



OPENING ACTS

Ahi Tuna Tacos	\$12
Sushi-Grade Yellowtail Crispy Wonton Taco Avocado House-Made Hoisin Mango Sriracha Puree	
Tex-Mex Meatballs (GF)	\$9
Akaushi Brisket Berkshire Pork Chipotle Tomato Cotija Cheese	
Crispy Wild Mushrooms (V)	\$12
Pumpkin Chipotle Mole Texas Grapefruit Red Chili Sauce Pickled Shallots	
Stone Crab Claws (GF)	MKT
Sweet & Tangy Garlic Chili Sauce Acadian Greens	
Roasted Artichoke and Spinach Dip (V)	\$9
With Lavash Crisps	
White Queso & Tortilla Chips (GF)	\$7
<i>*Add Brisket for \$3</i>	
Mediterranean Plate (V)	\$11
Spicy Tomato Tapenade Olives Hummus Feta Pita <i>*Sub Pita for Cucumber Chips for Gluten-Free</i>	
Loaded Avocado	\$11 / \$15
Choose Any Combo of the Two or Three:	
1. Southwest (V) Tomato Feta Black Bean Sweet Corn Hemp Seed	
2. Italian (V) Sun-dried Tomato Almond Parmesan Balsamic Glaze Basil	
3. Waldorf Free-Range Chicken Candied Walnuts Cranberry Sun-dried Tomato Vinaigrette	
Shiner Bock Brisket Bites	\$11
Akaushi Brisket Baja Slaw Whole Wheat Molasses Bun	

(GF) = Gluten-free | (V) = Vegetarian | (V+) = Vegan
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

FLATBREADS

**Add: Free-Range Chicken | Brisket | Crispy Red Snapper or Bacon for \$3
Unrefined Gluten-Free Dough \$3 | Substitute Avocado for Cheese*

Hammered Goat (V)	\$15
Drunken Mushrooms Truffle Oil Mozzarella & Goat Cheese Rosemary Zip Code Honey Micro Greens	
Pesto Parmesan	\$15
Free-Range Chicken House-Made Pesto Parmesan Sun-dried Tomato Balsamic Glaze	
Big Tex	\$15
Shiner Brisket Cheddar Fried Shallots BBQ Sauce Sage	

GREENS & SOUPS

*Add: Organic Chicken or Salmon \$7 | Brisket or Quinoa Patty \$5
Akaushi Grass-Fed Burger Patty or Crispy Red Snapper \$6*

Granada Greens (V+)	\$5 / \$8
Organic Field Greens Cucumbers Squash Ribbons Cherry Tomatoes Olives Sweet Chili Vinaigrette	
Seasonal Kale Harvest (GF)	\$6 / \$11
Arugula Kale Bacon Lardons Candied Chili Pecans Goat Cheese Shaved Red Onion Fuji Apple Pomegranate Balsamic Vinaigrette <i>*Remove Bacon to make Vegetarian</i>	
Spicy Southwestern Quinoa (V)	\$6 / \$11
Organic Field Greens Avocado Squash Tomato Feta Corn Jalapeño Roasted Ancho Chile Vinaigrette	
Crispy Brussels	\$7 / \$12
Warm Applewood Bacon Dressing Candied Walnuts Deep Ellum Bleu	
Crab and Smoked Corn Bisque	\$4 / \$7
Southwest Veggie Chili (V)	\$4 / \$7
Topped with Cheddar <i>*Add Akaushi Beef \$3 Chipotle Sour Cream \$.50</i>	

EXECUTIVE CHEF JASON WEST

HEADLINERS

*Sandwiches Served with Sweet Potato Fries
Sub Fries for House-Made Falafel for \$1*

Add: Vital Farm Egg to Burger \$2 | Gluten-Free Unrefined Bun \$2

Machu Picchu (V+, GF)	\$12
Quinoa Black Beans Sweet Potato Mash Peanuts House Greens	
Garden Bowl (V+, GF)	\$12
Roasted Beets Braised Greens Quinoa Cajun Chickpeas Avocado Hemp Seeds	
Herb Crusted Wild Salmon	\$18
Sweet Potato Gnocchi Brown Sage Butter Broccolini Parmesan	
Pappardelle Pasta	\$17
House-Made Sausage Kale Pine Nuts Vegetable Brodo Parmesan	
Braised Bone-in Short Rib	\$19
Truffle Mac N' Cheese Bacon-Braised Garden Greens Red Wine Demi	
Sundown Burger	\$13
TX Goat Cheese Applewood Bacon Caramelized Balsamic Onions	
Manitoba Burger	\$15
Topped with BBQ Brisket White Cheddar Applewood Bacon	
Buddha Burger (V)	\$11
House-Made Quinoa Veggie Patty Avocado Baja Slaw Chipotle Cream	
Greenville Ave Grilled Cheese (V)	\$11
Vermont White Cheddar TX Goat Cheese Mozzarella Sprouts Organic Tomato Avocado Tomato Chutney Toasted Sourdough <i>*Add: Applewood Bacon \$2</i>	
Steak or Fish Tacos	\$14
Akaushi Sirloin Cotija Cheese Onions Cilantro Radish OR Crispy Snapper Pineapple Tartar Sauce Baja Slaw Parmesan-Crusted House Tortilla	

