

**TWISTED
CUISINE**

**LIFTED
SPIRITS**

WINTER MENU

APPETIZERS

TEXAS TOOTHPICKS

basil + jalapeno stuffed bacon-wrapped shrimp, chipotle-molasses bbq, kimchi mayo, jasmine rice

19

RIBEYE CHICHARRONES

guacamole, cotija, homemade cool ranch doritos

24

CRISPY BRUSSELS SPROUTS

sweet Thai Chili + ginger-herb basmati

14

WHIPPED FETA DIP

spicy honey, pistachio Za'atar, flatbreads

18

DUCKY DUMPLINGS

steamed dumplings, tomatoes, cucumbers, black vinegar, chili crisp, sesame, scallions + rice and a farm egg for a whole vibe \$6

22

GRILLED OYSTERS

garlic parmesan butter, lemon, grilled bread

MKT

ITALIAN CRUNCH SALAD

mixed greens, marinated tomatoes, cucumbers, feta, sweet peppers, parmesan, and garlic breadcrumbs in olive vinaigrette

10/19

+ chicken or shrimp

MISO CAESAR

little gem and tuscan romaine, black sesame parmesan crumble

9/19

+ chicken or shrimp

MAINS

HALIBUT PICCATA

sautéed spinach and grilled artichoke, angel hair bordelaise, lemon caper butter sauce, marinated tomatoes

38

CHICKEN HURTADO

ham and provolone stuffed chicken breast, turnip/collard/mustard greens, guajillo-peanut cream sauce, cotija rice grits

34

PARTS & LABOR BURGER

8 oz CAB beef, havarti, house sourdough bun, bacon-onion jam, shredded lettuce, homemade dill pickle mayo, parmesan truffle fries

22

VIETCAJUN CRAB + OYSTER

fried louisiana oysters, quanciale and almond fried rice, nuoc cham crab salad, herb and cabbage slaw, sweet potato hot sauce

39

20 OZ. PRIME RIBEYE

black garlic dry rub, Lemon pepper broccoli, ginger basmati rice & gravy

59

BRAISED SHORT RIB

Irish cheddar and caramelized onion smashed potatoes, honey-dijon brussels sprouts, Guinness brown gravy

38

DESSERT

MISO CARAMEL PECAN PIE

14

TOFFEE CHESS PIE

15

MANGO DREAMCICLE CHEESECAKE

13

Thank you for supporting a family-owned and operated small business
Please let us know of any allergies before ordering as all allergens are not specified in descriptions
Split fees may apply