

### House Wine *glass 10 / half carafe 24 / full carafe 42*

|                               |                                       |
|-------------------------------|---------------------------------------|
| Rosé • Sabine                 | Garnacha • Botijo                     |
| Sauvignon Blanc • Starborough | Cabernet Sauvignon • Simple Life      |
| Chardonnay • Pier 8           | Montepulciano • Cantine Volpi • Italy |

### White Wine

|  | <i>glass</i> | <i>half carafe</i> | <i>full carafe</i> |
|--|--------------|--------------------|--------------------|
| Chenin Blanc • Pine Ridge • Napa Valley, California        | 12           | 30                 | 52                 |
| Pinot Gris • J Vineyard • Russian River Valley, California | 12           | 30                 | 52                 |
| Pinot Grigio • Tiamo • Veneto, Italy                       | 12           | 30                 | 52                 |
| Sauvignon Blanc • St. Supéry • Napa Valley, California     | 13           | 34                 | 56                 |
| Chardonnay • Au Bon Climat • Santa Barbara, California     | 11           | 27                 | 47                 |
| Chardonnay • Miner • Napa Valley, California               | 16           | 42                 | 72                 |
| Albariño • Néboa • Rías Baixas, Spain                      | 10           | 24                 | 42                 |
| Grüner Veltliner • Zum Martin Sepp • Austria               | 10           | 24                 | 42                 |

### Rosé

|  |    |    |               |
|--|----|----|---------------|
| Royal Princess • Sonoma County, California | 13 | 34 | 56            |
| Breca • Aragon, Spain                      | 9  | -  | <i>btl</i> 36 |
| Impeccable • Provence, France              | 12 | -  | <i>btl</i> 46 |
| Miraval • Provence, France                 | 15 | -  | <i>btl</i> 60 |
| Summer in a Bottle • Long Island, New York | 15 | -  | <i>btl</i> 65 |

### Sparkling

|                                      |    |   |               |
|--------------------------------------|----|---|---------------|
| Belstar • Rosé • Veneto, Italy       | 10 | - | <i>btl</i> 42 |
| Impeccable • Rosé • Provence, France | 15 | - | <i>btl</i> 65 |
| Belstar • Prosecco • Veneto, Italy   | 10 | - | <i>btl</i> 42 |

### Champagne

|  |   |   |                |
|--|---|---|----------------|
| Piper-Heidsieck • Brut                           | - | - | <i>btl</i> 52  |
| Perrier-Jouët • Grand Brut                       | - | - | <i>btl</i> 64  |
| Laurent-Perrier • Cuvée Rosé                     | - | - | <i>btl</i> 75  |
| Bérêche & Fils • Brut Réserve                    | - | - | <i>btl</i> 80  |
| Geoffroy • Expression Brut                       | - | - | <i>btl</i> 83  |
| A. Margaine "Special Club" 2012 • Blanc De Blanc | - | - | <i>btl</i> 112 |

### Red Wine

|   |    |    |    |
|---|----|----|----|
| Pinot Noir • MacMurray • Russian River Valley, California     | 12 | 30 | 52 |
| Pinot Noir • Ken Wright • Willamette Valley, Oregon           | 16 | 42 | 72 |
| Merlot • Markham • Napa Valley, California                    | 13 | 33 | 57 |
| Zinfandel • Seghesio • Dry Creek, California                  | 12 | 30 | 52 |
| Cabernet Sauvignon • Smith & Hook • Central Coast, California | 13 | 33 | 57 |
| Cabernet Sauvignon • Oberon • Napa Valley, California         | 16 | 42 | 72 |
| Sangiovese • Love You Bunches • Central Coast, California     | 10 | 24 | 42 |
| Bordeaux Blend • Chateau St Andre • Rhone, France             | 14 | 36 | 62 |
| Red Blend • McPherson Cellars, "Les Copains" • Lubbock, Texas | 10 | 24 | 42 |

# cocktails

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## Something Dazzling 13

cocchi rosa, lillet blanc, grapefruit sherbert, sugar, lemon & bubbles

## Beso 13

lunazul tequila, cointreau, aperol, orange syrup, lime juice & bubbles

## Leela's Spritz 12

butterfly pea flower infused dolin blanc, orange syrup & bubbles

## Vineyard Fashioned 13

house bourbon, angostura, orange bitters, sugar, cabernet

## Espresso Martini 13

van gough double espresso vodka, mr. black coffee liqueur, frangelico, cream, cinnamon

