

LUNCH/
DINNER

STANDARD

S E R V I C E

APPETIZERS

HG Honey – Garlic Brussels Sprouts • \$11

our sister's signature take on everyone's new favorite veggie

Margherita Flatbread • \$10

fresh mozzarella, parmesan, garlic – blistered tomatoes, basil, extra virgin olive oil & sea salt

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Tex Mex Chicken Nachos • \$14

tortilla chips, grilled chicken, pepper jack, salsa, pico, pickled jalapeños, sour cream & avocado

Chips & Queso • \$10

white queso topped with avocado, sour cream, pico, pickled red onions & cilantro

Cheese Fries • \$10

pepper jack, white queso, bacon, sour cream & green onion

Loaded Tots • \$13

pepper jack, cheddar, bacon, sour cream, pico & green onion with ranch on the side

Crab Rangoon Dip • \$13

served with wonton chips

Cheese Sticks • \$12

house made & served with red sauce & ranch

Oysters Rockefeller

4 for \$13 | 8 for \$20

roasted gulf oysters with cream, kale, tomato, bacon & garlic – butter breadcrumbs

SALADS & SOUPS

ADD grilled or crispy chicken \$6, steak \$10, scottish salmon \$12, grilled shrimp \$7

Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels • \$12 ^N

brussels, kale, smoked almonds, dried cherries & honey – mustard dressing

CHICKEN SALADS

Cobb • \$17

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Chicken Ranch • \$17

crispy chicken, tomatoes, carrots, bacon, grilled corn, pickled banana peppers, egg, cheddar, avocado, green onions & ranch

Honey Mustard Chicken • \$17 ^N

crispy chicken, brussels, kale, smoked almonds, dried cherries & honey mustard dressing

Wedge • \$13 ^N

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

Veggie Chopped • \$13 ^N

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

SOUPS

Cream of Tomato Soup

Cup \$4 | Bowl \$6

our version of the classic

Bison Chili

Cup \$6 | Bowl \$10

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

SANDWICHES

served with choice of french fries, house salad, cream of tomato soup +1, bison chili +2, fresh fruit + 2, loaded tots +3, kale caesar + 2, wedge + 2.5 ^N sub gluten free bun + 3 | sub the impossible burger + 2

Grilled Chicken

Whole \$16 | Half \$12

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Smoked Applewood BLT

Whole \$16 | Half \$12

shredded lettuce, tomato & avocado mayo on sourdough

Loaded Grilled Cheese

Whole \$16 | Half \$12

bacon, griddled tomato, avocado, white cheddar & american on sourdough

The Standard Deluxe Burger • \$16

bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

CRISPY CHICKEN

The Buffalo • \$14

spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$14

honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$14

sabine creek tx honey – butter & dill pickles

The Rueben • \$15

shaved brisket pastrami, swiss cheese, sauerkraut, "awesome sauce" on marble rye

The Patty Melt • \$15

wagyu beef patty, swiss cheese, caramelized onion, "awesome sauce" on marble rye

^N CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

LUNCH / DINNER

TACOS

served with choice of french fries, house salad, cream of tomato soup +1, bison chili +2, fresh fruit + 1, loaded tots +3, kale caesar + 1, wedge + 2 **N**

served on la norteña flour tortillas | corn tortillas available upon request

Fajita Tacos

Steak \$16 | Chicken \$13 | Shrimp \$14

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

Remedy Burger Tacos • \$14

your favorite burger in taco form with american cheese, creamy mustard dill pickles, sweet onion, shredded lettuce & tomato

ENTRÉES

PASTAS

Carbonara • \$18

bacon, peas, pecorino

Cheese Ravioli Chicken Alfredo • \$23

five cheese ravioli, grilled chicken, spinach & garlic blistered tomatoes

Chicken Parmesan • \$19

topped with mozzarella and served with spaghetti & red sauce

SIGNATURES

Shrimp Lo Mein • \$19

grilled shrimp, broccoli, mushrooms, snap peas, peppers, onions, carrots, edamame & sesame – lo mein in stir fry sauce

Ahi Tuna Sushi Bowl • \$18

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Bunless Burger Bowl • \$16

KC kobe beef burger, white cheddar, sunny side egg, roasted portabello, avocado, dill pickles, tomato, shredded lettuce & spicy chile mayo

Grilled Salmon • \$26 **N**

honey-garlic brussels & crispy wonton salad with orange, avocado, almond & fresh greens

TX STAPLES

Chicken Fried Chicken • \$19

mashed potatoes, green beans & chicken gravy

Steak Frites • \$25

topped with chimichurri & served with pecorino – herbed fries

Steak Enchiladas • \$24

grilled fajita marinated steak served with mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

Roasted Mushroom & Cheese Enchiladas • \$15

mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

FINE QUALITY STAPLE GOODS

SIDES

French Fries

Small \$3 | Large \$5

Mashed Potatoes & Gravy

Small \$4 | Large \$6

Loaded Mashed Potatoes

Small \$5 | Large \$9

Herb – Buttered Redskin Potatoes

Small \$4 | Large \$6

Herb – Buttered Green Beans

Small \$5 | Large \$9

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$6 **N**

DESSERTS

ICE CREAM

The Ricky • \$11 **N**

dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

The Lucy • \$11 **N**

coconut blondie brownie, strawberry ice cream, caramel, fresh strawberries, toasted coconut & whipped cream

