

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

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

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