



## SHAREABLES

<b>SHRIMP EMPANADAS</b> Pepper Jack   Roasted Green Chiles   Mascarpone Boom Boom Sauce	<b>17</b>
<b>TUNA POKE STACK</b> Ahi Tuna   Wasabi Slaw   Avocados   Cucumbers Sriracha Aioli   Soy Honey   Sesame Seeds   Wonton Chips	<b>19</b>
<b>BURRATA &amp; TOMATO</b> Tomato Jam   Arugula   Crispy Basil   Grilled Hoagie	<b>16</b>
<b>SMOKED CHICKEN WINGS (GF)</b> Creamy Ranch   Horseradish Pickles Choice of: Dry Rub   Buffalo   Bang Bang   Lemon Pepper	<b>18</b>
<b>CHICKEN LETTUCE WRAP (GF)</b> Ginger   Onions   Celery   Spicy Dipping Sauce   Rice Noodles Crispy Romaine   Pickled Fresno	<b>15</b>
<b>BRISKET NACHOS (GF)</b> Pepper Jack Queso   Pickled Red Onions   Queso Fresco Guacamole   Sour Cream   Pickled Fresno   BBQ Sauce	<b>17</b>
<b>FRIED QUAIL LOLLIPOPS</b> Blue Cheese Slaw - Calabrian Chili Honey	<b>20</b>

## HANDHELDS

<b>CHOOSE YOUR SIDE</b> Gluten Free Bread Available Upon Request	
<b>LANTANA SMASHED BURGER</b> Brisket & Short Rib Blend   Hickory Seasoned   Tomatoes Lettuce   Caramelized Onions   Pickles   American Cheese Crush Sauce   Brioche Bun + add patty   4	<b>18</b>
<b>BRISKET SANDWICH</b> Smoked Brisket   Creamy Slaw   BBQ Sauce Pickled Red Onions   Horseradish Pickles   Brioche Bun	<b>19</b>
<b>CHICKEN TENDER SANDWICH</b> Blue Cheese Slaw   Buffalo Sauce   Horseradish Pickles Garlic Aioli   Brioche Bun	<b>17</b>
<b>DOUBLE TROUBLE PATTY MELT</b> Swiss Cheese   Onion Jam   Caramelized Onions Crush Sauce   Sourdough	<b>19</b>
<b>TOGARASHI SALMON ROLL</b> Roasted Salmon Salad   Mayo   Green Onions Brioche Hoagie	<b>15</b>
<b>ROASTED TURKEY MELT</b> Swiss   Avocado   Bacon   Sofrito Aioli   Spinach   Tomatoes Sourdough	<b>17</b>

## BALANCED BITES

"Fuel How You Perform Without Sacrificing Simple Pleasures"	
<b>BEEF FAJITA BOWL (GF)</b> Cilantro Rice   Black Bean Salsa   Pickled Red Onions Fresno Peppers   Guacamole   Cotija Cheese	<b>28</b>
<b>AVOCADO TURKEY BURGER</b> Arugula   Caramelized Onions   Mushrooms   Swiss Sriracha Aioli   Brioche Bun   Sweet Potato Fries	<b>16</b>
<b>BAKED AVOCADO (GF)</b> Salmon Salad   Togarashi   Wasabi Slaw   Sriracha Aioli Honey Soy Glaze	<b>15</b>

## FARMER'S MARKET

<b>KALE &amp; ROMAINE CHICKEN CAESAR</b> Pecorino Romano   Grilled Sourdough + Add Shrimp   6	<b>18</b>
<b>HONEY SRIRACHA SHRIMP (GF)</b> Artisan Greens   Cabbage   Carrots   Edamame   Avocado Asian Pears   Honey Sriracha Vinaigrette	<b>19</b>
<b>STRAWBERRY &amp; GOAT CHEESE SALAD</b> Harvest Greens   Roasted Pine Nuts   Fried Goat Cheese Cucumbers   Balsamic Vinaigrette + Add Chicken   4   + Add Shrimp   6	<b>17</b>

## ENTREES

<b>REALLY GOOD CHICKEN TENDERS</b> Buttermilk Marinade   Creamy Ranch   Jalapeño Honey Fresh Cut Fries	<b>21</b>
<b>SHRIMP CAPPELLETI</b> Ricotta Stuffed Pasta   Fra Diavolo Sauce   Pecorino	<b>25</b>
<b>PORK BELLY PAD THAI (GF)</b> Rice noodles   Bean Sprouts   Peanuts   Scallions   Tamarind	<b>25</b>
<b>GRILLED PICANHA STEAK (GF)</b> 8oz Top Sirloin   Potato Au Gratin   Garlic Haricot Verts Poblano Chimichurri	<b>32</b>
<b>HONEY SOY GLAZED SALMON</b> Sweet Potatoes   Broccolini   Cremini Mushroom Tomatoes   Ginger   Sesame Seeds	<b>28</b>

