

DINE-IN WITH US.

Dial EXT 6100

BREAKFAST (7AM-1PM)

Riviera Pastry Basket 14

whipped butter, jam

Frittata 12

seasonal vegetables, greens

Buttermilk Biscuit 6

whipped butter, jam

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 11

house-made granola, fresh berries

Local Greens Salad 11

cherry tomato, cucumber, herb vinaigrette

Seasonal Fruits 12

greek yogurt, seeds

Herbed Croissant 16

scramble, ham, fontina, aioli

French Toast 19

peanut butter, seasonal jam, whipped cream

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 10

SIDES 6

Bacon

Chicken Sausage

2 Sunny Eggs

Potato Hash

Toast w/ whipped butter

19% gratuity included

DINNER BY P6

4pm-10pm Daily

Dial EXT 6106

Artisanal Cheeses 27
chef's selection

**Cheese, Charcuterie
& House Pate* 47**
chef's selection

Pickled Pearl Onion Hummus 14
chili oil, cashew, crudite, pita bread

Local Tomatoes 13
cucumber, olive, feta, green goddess

Charred Broccolis 14
garlic, chili, smoked salt

Little Gem Caesar 14
crouton, anchovy, roasted
garlic, parmesan
+ chicken 6
+ shrimp 8

Patatas Bravas 12
romesco, pine nut, aioli

Strawberry Shortcake 10
mascarpone cream, rose
infused strawberries, pink
peppercorn, basil

DINNER BY ARLO GREY

Wed-Thu 6pm-10pm

Fri-Sun 5pm-10pm

Dial EXT 6100

AG GRILLED SOURDOUGH BREAD 10

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

TEXAS GREENS & PEACH SALAD 13

point reyes blue, minus 8 vinegar, almond granola

TEXAS TOMATO SALAD 14

avocado, caramelized garlic & lime vinaigrette, sunflower seeds

CRISPY RICE* 18

saffron aioli, crab, bacon, cucumber, cilantro

MALFALDINI 18

champignon sauce, pearl onion, parmesan

BROWN BUTTER ROASTED HALIBUT 27

white bean puree, tarragon, calabaza squash, brioche crumble

AG BURGER & SALAD* 18

caramelized onion, pickles, mayo, whipped potato, greens

sub fries +3 add bacon +4

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 included

BAR DELIVERY.

DIAL EXT 6106

SPECIALTY COCKTAILS

Sundown Cobbler 14

vodka, fruits rouges, prosecco,
fresh berries, citrus

Il Fico 16

fig infused rye whiskey, black
peppercorn tincture, orange bitters

Freetail 14

tequila, citrus, golden cordial

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
TURBULLENT, SPARKLING ROSE,
LOIRE, FRANCE– 15 | 58

Red

2017, EXPERIENCE, CABERNET
SAUVIGNON, NAPA VALLEY
CALIFORNIA - 15 | 58

2018, BROOKS ESTATE RUNAWAY
RED, PINOT NOIR, WILLAMETTE
VALLEY, OREGON - 15 | 58

Mocking Bird 13

spiced rum, campari,
pineapple, lime, almond
orgeat, all spice dram

Wild Side 15

sotol, basil syrup, lime,
cucumber, basil seeds

BEER

Shiner Bock 7

Blue Owl Seasonal Sour 8

Independence Native Texan Pils 8

Independence Power & Light IPA 8

Founders All Day IPA 7

Monk's Cafe Flemmish Sour 12

Reissdorf Kolsch 9

Eastciders Rose Dry Cider 7

19% gratuity included