

SATURDAY & SUNDAY BRUNCH

SERVED 11:00AM – 2:00PM

ASSORTED BRUNCH BREAD 7

First Basket Complimentary

SEASONAL FRUIT 15

Whipped Ricotta, Marcona Almonds, Mint, Honey

MAMA LAVERNE'S CHICKEN & WAFFLES 20

Grand Marnier Brown Sugar Butter, Maple Syrup
Add Jalapeño Gravy 3

AMERICAN BREAKFAST 16

Two Eggs Any Style, Skillet Potatoes, Gravy,
Sourdough Toast, Choice of Gruyère Sausage or Bacon

CARNE ASADA 49

Beef Tenderloin 8oz., Two Eggs Any Style,
Avocado, Pico de Gallo, Corn Tortillas

BRIOCHE FRENCH TOAST 16

Caramelized Bananas, Blackberries, Chambord Cream

BISCUITS & ITALIAN SAUSAGE GRAVY 18

Two Poached Eggs

BRUNCH COCKTAILS

FIERY CUCUMBER 14

Lobos Mezcal, Aguasol Blanco, Firewater,
Fresh Lime Juice, Simple Syrup, Tajin Rim

ROSÉ SANGRIA 18

Rose Gold, Cranberry Juice, Fresh Lemon Juice,
Raspberry Purée, Simple Syrup

WINE BY THE GLASS,

7 oz. pour

SPARKLING

DOM PÉRIGNON Brut, Champagne, France 95

VEUVE CLIQUOUT YELLOW LABEL Brut, Champagne, France 40

MOËT & CHANDON Brut, Champagne, France 31

ROEDERER ESTATE Brut, Sparkling, California 20

NICOLAS FEUILLATTE Brut Rosé, Champagne, France 28

JEIO Brut, Valdobbiadene Prosecco Superiore, Italy 15

BUDHAGIRL Demi-Sec, Sparkling, California 16

WHITE & ROSÉ

CLOUDY BAY Sauvignon Blanc, New Zealand 24

FAR NIENTE Chardonnay, Napa Valley 30

MER SOLEIL Chardonnay, Santa Lucia Highlands 16

DOMAINE LAROCHE Chablis, France 25

ROMBAUER Sauvignon Blanc, California 21

DR. LOOSEN BROS. Riesling, Germany 14

SANTA MARGHERITA Pinot Grigio, Italy 18

ROSE GOLD Rosé, Provence 16

RED

FLOWERS Pinot Noir, Sonoma Coast 29

NATIVE FLORA Pinot Noir, Willamette Oregon 19

STAGS' LEAP WINERY Merlot, Napa Valley 23

FRANK FAMILY Cabernet Sauvignon, Napa Valley 29

DETAILS BY SINEGAL Cabernet Sauvignon, Sonoma County 18

J. LOHR SEVEN OAKS Cabernet Sauvignon, Paso Robles 15

ALTOCEDRO Malbec, Uco Valley, Argentina 15

LEVIATHAN Red Blend, California 22

PENFOLD'S BIN 389 Cabernet-Shiraz, Barrosa Valley, Australia 29

LES CADRANS DE LASSÈGUE SAINT-ÉMILION Merlot, France 22

PRUNOTTO OCCHETTI LANGHE Nebbiolo, Italy 21

NUMANTHIA "TERMES" TORO Tempranillo, Spain 23

Please advise your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

SIGNATURE COCKTAILS

AL'S BLUECHIP MARTINI 18

Tito's Handmade Vodka, Blue Cheese Salt, Blue Cheese Olives

BARREL AGED OLD FASHIONED 20

Michter's Small Batch Bourbon, Sugar, Angostura Bitters,
Orange Zest

GRAND MANHATTAN 21

Hennessy VS, Cointreau, Sweet Vermouth, Angostura Bitters

PEACH PLEASE 18

Yellow Rose Bourbon, Peach Schnapps,
Fresh Lemon Juice, Peach Purée

JESSE'S MARGARITA 20

Don Fulano Reposado, Jalisco Orange Liqueur,
Fresh Lime Juice, Amber Agave, Tajin Rim