PIES

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Daily Rotators

Ask your server for our daily rotator

Dutch Apple • \$8

topped with crunchy streusel in traditional crust, served with whipped cream
available warm on request

Banana Pudding Pie • \$8

the southern classic in pie form topped with whipped cream & nilla wafers in graham cracker crust

BRUNCH

STANDARD

S E R V I C E

APPETIZERS

TOASTS

AM Avocado • \$10

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

Pimento Cheese • \$8

house pimento cheese & chives on sourdough

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

TX Baked Eggs • \$10

add tx chorizo for \$3

two eggs baked in spicy salsa verde, topped with cotija cheese, cilantro, pickled red onion & shaved radish served with flour tortillas

Berry Buckle Muffins • \$7

baked with a heavy handed dose of crumb topping & served with salted butter & strawberry jam

Chips & Queso • \$10

white queso topped with avocado, sour cream, pico, pickled red onions & cilantro

SALADS & SOUPS

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Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels • \$12 ^N

brussels, kale, smoked almonds, dried cherries & honey – mustard dressing

Wedge • \$13 ^N

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

Veggie Chopped • \$13 ^N

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

Ahi Tuna Sushi Bowl • \$18

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

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BRUNCH

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Nashville Hot Chicken & Biscuits • \$18

crispy chicken breast, nashville hot sauce, butter biscuits, sausage gravy & two sunny side eggs

Huevos Rancheros • \$13

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

Steak & Eggs • \$22

grilled hanger steak, two sunny side eggs, herb roasted potatoes & multi - grain toast

Classic Waffles • \$8 ^N

two buttermilk - pecan waffles, salted butter & vermont maple syrup

Banana - Butter Pecan Waffles • \$10 ^N

two buttermilk - pecan waffles, brûléed bananas, candied pecans, salted butter & bananas foster sauce

Berries & Cream Waffles • \$10 ^N

two buttermilk - pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

CLASSIC BREAKFASTS

served with choice of herb roasted potatoes, cheese grits or fresh fruit + 1

Bacon Breakfast on a Bun • \$13

bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Veggie Omelet • \$14

roasted mushrooms, tomatoes, spinach, goat cheese, multi - grain toast & green salad

Chorizo Omelet • \$15

tx chorizo, sautéed peppers & onion & sharp white cheddar, multi - grain toast & green salad

Breakfast Tacos • \$14

bacon, egg, american cheese, tots, sour cream, cilantro & pico on la norteña flour tortillas

The Standard Breakfast • \$13

two eggs any style & multi - grain toast with choice of bacon or sausage

SIDES

Multi - Grain Toast • \$4

2 slices served with salted butter & strawberry preserves

Herb Roasted Redskins • sm \$4 | lg \$6

chimichurri - butter & fresh herbs

Fresh Fruit • \$5

watermelon, pineapple, grapes, berries

Cheddar - Stone Ground Grits • \$3

sharp white cheddar & chives

Bacon • \$3

two thick cut slices, cooked crispy

TX Blueberry - Maple Sausage • \$3

two links from miller's smokehouse, llano tx

TX Eggs \$3

two eggs any style

French Fries • sm \$3 | lg \$5

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$6 ^N

DESSERTS

ICE CREAM

The Ricky • \$11 ^N

dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

The Lucy • \$11 ^N

coconut blondie brownie, strawberry ice cream, caramel, fresh strawberries, toasted coconut & whipped cream

PIES

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Daily Rotators

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Dutch Apple • \$8

topped with crunchy streusel in traditional crust, served with whipped cream available warm on request

Banana Pudding Pie • \$8

the southern classic in pie form topped with whipped cream & nilla wafers in graham cracker crust

KIDS MENU

Cheese Pizza • \$6

mozzarella, parmesan & red sauce

Pasta • \$6

choice of red sauce or butter & parmesan

Breakfast Bowl • \$6

scrambled eggs, bacon & tots

All options below served with choice of fries, fruit or salad

Fajita Tacos

Steak \$8 | Chicken \$6

cheddar cheese, lettuce, sour cream & pico on the side on flour tortillas

Grilled Cheese • \$6

american cheese on griddled sourdough

Cheeseburger • \$8

kansas city kobe beef burger, american cheese, dill pickles & ketchup

Chicken Tenders • \$6

three pieces fried crispy

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STANDARD

S E R V I C E

THE USUAL

Everyone has a drink of choice. That familiar flavor that always sounds good and tastes just right. Whether it's tangy, strong or a little sweet, it is the standard cocktail you sip at home.

A few of our friends and regulars believe they have found the perfect drink, and we decided to make it a friendly wager. Every 3 months, we feature 8 cocktails created by and named after locals, and for each drink ordered we donate \$1 to the charity of their choice. At the end of the month, the 3 most popular cocktails remain on the menu, and the others are replaced with new creations.

