

BRUNCH

APPETIZERS

EAST COAST OYSTERS BY THE DOZEN:

Raw Half Shell - Traditional Set Up.....	42
Rockefeller Style.....	50
Fried.....	42
SHRIMP & MANGO CEVICHE	18
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
ESCARGOTS & TORTELLINI	23
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
ATLANTIC CALAMARI	22
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
BEEF WELLINGTON BITES	18
Tenderloin, Mushroom Duxelles, Puff Pastry, Peppercorn Sauce	
STEAK TARTARE	26
Quail Egg, House Made Chips	

SOUP & SALADS

CRAB AND CORN CHOWDER	Small 12 / Large 24
SOUP OF THE DAY	Small 9 / Large 12

ADD TO ANY SALAD TO MAKE IT AN ENTREE

CHICKEN BREAST - 11	LOBSTER - 39
SALMON - 15	TUNA - 17
LUMP CRAB - 29	BEEF TENDERLOIN - 18
JUMBO PRAWNS - 21	SEITAN - 9

HOUSE SALAD	8
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing	
CLASSIC CAESAR	9
Romaine, Parmesan, Sesame Lavosh	
TOMATOES & MOZZARELLA	11
Avocado, Basil, Balsamic Demi	
THE WEDGE	9
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon	
SARAH'S CHOPPED SALAD	11
Iceberg, Tomato, Hard Cooked Egg, Avocado - Ranch Dressing	
GREEK	10
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	
COBB	10
Bacon, Avocado, Egg, Garlic Vinaigrette	
FAT AL'S SLIM DOWN	10
Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	
BRAD'S GRILLED PEAR	11
Marcona Almonds, Manchego, Garlic Vinaigrette	
AL'S SALAD	29
Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette	
THE STEAKHOUSE SALAD	28
Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	
TACO SALAD	28
Beef, Tortilla, Roasted Corn, Black Beans, Poblano, Pico de Gallo, Guacamole, Crème Fraiche, Queso Fresco, Garlic Vinaigrette	

VEGAN

GRILLED PORTABELLA ENCHILADAS	20
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce	
THAI STIR FRY	19
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots	
AL'S BOWL	18
Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce	

BREAKFAST ITEMS

ALAN'S TRADITIONAL EGGS BENEDICT	18
English Muffin, Hollandaise, Skillet Potatoes	
BRIOCHE FRENCH TOAST	16
Caramelized Bananas, Black Berries, Chambord Cream	
BISCUITS & ITALIAN SAUSAGE GRAVY	18
Poached Eggs, Biscuits & Gravy	
CRAWFISH ETOUFFEE BENEDICT	23
English Muffin, Hollandaise, Skillet Potatoes	
GRILLED BEEF BENEDICT	37
Sautéed Spinach, Skillet Potatoes	
PRIME RIB HASH	27
Caramelized Onion, Red Bell Pepper, Two Eggs Any Style	
CARNE ASADA	28
Beef Tenderloin, Two Eggs Any Style, Avocado, Pico de Gallo, Corn Tortillas	
SMOKED SALMON BREAKFAST NEST	24
Soft Boiled Egg, Sourdough Croutons, Cucumber, Dill, Capers, Mustard Aioli	
TEXAS BRUNCH SANDWICH	19
Brioche Texas Toast, Ham Steak, Fried Egg, Special Sauce, Pickled Peppers, Cheese, Arugula - served with Fries	
AVOCADO TOAST & POACHED EGGS	20
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread	
MEDITERRANEAN FRITTATA	20
Sundried Tomatoes, Roasted Peppers, Kalamata Olives, Goat Cheese	
AMERICAN BREAKFAST	16
Two Eggs Any Style, Tater Tots & Gravy on the side, Sour Dough Toast - Choice of Gruyere Sausage or Bacon	
STRAWBERRY TOPPED PANCAKES	15
Grand Marnier / Strawberry Compote	
BUTTERMILK PANCAKES	12
Vermont Maple Syrup	
TATER TOTS & GRAVY	13
Crispy Tater Tots & Jalapeño Gravy	
SEASONAL FRUIT	15
Whipped Ricotta, Marcona Almond, Mint & Honey	

SEAFOOD ENTREES

TUNA "POKE"	29
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Mango, Basmati Rice	
RAFA'S SHRIMP & GRITS	25
Smoked Bacon, Cheddar, Creole Sauce	
CHILEAN SEA BASS	36
Sautéed Spinach & Lobster Broth	

LAND FARE

BEEF TENDERLOIN	35
Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	
PRIME RIB 12oz	37
Skillet Potatoes, Green Beans	
RICHARD'S POT ROAST	25
Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce	
CALVES LIVER	25
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetable	
CHICKEN FRIED CHICKEN	20
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit	
MAMA LAVERNE'S CHICKEN & WAFFLES	20
Grand Marnier Brown Sugar Butter, Maple Syrup	add Jalapeno Gravy 3
TEXAS WAGYU CHEESEBURGER	17
Brioche Bun, Cheddar, LTO, Secret Sauce, Pickle Spear, Fries	
ROASTED TURKEY SANDWICH	16
Ciabatta, Swiss, Lettuce, Tomato, Chipotle Mayo, Fries	
PRIME RIB FRENCH DIP	23
Pretzel Bread, Swiss, Fries, Au Jus & Horseradish Cream	