SIDES

	\$4
Truffle Mac N' Cheese Sweet Potato Fries Braised Garden Greens (V+) Roasted Beets (V+) Tri-Color Quinoa (V+) Wild Rice Pilaf (V+) Black Beans (V+) Sweet Potato Gnocchi (V)	

COCKTAILS

Our seasonal infusions combine fresh fruit and herbs with quality spirits

Sundown \$10	Curious Jack \$11
Bacardi Oakhart Spiced Rum Jalapeño Maple Syrup Lime Ginger Beer	Banana-infused Gentleman Jack Disaronno Lemon Pecan Mist
Parley \$12	Hibiscus Martini \$10
Old Fashioned with Dark Cherry-infused Bulleit Rye Bitters Sugar	Double Cross Vodka Lemon Sugar Raspberry Peach Grand Marnier Champagne
Barrel-Aged Sazerac \$13	Blackberry Manhattan \$12
Bulleit Rye Absinthe Remy Lavender & Peychaud Bitters	Redemption Rye Cherry Heering Dry Vermouth Angostura Bitters Blackberries
Pomegranate Spice \$12	Modest Mule \$9
Deep Eddy Vodka Pama Liqueur Allspice Dram Lemon Lime Bitters Flame Orange Twist	House Lemongrass & Lemon Thyme-infused Gin Lime Ginger Beer
Basil Martini \$10	The Fitzgerald \$10
House Basil-infused Gin Lemon Lime Basil Sugar	House Apple Cinnamon-infused Jim Beam Bourbon Maple Apple Bitters
Smoked Blue Nectar Rita \$13	Gingermenta \$11
Cedar-Plank-Smoked Margarita with Blue Nectar Silver Tequila	Blue Nectar Silver Tequila Ginger Mint Sugar Lime
Day in Paradise \$10	Sundown Cider \$9
Deep Eddy Ruby Red Vodka Strawberry Elderflower Lemon Sugar	House Apple Cinnamon-infused Jim Beam Bourbon Apple Bitters Lemon Lime Sugar
Cucumber Tini \$10	Rough Rider \$10
Deep Eddy House-infused Cucumber Vodka Cucumber Lime Sugar	Old Fashioned with Candied Bacon-infused Whiskey

WHITES

	Glass	Bottle
Cliffhanger	\$9	\$33
Italy Pinot Grigio		
Van Duzer	\$12	\$45
Willamette Valley Pinot Gris		
Benziger	\$9	\$33
Sonoma Sauvignon Blanc		
Kim Crawford	\$11	\$42
New Zealand Sauvignon Blanc		
Woodwork	\$9	\$33
Central Coast Chardonnay		
Truvee	\$11	\$42
Central Coast Chardonnay		
Listel	\$9	\$33
France Rose		
Zonin (SPLIT)	\$9	N/A
Italy Prosecco		
JCB Brut 21	N/A	\$45
Burgundy, France Cremant		
J Cuvee Brut	N/A	\$62
Russian River Valley Sparkling		

REDS

	Glass	Bottle
Murphy-Goode	\$9	\$33
Sonoma Pinot Noir		
Meiomi	\$12	\$45
Sonoma Pinot Noir		
Caparzo	\$9	\$33
Tuscany Sangiovese		
TintoNegro	\$9	\$33
Argentina Malbec		
Antigal Uno	\$11	\$42
Argentina Malbec		
Dreaming Tree Crush	\$11	\$42
North Coast Blend		
Saved	\$9	\$33
California Blend		
Kenwood	\$9	\$33
Washington Cabernet Sauvignon		
Tom Gore	\$12	\$45
Sonoma Cabernet Sauvignon		
Provenance	N/A	\$74
Napa Valley Merlot		

