



San Antonio Restaurant Week | Dinner

\$35/person* | August 12-26

Daily | 5PM – close

ENHANCE YOUR MEAL WITH A WINE or BEER PAIRING!

*Tier 1: Additional \$25/person for one glass of wine with each course**

*Tier 2: Additional \$35/person for one glass of wine with each course**

*Beer Pairing: Additional \$20/ person for one beer with each course**

1st COURSE (choice of)

**Tier 1: La Brezza Prosecco -or- Tier 2: Raventos Di Nit Rosé*

Beer: Deep Ellum Dallas Blonde

Waldorf Salad

bibb lettuce, grapes, blue cheese, candied walnuts, red wine vinaigrette

2nd COURSE (choice of)

**Tier 1: J Vineyards Pinot Gris -or- Tier 2: Landmark Overlook Pinot Noir*

Beer: Freetail Bat Outta Hells

Blue Crab Dip

lump crab, cream cheese, roasted peppers, parmesan, tortilla chips

Sweet n' Smokey Pork Belly

guajillo honey, cornbread

3rd COURSE (choice of)

**Tier 1: Penfolds Max's Cabernet -or- Tier 2: Caymus Conundrum Red*

Beer: Pedernales Lobo Negro

Pork Schnitzel

fried brussels sprouts, honey mustard jus

Blackened Fish of the Day

dirty rice, pickled green bean salad, Louisiana butter sauce

Chicken Fried Quail

pimento stuffed quail, mashed potatoes, collards, chipotle honey butter

MINI DESSERT (add 5)

Apple Turnover

salted caramel, vanilla ice cream

ask about our dessert wine selections

Please no substitutions

Entire table ordering is recommended but not required

.Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.

*Price excludes tax/tip.