

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

STEAK TARTARE 29
Quail Egg, Housemade Potato Chips

ESCARGOT & TORTELLINI 23
Tomato, Prosciutto, Cream Sauce, Garlic Bread

CRAB CAKES 25
Whole Grain Mustard, Spiced Tomato Jam

CALAMARI 22
Roasted Tomato Sauce, Garlic Aioli
Fried or Sautéed

SOUPS

CRAB AND CORN CHOWDER Small 12 / Large 24

SOUP OF THE DAY Small 9 / Large 12

SALADS

ADD YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST 11	LOBSTER 39	SALMON 15
BEEF TENDERLOIN 18	TUNA 17	LUMP CRAB 30
JUMBO PRAWNS 21	SEITAN 9	

HOUSE 8
Field Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 10
Romaine, Parmesan, Sesame Lavosh

TOMATO & MOZZARELLA 12
Avocado, Fresh Basil, Balsamic Demi

THE WEDGE 10
Iceberg, Bacon, Tomato,
Crumbled & Creamy Danish Blue Cheese

SARAH'S CHOPPED 12
Iceberg, Tomato, Hard Boiled Egg, Avocado, Ranch Dressing

GREEK 11
Romaine, Kalamata Olives, Red Onion, Capers,
Feta, Oregano Vinaigrette, Sesame Lavosh

COBB 11
Iceberg, Bacon, Tomato, Danish Blue Cheese Crumbles,
Avocado, Hard Boiled Egg, Garlic Vinaigrette

SLIM DOWN 11
Field Greens, Almonds, Seasonal Fruit, Citrus Vinaigrette

BRAD'S GRILLED PEAR 12
Field Greens, Marcona Almonds, Manchego, Citrus Vinaigrette

AL'S SALAD 29
Field Greens, Hearts of Palm, Avocado, Shrimp, Crab,
Tomato, Green Beans, Russian or Garlic Vinaigrette

THE STEAKHOUSE 29
Field Greens, Beef Tenderloin, Candied Walnuts,
Tomato, Danish Blue Cheese, Teriyaki Vinaigrette

TACO SALAD 29
Beef, Tortilla Chips, Roasted Corn, Black Beans,
Poblano, Pico de Gallo, Guacamole, Crème Fraîche,
Queso Fresco, Garlic Vinaigrette

SANDWICHES

Choice of Caesar Salad, Housemade Chips, or French Fries

PRIME RIB FRENCH DIP 24
Pretzel Bread, Swiss, Horseradish Cream, Au Jus

ROASTED TURKEY 17
Ciabatta, Swiss, Lettuce, Tomato, Red Onion, Chipotle Mayonnaise

YELLOWFIN TUNA 21
Whole Wheat, Citrus Sesame Coleslaw, Wasabi

GRILLED CHICKEN 18
Ciabatta, Pepper Jack, Bacon, Avocado,
Lettuce, Tomato, Red Onion

CHICKEN SALAD 18
Open Faced Jalapeño-Cheddar Toast,
Roasted Poblano, Tomato, Mayonnaise, Fresh Herbs

TEXAS WAGYU CHEESEBURGER 17
Brioche Bun, Cheddar, Lettuce, Tomato, Red Onion,
Secret Sauce, Pickle Spear, French Fries
add Fried Egg or Applewood Bacon 3

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, Coconut 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,
Caramelized 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 PICCATA 21
Pan Roasted, Linguini, Capers,
Lemon Butter Sauce, Green Beans

ATLANTIC SALMON 26
Israeli Couscous, Tomato Ragu,
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, Basmati 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, Overcooked 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

COWBOY CUT RIBEYE

DRY-AGED 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
Two Fried Eggs, Diced Beef Tenderloin,
Queso Fresco, Black Beans, Avocado,
Pico de Gallo, Salsa Casera,
Housemade Corn Tortillas

SMOKED SALMON NEST 24

Soft Boiled Egg, Sourdough Croutons,
Cucumber, Dill, Capers, Creole Mustard Aioli

AVOCADO TOAST & POACHED EGGS 20
Multigrain Bread, Arugula-Herb Salad,
Pickled Red Onion,

VEGAN

GRILLED MUSHROOM ENCHILADAS 21
Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 19
Linguini, Seitan, Bell Pepper, Onions,
Broccoli, Green Beans, Asparagus, Carrots

AL'S BOWL 26

Brown Rice, Black Beans, Zucchini,
Yellow Squash, Carrots, Sweet Potatoes,
Green Beans, Asparagus, Red Bell Pepper

SATURDAY & SUNDAY BRUNCH

SERVED 11:00AM - 2:30PM

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, Queso Fresco, Salsa Casera, Corn Tortillas

BRIOCHE FRENCH TOAST 16
Caramelized Bananas, Blackberries, Fresh Whipped 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 BLUE-CHIP MARTINI 18
Grey Goose, Blue Cheese Salt, Blue Cheese Olives

CLASSIC OLD FASHIONED 20
Buffalo Trace Bourbon, Sugar, Aged Whiskey Bitters,
Orange Zest, Luxardo Cherry

UPTOWN MANHATTAN 21
Elijah Craig "Private Barrel", Cointreau,
Sweet Vermouth, Orange Bitters

PEACH PLEASE 18
Yellow Rose Bourbon, Peach Schnapps,
Fresh Lemon Juice, Peach Purée

JESSE'S MARGARITA 20
Patron Reposado, Jalisco Orange Liqueur,
Fresh Lime Juice, Amber Agave, Tajin Rim

SPICED LYCHEE 19
Haku Vodka, Soho Lychee Liqueur,
St. George Spiced Pear, Lime, Popping Bubbles

BLACK CHERRY LEMON DROP 18
Effen Black Cherry, Fresh Lemon Juice, Simple Syrup

TEXAS GRAPEFRUITINI 17
Ketel One Grapefruit Rose, St. Germain, Fresh Grapefruit Juice

WATERMELON BASIL MARTINI 16
Western Son Watermelon Vodka, Fresh Lemon Juice, Basil

ESPRESSO MARTINI 19
Smirnoff Vanilla, Licor 43, Espresso, Coffee-Brown Sugar Rim

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, Fresh Lime Juice
Pineapple Juice, Blueberry Purée, Tajin Rim

WHITE VESPER 17
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 IPA 7

SHINER BOCK 6

MODELO ESPECIAL 7

NEGRA MODELO 7

EIGHT LIGHT LAGER 7

STELLA ARTOIS 7

MILLER LITE 6

COORS LIGHT 6

MICHELOB ULTRA 6

BUDWEISER 6

DOS EQUIS LAGER 7

GUINNESS DRAUGHT 440ml 9

BUCKLER 6
Non Alcoholic