Think you have the next winner? Instagram your favorite cocktail and tag us @standardservice with #theusual.

THE USUAL

Matetich • \$11

tito's vodka, topo chico lime & orange wedge

Charity | Assist the Officer Foundation | Mike Matetich

Salty Dawg • \$11

42 below vodka, aperol, frothy ruby red grapefruit juice, lemon & citrus sugar salt rim

Charity | Women In Need | Donna Irons

Good Vibes Only • \$11

house made coconut rum, passionfruit, pineapple, lime, orgeat

Charity | Lancer Legacy Ranch | DeLayne Spicer

CASA Rosa • \$11

watermelon infused 42 below vodka, watermelon infused cocchi americano, lime juice, mint syrup & fresh watermelon juice

Charity | Dallas Casa | Jack Zeringue

Jill & Jack • \$11

gillbeys gin, st. germaine , orange syrup, lime, cucumber juice

Young Friends of Ronald McDonald House | Ahsley Heerding

Stop Collin Me • \$11

gillbeys gin, giffard pamplemousse, lime juice, orange syrup, grapefruit sherbet, topo chico

Charity | Human Rights Campaign | Laura Baracai

Beach Please • \$11

g&w bourbon, lustau sherry, giffard banane, tropical syrup, lemon juice, angostura bitters

Charity | Everybody Eats | 8020

M Street Daquiri • \$11

honeydew infused pisco, blackberry turbo, lime juice

Charity | North Texas Food Bank | Suzanne Duda

THE STANDARDS

Old Fashioned • \$11

g&w private stock bourbon, turbinado, angostura bitters & orange oils

HG Moscow Mule • \$11

42 below vodka, turbinado, lime & buddha's brew ginger kombucha

Mangonada • \$12

lunazul tequila, mango cordial, lime juice, sweet chile

Frozé • \$11

42 below vodka, rosé, strawberries, white peach puree, grapefruit & lemon

MANmosa • \$10

tito's, lemon, orange, turbo, sparkling wine

NON - SPIRITED DRINKS • \$2.5

Coke • Diet Coke • Sprite • Dr. Pepper • Orange Fanta

Root Beer • Iced Tea • Hot Tea • Coffee • Milk

Orange Juice • Lemonade



DRINKS

BEER & WINE

BEER

DRAFT

- Revolver Blood & Honey • \$7.5
- Sit Down or I'll Sit You Down IPA • \$7
- Four Corners El Grito • \$6
- Dos Equis • \$5
- Firestone 805 • \$6
- Peticolas Velvet Hammer • \$8
- Rotator • mkt

BOTTLES & CANS

- Michelob Ultra • \$5
- Dos Equis • \$5
- Bud Light • \$5
- Coors Light • \$5
- Miller Lite • \$5
- Shiner Bock • \$5
- Lonestar Light • \$5
- Stella Atrois • \$6
- Bell Amber • \$6
- HBC Shiver Blueberry Wheat • \$6
- Mosaic IPA • \$5
- Real Ale Devil's Backbone • \$5
- Lakewood Temptress • \$7
- Bishop Crackberry • \$5
- Austin Eastciders • \$5
- Truly • \$5
- Topo Chico Hard Seltzer • \$5
- Lagunitas IPNA Non-Alcoholic • \$5

WINE

WHITE WINE

glass | bottle

- Revelry Chardonnay** 12 | 46
Walla Walla, Washington
- Broken Dreams Chardonnay** 13 | 50
Napa, California
- Scarpetta Pinot Grigio** 11 | 42
Friuli-Venezia Giulia, Italy
- Walnut Block Sauvignon Blanc** 11 | 42
Marlborough, New Zealand
- Skeleton Key White Blend** 13 | 50
Texas High Plains, Texas
- Elk Cove Pinot Noir Rosé** 11 | 42
Willamette Valley, Oregon
- Elio Perrone Moscato d'Asti** *half bottle* 25
Italy

RED WINE

glass | bottle

- Kate Arnold Pinot Noir** 14 | 54
Willamette Valley, Oregon
- Donnafugata Sedara** 12 | 46
Sicily, Italy
- William Chris Mouvedre** 14 | 54
Texas High Plains, Texas
- Field Recordings Fiction Red Blend** 13 | 50
Paso Robles, California
- Aviary Cabernet Sauvignon** 12 | 46
Napa Valley, California
- Cain Cuvée** 16 | 62
Napa Valley, California

SPARKLING WINE

glass | bottle

- Belstar Prosecco** 10 | 38
Veneto, Italy
- JP Chenet Brut Rosé** 10 | 38
France

HAPPY HOUR

Available Monday - Friday • 3PM - 6PM

HG Moscow Mule • \$5
42 below vodka, turbinado, lime & buddha's brew ginger kombucha

Mangonada • \$5
lunazul tequila, mango cordial, lime juice, sweet chile

Frozé • \$5
42 below vodka, rosé, strawberries, white peach puree, grapefruit & lemon

Beer • \$3.5

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

Wine • \$7

Red or White