE  17
roasted mushrooms, black truffle cream, mozzarella & fontina

DESSERTS  10
KEY LIME MERINGUE • TRES LECHE • BEIGNETS

NIGHTLY FEATURES
Monday - USDA PRIME MEATLOAF  18
Tuesday - PAN FRIED FISH  21
Wednesday - FILET & ENCHILADA  22
Thursday - PRIME NY STRIP  48
Friday - RED SNAPPER CREOLE  31
Saturday - SMOKED PRIME RIB  32
Sunday - CRAB CAKES  31

SANDWICHES
CRISPY CHICKEN SANDWICH   15
crispy chicken, white cheddar, brussels sprout slaw, red onion
CHEESEBURGER   15
ground chuck, cheddar, classic fixins, secret sauce
FISH SANDWICH 16
lightly blackened, shredded slaw, pickles, red onion
FRENCH DIP  19
shaved prime rib, gruyère, au jus
SANDWICH OF THE DAY AQ
daily specials change daily

ENTREES
DOUBLE CUT PORK CHOP  25
wood-grilled double cut chop topped with bourbon sauce
BRAISED SHORT RIB  26
slow-braised overnight in a red wine sauce
SCOTTISH SALMON 24
simply grilled, served with house tartar
WOOD FIRED CHICKEN  18
half of a roasted chicken with pan drippings
FISH & CHIPS  18
beer battered flaky white fish with tartar sauce
CAROLINA PORK RIBS  21
fall-off-the-bone ribs with house-made mustard BBQ sauce

EXTRAS & SIDES  6
HAND-CUT FRENCH FRIES • SPAGHETTI SQUASH
MASHED POTATOES • VEGETABLE OF THE DAY
MAC & CHEESE • GRILLED BROCCOLI • CAESAR SALAD
BRUSSELS PECAN SLAW • LITTLE GARDEN SALAD

* We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed!
* We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs my increase your risk of foodborne illness. 18% Gratuity will be added to parties of 8 or more.
**WHITE WINE**