BRUNCH COCKTAILS

MIMOSA.....	12 /CARAFE 37
BLOODY MARY.....	13
ESPRESSO MARTINI.....	17
Stolichnaya Vanilla, Kahlua, Espresso	
ROSE GOLD MARTINI.....	15
Rose Gold Rose, Haku Vodka, Lillet Blanc, Raspberry Puree, Lemon Juice	
BERRY GINGER MARTINI.....	15
Haku Vodka, Fresh Strawberry, Blackberry, Blueberry, House Made Ginger Syrup, Lemon Juice, Ginger Beer	
PINA COLADA ON THE ROCKS.....	15
Bacardi Rum, Malibu Rum, Pineapple Juice, Fresh Lime Juice, Simple Syrup, Heavy Cream (Optional)	
ZEPHYR SONIC.....	14
Zephyr Gin, Club Soda, Tonic, Lemon Twist	

MOCKTAILS

WATERMELON LEMON MOCKTINI.....	10
Watermelon Syrup, Lemonade, Topo Chico	
RASPBERRY MANGO MARGARITA.....	10
Fresh Raspberry, Mango Puree, Lime Juice, Agave	

WINE DIRECTOR BRUNCH BOTTLES

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	95
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WHITE

NICKEL & NICKEL TRUCHARD Chardonnay Napa Valley.....	75
CAPTURE Sauvignon Blanc Sonoma Coast.....	50

RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....	50
PRISONER Red Blend Napa Valley.....	70
CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....	150

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	40
MOET & CHANDON BRUT Champagne.....	29
ROEDERER ESTATE BRUT SPARKLING California.....	19
NICOLAS FEUILLATTE SPARKLING ROSE France.....	20
ZERBINA PROSECCO Italy.....	13

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....	23
JORDAN Chardonnay Russian River.....	24
MER SOLIEL Chardonnay Santa Lucia Highlands.....	16
LA CHABLISIENNE Chablis, France.....	22
DR. LOOSEN BROS. Riesling Germany.....	13
SANTA MARGHERITA Pinot Grigio Italy.....	17
ROSE GOLD Rose Provence.....	15

RED

FLOWERS Pinot Noir Sonoma Coast.....	25
NATIVE FLORA Pinot Noir Willamette Oregon.....	18
STAGS' LEAP WINERY Merlot Napa Valley.....	20
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	27
ROTH Cabernet Sauvignon Alexander Valley.....	18
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15
ALTOCEDRO Malbec Uco Valley, Argentina.....	14
LEVIATHAN Red Blend California.....	21
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....	25
LES CADRANS DE LASSEGUE St. Emilion, France.....	21
LUCENTE TOSCANA, Italy.....	18
NUMANTHIA 'TERMES' Toro, Spain.....	18

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI.....	17
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI.....	15
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED.....	17
Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED.....	16
Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
MIJENTA PALOMA.....	15
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
BOULEVARDIER.....	16
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
BLACK CHERRY LEMON-DROP.....	16
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
THE LAST DANCE.....	25
Cincoro Anejo Tequila, Kahlua, Espresso, Monin Organic Agave, Gold Rim	

SEASONAL COCKTAILS

KILLER BEE.....	15
Los Siete Misterios Mezcal, Fresh Lemon Juice, Honey Water	
MISUNDERSTOOD MULE.....	16
Horse Solider Small Batch Bourbon, House Made Ginger Syrup, Fresh Lemon Juice, Fever Tree Ginger Beer, Angostura Bitters	
WINTER SOL.....	15
Casa del Sol Blanco Tequila, Pama Pomegranate Liqueur, Fresh Lime Juice, Topo Chico	
FALL SPICED PEAR MARGARITA.....	15
Casa Noble Blanco, St. George Spiced Pear Liqueur, Fresh Lime Juice	
MAPLE MANHATTAN.....	16
High West Double Rye, Reyes Ancho Chili Liqueur, Maple Syrup Dolin Sweet Vermouth, Angostura Bitters	
SPICED APPLE MARTINI.....	15
Bacardi Apple Rum, Spiced Apple Cider Syrup, Fireball, Apple Juice	
FALL 75.....	15
Zephyr Gin, Fresh Lime Juice, St. George Spiced Pear Liqueur, Cava	
PINEAPPLE DAIQUIRI.....	16
Don Papa Rum, Pineapple Juice, Lime Juice	
NORTHSIDE SOUR.....	15
Yellow Rose Whisky (Texas), House Made Sweet and Sour, Angostura Bitters, Egg White (Optional)	

BEER

DEEP ELLUM DALLAS BLONDE.....	7
DEEP ELLUM IPA.....	7
SHINER BOCK.....	6
MILLER LITE.....	6
BUD LIGHT.....	6
COORS LIGHT.....	6
MICHELOB ULTRA.....	6
EIGHT.....	7
STELLA ARTOIS.....	7
KINGSVILLE LIGHT EH! LAGER.....	9
KINGSVILLE CZECH STYLE LAGER.....	9
KINGSVILLE HEFEWEIZEN.....	9
YUENGLING.....	7