

COCKTAILS 22



The Pretty Reckless

*feta washed tito's, vanilla, strawberry,
balsamic, blood orange, honey, lemon*



Encore

*grey goose, aperol, peche, raspberry, lemon,
burlesque bitters*



PriMadonna

*grey goose, rhubarb, chamomile honey,
lemon, orange flower water, chianti float*



Sovereign

*maker's 46, amontillado sherry, montenegro,
demerara, orange bitters*



Best Intentions

*cilantro- infused 400 conejos mezcal, heirloom pineapple, red bell
pepper, coconut water, ginger, lemongrass, thai basil*



Link in Bio

*patrón silver, licor 43, hibiscus, lavender,
lemon, cava*



White Dove 35

*reserva de la familia platino, pamplemousse
citrus water, grapefruit bitters, lime oil*



Black Diamond 65

*patrón el alto, house amaro blend, madagascar vanilla, espresso,
chocolate orange essence, cinnamon dust*



The Mayor of Speyside 85

glenfiddich 18yr, laird's applejack, fernet vallet, chai, vanilla, orange bitters, smoke

TO SHARE

Smoked Sturgeon Terrine 28
*ossetra caviar, whipped creme fraiche
lemon oil, lightly pickled vegetables*

Wood Oven Roasted
Tiger Prawns 39
*sea salt, salsa verde, cilantro,
fennel pollen, calabrian chile jus*

Wood Fired Meatballs 24
*tomato crudo, basil,
buffalo milk mozzarella*

Fritto Misto 26
calamari, prawns, halibut, herb aioli

CHILLED & RAW

Island Creek Oysters 24/48
*cucumber mignonette, cocktail,
horseradish, fire sauce*

Giant Prawn Cocktail 36
drawn butter, garlic aioli, lemon

Texas Wagyu Carpaccio 32
*arugula, charred lemon, black truffle,
horseradish crema, warm brioche*

Crudo 26
*salmon, hamachi, tuna, marinated shallots,
capers, parsley lemon vinaigrette*

Ossetra Caviar Service 1oz –180
*potato chips, warm potato blinis,
chive, egg, crème fraîche*

SALADS

Charred Octopus 24
*blistered tomato, marinated chickpea,
pepperoncini, dandelion*

Burrata di Puglia 26
*cara cara, pistachio pesto, basil,
aged balsamic*

Caesar 18
*little gem, parmesan, soft boiled egg,
warm olive oil croutons*

HOUSE - MADE PASTAS

Herb Ricotta Anolini 24
lemon, parmesan, serrano, mint

Momma’s Spicy Rigatoni alla Vodka 28
smooth as silk, crispy garlic, guanciale

Shrimp Scampi Ravioli 32
spinach, white wine, roasted garlic, calabrian oil

Veal Saltimbocca Tortellini 26
veal ragout, sage fritters, prosciutto brodo

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

Fire Roasted Lasagna Diane 30|60
bolognese, ricotta, cheese crust - it’s the best part

Whole Maine Lobster Spaghetti 72
chile de arbol, oloroso sherry, basil

ENTRÉES

Atlantic Halibut &
Maine Lobster 52
*squash blossom, spring pea vignole
calabrian herb butter*

Filet Mignon 58
*smoked tomato butter
braised morels, barolo jus*

King Salmon 38
*piccata sauce, brown butter,
meyer lemon, parsley*

Wood Oven Chicken 32
*charred lemon, castelvetrano olives,
smoked drippings*

Wood Grilled Branzino 46
fennel confit, capers, espelette, basil

Veal Chop Parmesan 58
pomodoro, mozzarella, basil

SIDES

Black Truffle Risotto 26
maderia, chives

Charred Asparagus 16
pine nuts, oregano, lemon

Garlic Whipped Potatoes 14

Fire Roasted Baby Artichokes 18
confit olive, whipped ricotta, bagnet verde

Wood Oven Roasted
Oyster Mushrooms 18
porcini butter, parmesan aioli

SPRING TASTING MENU 175 pp

Discover the season’s finest with a chef crafted experience

Elevate your meal with a sommelier curated wine pairing 125 pp

BUTCHER’S RESERVE

Our finest selection of locally sourced, high-quality steaks and chops,
slow-roasted over a wood fire and cooked with love and passion

Bistecca alla Fiorentina
Porterhouse 40oz–190

45 Day Dry Aged
Tomahawk 34oz–210

Japanese A5 Ribeye
Kagoshima 5oz–180

Half-Rack Patagonian
Lamb 12oz–70

South Texas Nilgai
Antelope 8oz–65

28 Day Dry Aged
Ribeye 20oz–99

Rosewood Ranch Wagyu
Striploin 10oz–120

FINISHING TOUCHES

Bearnaise 6

Barolo Jus 6

Black Truffle Butter 8

Bone Marrow alla Grappa 18

Crispy Gorgonzola Ravioli 14