SPICED LYCHEE 19

Haku Vodka, Soho Lychee Liqueur,
St. George Spiced Pear, Lime, Edible Wild Orchid

BLACK CHERRY LEMON DROP 18

Effen Black Cherry, Fresh Lemon Juice, Simple Syrup

TEXAS GRAPEFRUITINI 18

Ketel One, St. Germain, Fresh Lemon Juice

ESPRESSO MARTINI 19

Stoli Vanilla, Kahlua, Espresso

SEASONAL COCKTAILS

TEQUILA MOCKINGBIRD 20

Casa Noble Reposado, Licor 43,
Fresh Watermelon Juice, Fresh Lime Juice, Mint

BREAKFAST MARTINI 18

Hendricks, Cointreau, Orange Marmalade, Fresh Lemon Juice

GOLDEN HOUR 19

Makers Mark, St. Germain, Fresh Lemon Juice, Ginger Ale

LUNA AZUL MARGARITA 19

Lalo Blanco, Rosaluna Mezcal, Pineapple Juice,
Blueberry Purée, Fresh Lime Juice, Tajin Rim

WHITE VESPER 20

Aspen Vodka, Monkey 47, Cointreau,
White Cranberry Juice, Fresh Lime Juice

JALISCO OLD FASHIONED 20

Flecha Azul Reposado, Amber Agave, Angostura & Orange Bitters

WESTERN FLIGHT 19

High West Bourbon, Nonino Amaro, Aperol, Fresh Lemon Juice

CURIOUS GEORGE 18

Monkey Shoulder Scotch, Giffard Banane du Bresil,
Cointreau, Walnut & Angostura Bitters

ZERO PROOF

COCONUT PINEAPPLE COLLINS 12

Fresh Pineapple Juice, Coconut Purée, Soda Water

ESPRESSO-NONTINI 12

Seedlip Grove 42, Espresso, Vanilla Syrup

WATERMELON MINT COOLER 12

Fresh Watermelon Juice, Watermelon Syrup,
Fresh Lime Juice, Mint, Soda Water

LADYBIRD MULE 12

Seedlip Grove 42, Cucumber Sugar, Ladybird Ginger Beer

BEER

KINGSVILLE LIGHT EH! LAGER PINT 9

KINGSVILLE CZECH STYLE LAGER PINT 9

KINGSVILLE HEFEWEIZEN PINT 9

DEEP ELLUM DALLAS BLONDE 7

MODELO ESPECIAL 7

EIGHT LIGHT LAGER 7

STELLA ARTOIS 7

MILLER LITE 6

COORS LIGHT 6

DEEP ELLUM IPA 7

SHINER BOCK 6

MICHELOB ULTRA 6

HEINEKEN ZERO 6

Non Alcoholic

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF 20

Pappardelle, Mushrooms, Sour Cream

TUESDAY: WAGYU MEATBALLS 20

Linguini, Marinara, Garlic Toast

WEDNESDAY: CHICKEN FRIED CHICKEN 20

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

THURSDAY: FISH & CHIPS 24

Tempura Battered, Coleslaw, Tartar Sauce, Malt Vinegar

FRIDAY: PRIME RIB 45

Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

SATURDAY & SUNDAY

Chef's Brunch Special

SEAFOOD

TUNA POKE 29

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño,
Red Onion, Mango, Basmati Rice

YELLOWFIN TUNA 34

Sesame Crusted, Avocado, Cilantro,
Grilled Pineapple-Jalapeño Salsa, Coconut Rice