**ROSE - FEATURED ROSE AQ**

**CASTEGGIO - MOSCATO - ITALY 9/32**
crisp, floral, peach

**CARPENE MALVOLTI “SUPERIORE” - PROSECCO - ITALY 12/42**
very fine and fruity

“MOMMY’S TIME OUT” - PINOT GRIGIO - ITALY 9/32
pear, citrus, almonds

**KARINA VICTORIA “KA” - ALBARINO - SPAIN 13/46**
creamy peach, tangerine

**LADERA - SAUVIGNON BLANC - NAPA 14/49**
melon, papaya, yellow apple

**CHATEAU SAINT MARTIN - PICPOUL DE PINET - FRANCE 13/46**
citrus flirtations, white pepper

**TRUFFLE HILL - CHARDONNAY - OREGON 14/49**
grapefruit, sweet hay, floral

**PAUL MARIE “BERTRAND” - CHAMPAGNE BRUT CUVÉE - FRANCE 60**
smooth, ripened fruits, pure finesse

**THANISCH “FEINHERB” - RIESLING - GERMANY 35**
clementine, peach tea, grapefruit

**LEFT COAST CELLARS - WHITE PINOT NOIR - OREGON 62**
rainier cherry, peach

**LULI - CHARDONNAY - ST. LUCIA 53**
blood orange, stone fruit, white flowers

**L. TRAMIER & FILS - CHABLIS - FRANCE 70**
european plum, light citrus

**TIM SMITH - VIOGNIER - AUSTRALIA 65**
creamy and aromatic

**RED WINE**

**CASTEGGIO - RED FRIZZANTE - ITALY 11/39**
bright, sparkling, red berries

**ILLAE - PINOT NOIR - OREGON 16/56**
chocolate, tobacco leaf, earth

**LA POSTA “PIZZELLA” - MALBEC - ARGENTINA 11/39**
cherry, dark spice

**CORAZON DEL SOL - MALBEC - UCO VALLEY 14/49**
crushed violets, plums, black raspberry

**ANGELS AND COWBOYS - RED BLEND - SONOMA 13/46**
black cherry, coco

**ROCK N’ VINE - CABERNET SAUVIGNON - CALIFORNIA 12/42**
huckleberry, bark

**CANNONBALL ELEVEN - CABERNET SAUVIGNON - SONOMA 16/56**
black fruits, blueberry, earthy notes

**LE COEUR DE LA REINE - GAMAY - FRANCE 40**
light, raspberry, strawberry

**CENTONZE - FRAPPATO - SICILY 46**
floral, velvety, harmonic

**ALEXANA - PINOT NOIR - WILLAMETTE VALLEY 98**
smooth red fruit, blackberry

**LO-VE - GARNACHA - SPAIN 48**
violet, lavender, red fruit

**MARIETTA “ARME” - CABERNET SAUVIGNON - NORTH COAST 65**
dark stone fruit, herbs, licorice

**SILVER GHOST - CABERNET SAUVIGNON - NAPA VALLEY 86**
mocha, blueberry, cassis

**THE PRISONER - ZINFANDEL BLEND - NAPA VALLEY 105**
raspberry, pomegranate

**COCKTAILS**

**FEATURED FROZEN COCKTAIL AQ**
ask your server for details

**PIGLET 8/32(carafe)**
half mimosa & half frosé

**504 MANHATTAN 13**
Bénédictine, 9 Banded Whiskey, Ferrand Cognac, sweet vermouth, Peychaud’s bitters, Absinthe

**THE BUZZ 10**
Western Son 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 Jim Beam Black, 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**

**COMMUNITY BEER CO. DALLAS, TX 6**
“Texas Lager” American Lager 4% ABV 12 IBU

**KARBACH BREWING CO. HOUSTON, TX AQ**
(FEATURED)

**WILD ACRE FORT WORTH, TX 6**
“Billy Jenkins” Session Bock 5.2% ABV 15 IBU

**PETICOLAS BREWING DALLAS, TX 7**
“Velvet Hammer” Imperial Red Ale 9% ABV 85 IBU

**TEXAS ALE PROJECT DALLAS, TX 7**
“Payne Pils” Citrus Pilsner 5.5% ABV 31 IBU

**DEEP ELLUM BREWING CO. DALLAS, TX 6**
“Easy Peasy” IPA 5.2% ABV 40 IBU

**HOPFUSION ALE WORKS FORT WORTH, TX 7**
“Fur Slipper” Imperial Milk Stout 9% ABV 34 IBU

**TUPPS BREWERY MCKINNEY, TX 7**
(FEATURED)

**BOTTLES & CANS**

**STELLA ARTOIS BELGIUM 6**
“Belgian Pilsner” 5% ABV 24 IBU

**COMMUNITY BEER CO. DALLAS, TX 6**
“Mosaic IPA” 8.6% ABV 85 IBU

**LOCUST CIDER WOODINVILLE, WA 6**
“Dark Cherry” Cider 6% ABV No IBU

**STIEGBRAUEREI ZU SALZBURG AUSTRIA 6**
“Stiegl-radler” Fruit Beer 2% ABV 8 IBU

**REAL ALE BREWING CO. BLANCO, TX 6**
“Firemans #4” Blonde Ale 5.1% ABV 23 IBU

**AVERY BREWING BOULDER, CO 7**
“White Rascal” White Ale 5.6% ABV 22 IBU

**BUD LIGHT 4**
• COORS LIGHT 4  • MILLER LITE 4

**MICHELOB ULTRA 4  • DOS EQUIS 4**
BRUNCH
SATURDAY & SUNDAY 10:00 - 3:00

FRUITY PEBBLES FRENCH TOAST 13
HOUSE-MADE BREAD TOPPED WITH
CINNAMON ICE CREAM AND MAPLE SYRUP

*“THE FIX” 14
TWO EGGS SCRAMBLED, ROASTED POTATOES,
SAUSAGE PATTIES, CIABATTA TOAST

*HUEVOS RANCHEROS 14
GREEN AND RED SAUCE, 2 EGGS OVER EASY, CRISPY TORTILLAS,
AVOCADO, CHORIZO, OAXACA CHEESE

BANANA OATMEAL PANCAKES 13
THREE CAKES FLAT OFF THE GRIDDLE, TOPPED WITH CANDIED
PECANS AND MAPLE SYRUP, SERVED WITH TWO STRIPS OF BACON

CPT OMELETTE 14
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 11
SCRAMBLED EGG, WHITE CHEDDAR, BACON, AVOCADO,
Tomato, Mayo

EXTRAS & SIDES 5
NIMAN BACON • FRESH FRUIT • ROASTED POTATOES • SAUSAGE PATTIES

MIMOSA 2/10    PIGLET 8/32    BLOODY MARY 7

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES
* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HAPPY HOUR
WEEKDAYS & WEEKENDS 2:00 - 6:00

APPETIZERS
DEVILED EGGS W/ BACON 3
GUACAMOLE & CHIPS 4
SPINACH & ARTICHOKE DIP 6
CRISPY CALAMARI 6

PIZZAS  8
PEPPERONI • SO.CAL • CHEESE • THE PIG
BLACK TRUFFLE

SPECIALTY COCKTAILS  5
THE BUZZ • CPT TAI • SO. 7TH
RETRO OLD FASHIONED • NODDING DONKEY

DRAFT BEER  4
WHITE WINE 5
RED WINE 5

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES