

# 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

5.9oz POUR

15 BOTTLE

## COCKTAILS / 6

- CINCO MULE**  
TITO'S VODKA, CUCUMBER LIME JUICE, CANE SUGAR ORGANIC MAINE ROOT GINGER BEER
- RED BASIL**  
DEEP EDDY RUBY RED GRAPEFRUIT VODKA  
BASIL, GRAPEFRUIT JUICE  
LIME, CANE SUGAR  
SPLASH OF CLUB SODA
- TEXAS OLD FASHIONED**  
9 BANDED WHISKEY  
CANE SUGAR, BITTERS
- BLACK CHERRY LIMEADE**  
TITO'S VODKA, CHERRY SYRUP  
LIME, SPLASH OF CLUB SODA
- SAZERAC**  
BULLEIT RYE WHISKEY,  
PEYCHAUD'S BITTERS, CANE SUGAR & LEGAL ABSINTHE

### WHITE SANGRIA

GLASS-5 / CARAFE-15  
CHARDONNAY • LILLET BLANC  
LEMON • SIMPLE SYRUP • CUCUMBER

### SCARLET RED SANGRIA

GLASS-5 / CARAFE-15  
CABERNET • SIMPLE SYRUP • LIME  
FONSECA BIN 27 PORT • CHERRY

WHITES

REDS



# DISH SOCIETY

**WHEELIN'**  
**HOUR**  
**MONDAY**  
*through* **FRIDAY**  
**3:30 PM**  
*to* **6:30 PM**