DRAFTS

*Ask your server for
seasonal rotators*

TEXAS BEERS

903 Blonde 6.5% Ale	\$6
903 Land of Milk and Honey 6.5% Stout	\$6
Deep Ellum Dream Crusher 8.5% Double IPA	\$7
Deep Ellum IPA 7%	\$6
Four Corners Local Buzz 5.4% Honey Rye Ale	\$6
Four Corners Notorious O.A.T 6% Oatmeal Stout	\$6
Franconia Wheat 4.8% German Hefeweizen	\$5
Lakewood Temptress 9.1% Imperial Milk Stout	\$7
Lakewood Vienna Lager 4.8% Amber	\$6
Lone Star 16oz 4.7% Pale Lager	\$5
Martin House Day Break 5% Breakfast Beer	\$6
Martin House Salty Lady 5% Gose	\$6
OHB DF★Dub 7.1% Dunkelweizen	\$6
OHB Freaky Deaky 10% Belgian Tripel	\$8
Rabbit Hole Rapture 6% Brown Ale	\$6
Real Ale Coffee Porter 6.6%	\$6
Real Ale Devil's Backbone 8.1% Abbey Tripel	\$6
Real Ale Firemans #4 5.1% Blonde Ale	\$5
Real Ale Hans Pils 5.3% German Pilsner	\$6
Southern Star Winter Warmer 6.9% Brown Ale	\$6

OTHER BEERS

Abita Purple Haze 4.2% Fruit/Vegetable Beer	\$6
Blue Moon 5.4% Witbier	\$5
Breckenridge Vanilla Porter 4.7%	\$5
Buckler (Non-Alcoholic)	\$5
Corona Extra 4.6% Lager	\$5
Dale's Pale Ale 6.5%	\$5
Dogfish Head Midas Touch 9% Ancient Ale	\$9
Dos Equis 4.3% Lager	\$5
Elysian Space Dust IPA 8.2%	\$7
Estrella Daura (GF) 5.4% Euro Pale Lager	\$6
Funkwerks Saison 6.8%	\$8
Goose Island Winter Warmer 5.3% Brown Ale	\$6
Guinness Draught 4.2% Irish Dry Stout	\$7
Heineken 5% Euro Pale Lager	\$5
Lagunitas IPA 6.2%	\$6
Lagunitas Little Sumpin' Ale 7.5%	\$6
Leffe Blonde 6.6% Belgian Pale Ale	\$6
Lefthand Milk Stout Nitro 6%	\$6
Mama's Little Yella Pils 5.3% Czech Pilsner	\$5
Not Your Father's Ginger Ale 5.9%	\$7
Not Your Father's Rootbeer 5.9%	\$7
Omission Pale Ale (GF) 5.8%	\$6
Pabst Blue Ribbon 16oz 4.7% Lager	\$5
Spaten Optimator 7.6% Doppelbock	\$6
Stella Artois 5% Euro Pale Lager	\$6
Victory Brewing Golden Monkey 9.5% Tripel	\$7
Bud / Bud Lt / Coors Lt / Miller Lt	\$4
Michelob Ultra 4.2% Light Lager	\$5

CIDERS

Angry Orchard (GF) 5% Sweet Apple	\$6
Bishop Nectar (GF) 6.5% Semi Sweet Apple	\$7
Crispin (GF) 5% Dry Apple	\$6
McKenzie's Black Cherry (GF) 5%	\$6
Strongbow (GF) 5% Dry Green Apple	\$7

TEQUILA

Blue Nectar Blanco	\$9
Blue Nectar Extra Blend Reposado	\$11
Blue Nectar Special Craft	\$12
Blue Nectar Añejo	\$13
Casa Noble Crystal	\$9

SCOTCH

Dewar's	\$7
Glenfiddich 15 yr.	\$13
Glenfiddich 18 yr.	\$17
Johnny Walker Black	\$9
Johnny Walker Red	\$8
Lagavulin 16 yr.	\$15
Macallan 12 yr.	\$11
Macallan 18 yr.	\$20
Oban 14 yr.	\$13
The Glenlivet 12 yr.	\$11

WHISKEY

Angel's Envy	\$14
Basil Hayden's	\$8
Booker's Noe's	\$10
Buffalo Trace	\$8
Bulleit	\$8
Bulleit Rye	\$8
Garrison Brothers	\$16
Gentleman Jack	\$9
Herman Marshall	\$9
Jack Daniels	\$7
Jack Daniels Single Barrel	\$11
Jameson Black Barrel	\$9
Hudson Rye	\$11
Knob Creek	\$9
Redemption Rye	\$8
Sazerac Rye	\$8
Slow & Low Rye	\$8
TX Whiskey	\$9