TEMPURA BATTERED PRAWNS 24

Field Greens, Honey Mustard Vinaigrette

LUMP CRAB ANGEL HAIR 45

Sun-Dried Tomato, Basil,
White Wine Butter Sauce

RAFA'S SHRIMP & GRITS 25

Smoked Bacon, Cheddar, Creole Sauce

LAND FARE

TEXAS WAGYU CHOPPED STEAK 22

Sliced Tomato, Spinach,
Danish Blue Cheese Crumbles,
Grilled Onion & Jalapeño
add Fried Egg or Applewood Bacon 3

THE ARNOLD 20

Blackened Chicken Breast,
Baked Potato, Roasted Tomato Salsa

HERB ROASTED CHICKEN 21

Al's Favorite Red Potatoes, Spinach, Pan Jus

BOLOGNESE 20

Ground Beef & Wild Boar,
Tomato Sauce, Linguini, Garlic Toast

ITALIAN SAUSAGE & RIGATONI 20

Spinach, Peas, Spicy Marinara

CHICKEN PARMESAN 21

Pan Fried, Linguini, Muenster, Parmesan,
Choice of Marinara or Vodka Sauce

CHICKEN PICCATTA 21

Pan Roasted, Linguini, Capers,
Lemon Butter Sauce, Green Beans

ATLANTIC SALMON 26

Israeli Couscous, Tomato Ragù,
Herb-Yogurt Dressed Arugula

CHILEAN SEA BASS 36

Sautéed Spinach & Lobster Broth

ALASKAN HALIBUT 36

Mediterranean Style - Linguini, Olives,
Capers, Marinara, Fresh Basil

SEA SCALLOPS 34

Roasted Cauliflower, Cashew Butter,
Wild & Coconut Rice, Golden Raisins,
Parsley & Lime Vinaigrette

RED SNAPPER TACOS 31

Three Tacos, Pico de Gallo, Avocado,
Mexican Slaw, Chipotle Aioli,
Corn Tortillas, Street Corn

BLACKENED PORK CHOP 24

Avocado, Black Bean, Pico de Gallo,
Cucumber Radish Slaw

POWER BOWL 29

Teriyaki Beef Tenderloin
or Grilled Salmon, Mixed Berries,
Mango, Avocado, Sweet Potatoes

CHICKEN ENCHILADAS 20

Poblano Brown Rice, Adobo Sauce

BEEF TENDERLOIN TACOS 18

Three Tacos, Avocado, Queso Fresco,
Adobo Salsa, Corn Tortillas

CALVES LIVER 25

Pan Seared, Sautéed Onions, Jalapeño,
Roma Tomatoes, Grilled Vegetables

RICHARD'S POT ROAST 26

Whipped Potatoes, Carrots,
Red Wine Demi-Glace

RAY'S MEATLOAF 18

Whipped Potatoes, Green Beans,
Mushroom Marsala Sauce

STEAKS

FILET MIGNON 6 oz. 49

FILET MIGNON 10 oz. 62

NEW YORK STRIP 16 oz. 77

DRY-AGED COWBOY

CUT RIBEYE 22 oz. 85

Served with Al's Favorite Red Potatoes,
Green Beans, Port Wine Foie Gras Sauce

STEAK FRITES 8 oz. 45

Served with Horseradish Parmesan Fries,
Voodoo Butter, or Maitre D'Hôtel Butter

EGG DISHES

ALAN'S EGGS BENEDICT 18

English Muffin, Ham, Hollandaise,
Skillet Potatoes

HUEVOS RANCHEROS 21

Housemade Corn Tortillas, Black Beans,
Diced Beef Tenderloin, Pico de Gallo,
Avocado, Queso Fresco, Two Fried Eggs

VEGAN

GRILLED MUSHROOM ENCHILADAS 21

Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 19

Linguini, Seitan, Bell Pepper, Onions,
Green Beans, Asparagus, Carrots

AL'S BOWL 26

Basmati Rice, Broccoli, Sweet Corn,
Carrots, Bell Pepper, Onion,
Spicy Garlic Ginger Thai Sauce

Please advise your server of any allergies or dietary restrictions.

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