

DIAL EXT 6100

BREAKFAST

7AM-1PM

Riviera Pastry Basket, whipped butter, jam	14
Frittata, seasonal vegetables, greens	12
Buttermilk Biscuit, whipped butter, jam	6
Diner Breakfast	23
choice of eggs, sunny or scrambled, choice of protein bacon or chicken sausage, potato hash, charred tomato, choice of coffee or juice	
Steel-Cut Oatmeal, house-made granola, fresh berries	11
Local Greens Salad, cherry tomato, cucumber, herb vinaigrette	11
Seasonal Fruits, greek yogurt, seeds	12
Herbed Croissant, scramble, ham, fontina, aioli	16
French Toast, peanut butter, seasonal jam, whipped cream	19

SIDES 6

Bacon
Chicken Sausage
2 Sunny Eggs
Potato Hash
Toast w/ whipped butter

19% gratuity included

BACK TO TOP

DIAL EXT 6100

BREAKFAST

SERVED EVERYDAY FROM 7AM-1PM

DRINKS

Coffee	4
Decaf	4
Espresso	4
Cappuccino	5
Latte	5
Hot Tea	4.5
Aqua Panna or Evian	5
Orange Juice	6
Grapefruit Juice	6
Cranberry Juice	6
Mimosa	12

BACK TO TOP

DIAL EXT 6100

DINNER BY ARLO GREY

WED-THU 6PM-10PM

FRI-SUN 5PM-10PM

Ag Grilled Sourdough Bread, crushed green olive, TX olive oil, charred scallion, red vinegar, aleppo, feta	10
Kale & Apple Salad, smoked yogurt, walnut, celery, mulberry vinaigrette	13
Sweet Potato Hummus, sesame cracker, roasted cabbage, pomegranate, sage, beet	14
Crispy Rice,* saffron aioli, crab, bacon, cucumber, cilantro	18
Malfaldini, champignon sauce, pearl onion, parmesan	18
Steamed Gulf Red Snapper, hoja santa butter, sonora grain porridge, persimmon, turnip	27
AG Burger & Salad,* caramelized onion, pickles, mayo, whipped potato, greens <i>sub fries +3 add bacon +4</i>	18
Ag Black Forest Cake, caramel espuma, caramelized white chocolate, cherry, cocoa nib tuile	9

19% gratuity included

BACK TO TOP

DIAL EXT 6106

DINNER BY P6

4PM-10PM

Artisanal Cheeses, chef's selection	27
Cheese, Charcuterie & House Pate, <i>chef's selection</i>	47
Pickled Pearl Onion Hummus, chili oil, cashew, crudite, pita bread	14
Local Tomatoes, cucumber, olive, feta, green goddess	13
Charred Broccolis, garlic, chile, smoked salt	14
Little Gem Caesar, crouton, anchovy, roasted garlic, parmesan + <i>chicken 6</i> + <i>shrimp 8</i>	14
Patatas Bravas, romesco, pine nut, aioli	12
Goat Cheese Panna Cotta, armagnac figs, pistachio tuile, Texas honey (gf)	10

19% gratuity included

BACK TO TOP

BAR DELIVERY

SPECIALTY COCKTAILS

Sundown Cobbler, vodka, fruits rouges, prosecco, fresh berries, citrus	14
Hadley's Old Fashioned, date infused bourbon, walnut peppercorn	16
Freetail, tequila, citrus, golden cordial	14
Mocking Bird, spiced rum, campari, pineapple, lime, almond orgeat, all spice dram	13
Wild Side, sotol, basil syrup, lime, cucumber, basil seeds	15

WINE

White

2019, Ulcia, Txakoli De Getaria, Bianco, Basque Country, Spain	12/46
2017, Prosper Maufoux Blanc, Chardonnay Bourgogne, France	14/54

Rose

2019, Domaine Serol Turbulent, Sparkling Rose, Loire, France	15/58
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Red

2017, Experience, Cabernet Sauvignon, Napa Valley California	15/58
2018, Brooks Estate Runaway Red, Pinot Noir, Willamette Valley, Oregon	15/58

BEER

Shiner Bock	7
Blue Owl Seasonal Sour	9
Independence Native Texan Pils	8
Independence Power & Light IPA	9
Founders All Day IPA	7
Monk's Cafe Flemmish Sour	12
Reissdorf Kolsch	9
Eastcidars Rose Dry Cider	8