## Strawberry Hibiscus Smash 13

strawberry hibiscus gin, lemongrass syrup, lemon juice, mint, soda

## Pama Potion 15

42 below, pama pomegranate liqueur, chamomile, honey, pineapple, lemon, rose petal, gold dust

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## Beer

*bottles & cans*

Miller Lite • 6

Michelob Ultra • 6

Shiner Bock • 6

Stella Artois • 6

Mosaic IPA • 6

Dos XX • 6

Topo Chico Hard Seltzer • 6

White Claw • 6

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## Happy Hour

*monday - friday 4:00pm - 6:00pm*

Signature Cocktails • 7

House Wines • 5

## Drink Pink

*wesnesdays all day*

½ off bottles of Rosé

# dinner

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## Toasts

*sub gluten free bread +3*

### Leela's Boursin 7

house boursin cheese & basil on sourdough

### Crab 12

blue crab, shaved fennel, tomatoes, charred herb salsa & green olive aioli on sourdough

### Pimento 8

house pimento cheese with brie, white cheddar, roasted red pepper & chive on sourdough

### Avocado 7

smashed avocado, extra virgin olive oil, maldon sea salt & aleppo pepper on sourdough

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## Staples

### Warm Roasted Olives 6

extra virgin olive oil, orange zest, chile de arbol, fennel

### HG Almonds 7

slow roasted with HG SPLY CO rooftop rosemary

### Tuna Tostadas 13

ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

### TX Wagyu Beef Carpaccio 13

a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots

### Marinated Shrimp 12

lemon, shallot, garlic, chile aioli, petit salade, crackers

### Classic Mussels 17

white wine, butter, garlic, celery, onion, lemon, thyme, served with toasted sourdough

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## Meats & Cheeses

*served with crostinis & crackers*

*gluten free bread & crackers available for an additional upcharge*

### 3 Choice Board 18

served with mustard, house pickles, nuts, honeycomb, fruit

### 6 Choice Board 24

served with mustard, house pickles, nuts, honeycomb, fruit

### Meat Board 23

house country terrine, mortadella, prosciutto cotto, soppressata & spanish chorizo, mustard, house pickles, nuts, fruit

### Cheese Board 23

house boursin & pimento cheese, manchego, aged cheddar, cambazola, honeycomb, house pickles, nuts, fruit

### Meat & Cheese Board 38

best of both worlds

### Baked Brie 14

honey, almonds, walnuts & pecans, served with crostinis & fruit

#### Cheeses

house boursin  
house pimento cheese  
manchego  
aged cheddar  
cambozola

#### Meats

house country terrine  
mortadella  
prosciutto cotto  
soppressata  
spanish chorizo

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## Sweets

### Flourless Chocolate Torte 7

raspberries, pistachios, whipped cream

### Bananas Foster 11

rum flambéed bananas served with vanilla ice cream

# brunch

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## Soft Scrambled Egg Toast 8

soft scrambled egg, pecorino & chives on sourdough

## Farmer's Toast 9

smashed avocado, poached egg, chimichurri, arugula, tomato & extra virgin olive oil on sourdough

## Brie Berry Toast 9

brie, fresh strawberries, toasted sunflower seeds & honey on wheat

## Dragon Fruit Smoothie Bowl 8

mango, banana, pitaya, coconut milk & pineapple juice smoothie topped with coconut, almond, hemp, chia, sliced banana & kiwi

## French Toast 9

sourdough french toast topped with powdered sugar, blueberries and served with maple syrup

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ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

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## Toasts

*sub gluten free bread +3*

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### Crab 12

blue crab, shaved fennel, tomatoes, charred herb salsa & green olive aioli on sourdough

### Leela's Boursin 7

house boursin & basil on sourdough

### Pimento Cheese 7

house pimento cheese made with brie, white cheddar, roasted red peppers & chives on sourdough

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#### Cheeses

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house pimento cheese  
manchego  
aged cheddar  
cambozola

#### Meats

house country terrine  
mortadella  
prosciutto cotto  
soppressata  
spanish chorizo