## SIDES

ARTISAN GREENS 8	TRUFFLE FRIES 8
GARLIC BROCCOLINI 5	SWEET POTATO FRIES 5
FINGERLING POTATOES 6	SEASONAL FRUIT 6
KIMCHI FRIED RICE 8	FRESH CUT FRIES 8

## PIZZA

<b>GLUTEN FREE CRUST AVAILABLE UPON REQUEST</b>	
<b>SPECIALTY PIZZA</b> Weekly Rotation   Ask server for details	<b>18</b>
<b>TOMATO JAM &amp; BACON</b> Crème Fraiche   Red Onions   Baby Arugula   Mozzarella   Calabrian Chili Honey	<b>16</b>
<b>3 PIG</b> Spicy Marinara   Pepperoni   Prosciutto   Chorizo Onion Jam   Mozzarella   Truffle Oil   Pecorino	<b>18</b>

## SOMETHING SWEET

"MADE IN HOUSE"	
<b>BUTTER CAKE</b> Whipped Cream   Berries   Salted Caramel	<b>8</b>
<b>BANANA PUDDING PANNA COTTA</b> Banana Bourbon Sauce   Chantilly   Shortbread Cookie	<b>8</b>

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



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## BOTTLED BEER

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Miller Lite <b>4.50</b>	Coors Light <b>4.50</b>
Corona Premier <b>5.25</b>	High Noon Vodka Seltzer <b>6.50</b>
Modelo Especial <b>5</b>	High Noon Tequila Seltzer <b>7</b>
Corona Extra <b>5.25</b>	Red Bull Energy Drink <b>4</b>
White Claw Hard Seltzer <b>5.25</b>	Corona Light <b>5.25</b>

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## BEER ON TAP

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Voodoo Ranger Juicy Haze IPA <b>6.25</b>	Four Corners Local Buzz <b>4.25</b>
Blue Moon Belgian White <b>6.25</b>	Rollertown Big German <b>6.50</b>
Shiner Blonde <b>5.25</b>	Miller Lite <b>4.75</b>
Deep Ellum IPA <b>6.00</b>	Modelo Especial

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## SIGNATURE COCKTAILS

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<b>JACK DANIEL'S MULE 8</b> Jack Daniel's Whiskey   Ginger Beer   Lime	<b>BASIL HAYDEN BOULEVARDIER 17</b> Basil Hayden Bourbon   Aperol Sweet Vermouth	<b>RED, WHITE &amp; BOOM 8</b> Svedka Vodka   Orange Liqueur Lemonade   Cranberry   Lime
<b>ADDITIVE-FREE MARGARITA 17</b> Flecha Azul Reposado Tequila   Lime   Orange   Orange Bitters	<b>FRENCH BLONDE 10</b> New Amsterdam Gin   St. Germain Lillet Blanc   Grapefruit   Lemon Bitters	<b>BLACKBERRY JULEP 15</b> Yellowstone Bourbon   Simple   Blackberries   Mint
<b>FIREBALL PINK LEMONADE 7</b> Fireball Whisky   Lemonade   Grenadine Lemon		<b>TITO'S PALOMA 8</b> Tito's Handmade Vodka   Grapefruit   Lime   Sparkling Water

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## WINE

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### REDS

<b>MEIOMI 12 47</b> Pinot Noir
<b>PRATI BY LOUIS M. MARTINI</b> Cabernet Sauvignon
<b>CANYON ROAD 8 22</b> Cabernet Sauvignon
<b>POGGIO AL TESORO MEDITERRA 15 55</b> Toscana Blend
<b>FREI BROTHERS 11 43</b> Merlot

### WHITES

<b>TALBOTT KALI HART 12 40</b> Chardonnay
<b>KIM CRAWFORD 14 42</b> Sauvignon Blanc
<b>POGGIO AL TESORO SOLOSOLE 12 44</b> Vermentino
<b>CANYON ROAD 8 22</b> Chardonnay
<b>MASO CANALI 12 35</b> Pinot Grigio
<b>CANYON ROAD 8 22</b> Pinot Grigio

### OTHERS

<b>LA MARCA 11 40</b> Prosecco
<b>LA JOLIE FLEUR 12 50</b> Rosé