DRINKS

Green Drink	\$7
Kale Banana Berries Cucumber Mint Agave	
Adult Root Beer Float	\$7
Not Your Father's Root Beer Ice Cream	
Soda Iced Tea Coffee	\$3
Holy Kombucha	\$4



BRUNCH MENU

SERVED SATURDAY & SUNDAY 11AM-4PM

OPENING ACTS

- White Cheddar Queso & Organic Tortilla Chips (GF) \$7
**Add Brisket for \$3*
- Mediterranean Plate (V) \$11
Spicy Tomato Tapenade | Olives | Hummus | Feta | Pita
**Sub Pita for Cucumber Chips for Gluten-Free*

GREENS

*Add: Organic Chicken or Salmon \$7 | Brisket or Quinoa Patty \$5
Akaushi Grass-Fed Burger Patty or Crispy Red Snapper \$6*

- Granada Greens (V+) \$5 / \$8
Organic Greens | Cucumber | Squash Ribbons
Tomato | Olives | Sweet Chili Vinaigrette
- Seasonal Kale Harvest \$6 / \$11
Arugula | Kale | Bacon Lardons | Chili Pecans | Goat Cheese
Shaved Red Onion | Fuji Apple | Pomegranate Balsamic Vinaigrette
- Spicy Southwestern Quinoa (V) \$6 / \$11
Organic Greens | Avocado | Squash | Tomato | Feta
Corn | Jalapeño | Roasted Ancho Chile Vinaigrette
- Crispy Brussels \$7 / \$12
Warm Applewood Bacon Dressing | Candied Walnuts
Deep Ellum Bleu

BREAKFAST PLATES

*Served with Sweet Potato Hash
Add: Grilled Steak \$6 | Bacon \$3 | Grilled Chicken \$7*

- Sun Rise (GF) \$9
2 Vital Farm Eggs Any Style | Applewood Smoked Bacon
- Wake-Up Wraps (GF) \$13
Bacon or BBQ Brisket | Scrambles | White Cheddar
Black Beans | Whole Wheat Tortillas | Fire Roasted Salsa
- Buddha Wraps (V) \$12
Scrambles | Quinoa | Avocado | Kale | Feta
Drunken Mushrooms | Chipotle Cream | Whole Wheat Tortillas
- Sundown Benedict \$13
Shiner Bock Brisket | Poached Eggs | BBQ Hollandaise
Whole Wheat Molasses Bun
- The Hangover Frittata (GF) \$14
Applewood Bacon | Roasted Bell Pepper
Mozzarella | Cheddar | Garden Chives
- Hammered Goat Frittata (GF) \$14
Drunken Mushrooms | Goat Cheese | Mozzarella | Zip Code Honey
Garden Rosemary | Truffle Oil
- Big Bend (GF, V+) *Dallas' 1st Version of a Vegan Benedict* \$12
House-Made Quinoa Veggie Patty | Kale | Heirloom Cherry Tomatoes
Chipotle Avocado Sauce | House Salsa

EXECUTIVE CHEF JASON WEST

BRUNCH PLATES

*Sandwiches Served with Sweet Potato Fries
Sub Fries for House-Made Falafel for \$1
Add: Vital Farm Egg to Burger \$2 | Gluten-Free Unrefined Bun \$2*

- Bananas Foster French Toast \$11
Vanilla-Almond Dipped Sourdough | Bananas
Banana Rum Sauce | Applewood Bacon
- Chilaquiles (GF) \$13
Shredded Chicken | Cotija Cheese | Scrambles | Chipotle Cream
Fire Roasted Salsa | Pickled Jalapeño | Cilantro
- Migas Breakfast Flatbread \$15
Chorizo | Scrambles | Mozzarella & Cotija | Jalapeño | Onion | Tomato
- Buddha Burger (V) \$11
House-Made Quinoa Veggie Patty | Avocado | Baja Slaw | Chipotle Cream
- Greenville Grilled Cheese \$11
Vermont White Cheddar | TX Goat Cheese | Mozzarella | Sprouts
Organic Tomato | Avocado | Tomato Chutney | Toasted Sourdough
**Add: Applewood Bacon \$2*
- Sundown Burger \$13
TX Goat Cheese | Applewood Bacon | Caramelized Balsamic Onions
- Steak or Fish Tacos \$14
Akaushi Sirloin | Cotija Cheese | Onions | Cilantro | Radish
OR Crispy Snapper | Pineapple Tartar Sauce | Baja Slaw
Parmesan-Crusted House Tortilla

(GF) = Gluten-free | (V) = Vegetarian | (V+) = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness