



## San Antonio Restaurant Week | Dinner

\$35/person\* | August 13<sup>th</sup> - 27<sup>th</sup>

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\**

### 1<sup>st</sup> COURSE (choice of)

#### Alligator Hush Puppies

fresh corn, cayenne tartar

#### Drunken Meatballs

bourbon brown sugar glaze, scallions

*\*Tier 1: Luca Bosio Prosecco or Tier 2: Raventos i Blanc*

*Beer: Blond Ale Fireman #4*

### 2<sup>nd</sup> COURSE (choice of)

#### Brunswick Stew

braised short ribs, pulled pork ribs, grilled sourdough

#### Grilled Peach

arugula, goat cheese, bacon lardons, peach chili syrup

*\*Tier 1: Stags Leap Viognier or Tier 2: Burgundy Vieilles Vignes Pinot Noir*

*Beer: Conspiracy Theory IPA*

### 3<sup>rd</sup> COURSE (choice of)

#### Fried Green Tomatoes & Crabcakes

lump crab, crawfish, black eyed peas, scallion salsa

#### Grilled Flat Iron

wasabi whipped potatoes, ginger teriyaki sauce, baby arugula, tomato, parmesan salad

#### Smoked Pork Chop

andouille sausage pecan cornbread stuffing, creamed bacon collards, jalapeno applesauce

*\*Tier 1: Fincas del Sur Malbec or Tier 2: Le Fervent Syrah blend*

*Beer: Brewhouse Brown Ale*

### DESSERTS ( \$6 each)


#### Cookies & Milk Stout

white chocolate chip cookies, vanilla ice cream,  
Deep Ellum Local Legend Sweet Milk Stout

#### Ben-yays!

wild berry compote

= Gluten Friendly

Please keep in mind any gluten friendly  items are prepared in a kitchen with the risk of gluten exposure  
.Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.

\*Price excludes tax/tip.