

COCKTAILS 15

BEYOND THE RAINBOW

longbranch bourbon, rooibos,
bitters

GARDEN MARGARITA

tequila, chambery vermouth, tarragon, lime,
jalapeno

TEA THYME

gin, lemon, green tea, honey, mint, thyme

THE HONEYMOONERS

mezcal, passionfruit, egg white, citrus,
orange bitters

THE WATERFALL

vodka, chateau, cucumber

FIRST LIGHT

rhum, luxardo, grapefruit, lime, bitters

SUNDOWN COBBLER

vodka, fruits rouges, prosecco, fresh berries,
citrus



WINE BY THE GLASS / BOTTLE

SPARKLING

Poema Brut Cava, SP 13 / 50

Jean-Baptiste Adam, Brut Rose Alsace, France 18 / 70

Roger Goulart, Cava Brut "Gran Reserva", Spain 16 / 62



WHITE

Neil Ellis, Sauvignon Blanc, Groenekloof, SA 2019 15 / 58

Paco & Lola, Pride Celebration, Albarino, Rias Baixas, ES 2018 15 / 58

Susana Balbo, Torrontes, Barrel Fermented, Mendoza, AR 2014 16 / 62

Quinto do Crasto, Superior, Douro, PT 2017 17 / 66

ROSE

Mirabeau Cotes de Provence Rose, Provence, FR 2019 13 / 50

Lady A Coteaux D'Aix-En-Provence Rose, Provence, FR 2019 16 / 62

RED

Domaine Robert Serol, Gamay, Cote Roannaise, Loire Valley, FR 2018 15 / 58

Experience, Cabernet Sauvignon, Napa Valley, CA 16 / 62

Chateau Caronnes Ste. Gemme Bordeaux, FR 2015 17 / 66

GARDEN

RED GROUPER CRUDO 18

asian pear, caper, basil, calabrian chili oil
\$2 will be donated to Leevile Louisiana Fisherman Recovery Fund

AG GRILLED SOURDOUGH BREAD 10

crushed green olive, TX olive oil, charred scallion, red vinegar, aleppo, feta

TEXAS TOMATO SALAD 14

avocado, caramelized garlic & lime vinaigrette, sunflower seeds

TEXAS GREENS & PEACH SALAD 13

point reyes, minus 8 vinegar, almond granola

BURRATA 16

pear mostarda, grilled sourdough, spiced candied pecans

POACHED FRENCH FINGERLING POTATOES 15

iberico ham, chamomile butter, pickled green tomato, honey crisp

GRAINS & PASTA

FRIED STEAMED BUNS 15

egg dip, grilled shishito, roasted oyster mushroom, pepitas

MALFALDINI 18

champignon sauce, pearl onion, parmesan

TORN PASTA "PRIMAVERA" 16

eggplant, summer squash, sweet onion, pecorino

CRISPY RICE* 18

saffron aioli, crab, bacon, cucumber, cilantro

PROTEIN

BROWN BUTTER ROASTED HALIBUT 27

white bean puree, tarragon, calabaza squash, brioche crumble

8 OZ ACORNSEEKERS IBERICO PORK LOIN* 34

grilled watermelon, house-made chorizo, hazelnut, radicchio

SMOTHERED COOKS VENTURE HALF CHICKEN 43

grilled tomato gravy, green bean & herb fattoush salad,
lemon & chicken fat vinaigrette

20 OZ MESQUITE GRILLED TX WAGYU RIBEYE* 79

field pea salad with charred red onion & sweet pepper relish, beer
battered okra, hot sauce aioli

AG BURGER & SALAD* 18

caramelized onion, pickles, mayo, whipped potato, greens
sub fries +3 add bacon +4

SWEET

LIME SORBET 9

yuzu espuma, aloe, pink peppercorn

ORANGE CREAMSICLE 9

anise meringue, orange sherbet, vanilla chantilly creme,
sable crumble

AG BLACK FOREST CAKE 9

caramel espuma, caramelized white chocolate, cherry,
cocoa nib tuile

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

19% gratuity will be included in your bill.



DRAFT

LIVE OAK HEFEWEIZEN 7

ABW PEARL SNAP PILS 7

(512) IPA 7

AUSTIN EASTCIDER'S ORIGINAL 7

BOTTLES & CANS

LIVE OAK PILS 8

ABW FIRE EAGLE IPA 8

ADELBERT'S HIBISCUS SAISON 9

CORONA 7

GUINNESS 7

MICHELOB ULTRA 7

COFFEE & TEA

STUMPTOWN COFFEE 4

ESPRESSO 4

CAPPUCCINO 5

LATTE 5.5

COLD BREWED COFFEE 6

RISHI HOT TEA 4.5

NON-ALCOHOLIC

SOFT DRINKS 5

ICED TEA 4

LEMONADE 5

FRESH SQUEEZED JUICE 6



SPARKLING

Aubry, 1er Cru Brut Champagne, FR NV 105

Krug, Grand Cuvee, Brut Champagne, 375ML, FR NV 195

Ruinart, Brut Champagne, FR 225

Veuve Clicquot, Champagne, FR 300

Dom Perignon, Brut Rose, Champagne, FR 2006 600

Pol Roger Winston Churchill, Champagne, FR 2006 650

ROSE

Serene Vineyards, Willamette Valley, Oregon NV 85

WHITE

Scarpetta, Sauvignon Blanc, Friuli Colli Orientali, Italy 2015 95

Domaines Schlumberger, Riesling, France 2016 50

Masseria Li Veli, Verdeca, Valle d'Itria, Puglia, Italy 2017 75

Loimer, Grüner Veltliner, Kamptal, Austria 2018 70

Bodegas Godelia Dona, Blanco, SP 2016 60

San Simeon, Viognier, Paso Robles, CA 2017 65

Pewsey Vale Vineyard, Dry Riesling, Eden Valley, Australia 2017 55

Whitehaven, Sauvignon, Blanc, Marlborough, New Zealand 2016 65

Maison Champy, Bourgogne Chardonnay, 2016 FR 90

Martin Woods, Chardonnay, Willamette Valley, OR 66



RED

- BonAnno, Cabernet Sauvignon, Napa Valley, CA 2016 75
K Vinters Milbrandt, Syrah, Columbia Valley, WA 2017 80
Copain, Syrah, Tous Ensemble, Mendocino County, CA 2016 80
Renato Ratti Nebbiolo Langhe, Italy 48
Barda, Pinot Noir, Ato Valle del Rio Negro, Patagonia, Arg 2018 80
Masseria Li Veli, Primitivo, 'Orion', Salento, Puglia, Italy 2017 50
Santa Rita, Triple C, Bordeaux Blend, Valle del Maipo, Chile 2014 165
Greywacke, Pinot Noir, Marlborough, New Zealand 2016 98
Felsina, Chianti Classico, Riserva, Berardenga, Tuscany, IT 2016 85
Fattoria Selvapiana, Chianti Rufina, Riserva, Tuscany, Italy 2015 120
Aalto, Tempranillo, Ribera del Duero, Spain 2016 125
Beronia, Tempranillo, Gran Reserva, Rioja, Spain 2016 90
Pintia, Tinto de Toro, Toro, Spain 2014 195
Serras del Priorat, Priorat, Catalonia, Spain 2018 80
Torroja, Priorat, Terroir al Limit Soc. Lda, Catalonia, Spain 2014 140

DESSERT

- Chiarlo Nivole Moscato, Italy 48
Lustau Fino Jarana, Sherry, Spain 55
Taylor Fladgate Tawny 10 YR, Portugal 80

