

SMALL PLATES

- V** **PIMENTO CHEESE WITH CRACKERS - 5**
SOUTHERN STYLE HOUSE MADE PIMENTO CHEESE WITH CLUB CRACKERS
- GF** **PORK BELLY BITES - 6 [HOUSE FAVORITE] [NEW]**
SMOKED PORK BELLY, MARJORAM, MAPLE SYRUP & CRUSHED CANDIED PECANS
- V** **PRETZELS & QUESO - 6 [HOUSE FAVORITE]**
SMOKED GOUDA QUESO & SLOW DOUGH PRETZEL BREAD
- GF** **HALF QUINOA STUFFED AVOCADO - 5**
V AVOCADO HALF TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS
- V** **SEASONAL BRUSCHETTA - 5 [NEW]**
FRESH BAKED BOLILLO TOPPED WITH GOAT CHEESE, SEASONAL FRUIT*, BALSAMIC REDUCTION, MINT & BASIL
[*STRAWBERRIES, BLACKBERRIES, OR PEACHES DEPENDING ON AVAILABILITY]

LOCAL CRAFT BEER

- GUNS & OIL AMERICAN LAGER 4.6% [ATX]-4
- SOUTHERN STAR BOMBSHELL BLONDE 5.2% [CONROE]-3
- BUFFALO BAYOU 1836 | COPPER ALE 5.9% [HOU]-4
- SAINT ARNOLD PUB CRAWL | PALE ALE 4.7% [HOU]-3
- LONE PINT YELLOW ROSE SMASH | IPA 6.8% [MAGNOLIA]-6
- BUFFALO BAYOU MORE COWBELL | IPA 9.1% [HOU]-6
- BACK PEW HOPOSTLE | IPA 7.2 [PORTER]-5
- SALOON DOOR TASTY AF | PEANUT BUTTER CHOCOLATE MILK STOUT 6% [WEB]-7



WINES

- SAUVIGNON BLANC | HAY MAKER [NZ]**
sustainable grapefruit & guava with a crisp lime finish
- PINOT GRIGIO | BENVOLIO [ITALY]**
peaches, floral aromas with a crisp apple finish
- CHARDONNAY | SANDPOINT [LODI, CA]**
rich pear, apple, and banana rounded with a natural sweetness
→ certified sustainable
- PROSECCO | LA MARCA [ITALY]**
ripe lemon, green apple & grapefruit with slight minerality
- PINOT NOIR | CONO SUR [CHILE]**
bright notes of cherry & raspberry with hints of wood → organic
- MALBEC | PADRILLOS [ARGENTINA]**
chocolate, black cherry, & red currant
→ certified sustainable
- CABERNET | SANDPOINT [LODI, CA]**
aromas of roasted peppers & berries, medium-bodied with silky tannins
→ certified sustainable
- MERLOT | SANDPOINT [LODI, CA]**
spicy & slightly minty with flavors of dark chocolate & plum



SPRITZERS

- SPARKLING ELDERFLOWER - 5**
SPARKLING WINE
ELDERFLOWER
MINT
LIME
LEMON JUICE
CHAMPAGNE VINEGAR

5 GLASS / 15 CARAFE

- WHITE SANGRIA**
CHARDONNAY
LILLET BLANC
LEMON
SIMPLE SYRUP
CUCUMBER
- SCARLET RED SANGRIA**
CABERNET
FONSECA BIN 27 PORT
LIME
SIMPLE SYRUP
CHERRY

WHITES

REDS

EAT LOCAL. BE SOCIAL.

DISH SOCIETY

WHEEL
HOUR

MONDAY
through
FRIDAY

3:30 PM
to
6:30 PM