

appetizers & starters

SKILLET CORNBREAD

Whipped Butter / 8

QUESO CON PUERCO

Green Chili Pork / Red Pepper Relish / Cotija / Corn Chips / 11

KETTLE OF GREEN CHILI PORK STEW

Flour Tortillas / 12

GUACAMOLE

Cilantro / Corn Chips / 12

SHAVED BEEF TENDERLOIN CARPACCIO*

Arugula / Horseradish / Onion / Capers
Parmesan / Truffle Oil / 16

MUSSELS AND CHORIZO

House Made Chorizo / Cherry Tomatoes / Garlic
White Wine / Sourdough Toast / 18

BEEF FONDUE*

Beef Tenderloin / Roasted Butternut Squash
Sourdough Croutons / White Pepperjack Fondue / 20

"BIG ASS" SPICY MEATBALLS*

Smoked Tomato Marinara / Queso Oaxaca / Toast Points / 16

soups & salads

SPINACH CHICKEN WALDORF SALAD

Spit-Roasted Chicken / Spinach / Avocado / Grapes
Eggs / White Cheddar / Dates / Candied Walnuts
Apples / Sweet Onion Dressing / 16

ICEBERG BLT

Cherry Tomatoes / Blue Cheese / Bacon
Red Onion / Green Onion / Ranch Dressing / 10

CAESAR SALAD

Parmesan Cheese / Chile Croutons / 10

FRENCH ONION SOUP

Sourdough Croutons / Gruyere Cheese / Chives / 11

TORTILLA SOUP

Rotisserie Chicken / Avocado / Cotija
Cilantro / Tortilla Strips / 11

Roaring Fork



premium steaks from our grill

All Natural Black Angus Steaks
Specially Aged by Fred Linz in Chicago / Hand Cut in House
Served with Chipotle Herb Butter

8oz / 12oz FILET* 46/65

20oz RIBEYE* 56

18oz NEW YORK STRIP* 53

FOR TWO OR MORE:

50 DAY DRY AGED BONE IN RIBEYE* 4.5 / oz

50 DAY DRY AGED PORTERHOUSE* 4.5 / oz

50 DAY DRY AGED BONE IN NY STRIP* 4.5 / oz

RED TOP FARMS BERKSHIRE LONGBONE PORK CHOP*

Dry-Aged Chorizo Citrus
2.5 / oz

steak accompaniments

**SIDE OF BEARNAISE, AU POIVRE SAUCE,
OR CREAMY HORSERADISH** 5

MUSHROOMS AND ONIONS 5

BLUE CHEESE 5

specialties of the house

BIG ASS BURGER*

Applewood Bacon / Poblano Pepper / Cheddar / Chipotle Mayo
Lettuce / Tomato / Onions / Pickles / House Cut Fries / 18

BACON WRAPPED PORK TENDERLOIN*

Poblano Grits / Charred Corn / Cotija
Cilantro / Chipotle Balsamic Reduction / 26

RAINBOW TROUT

Sauteed Green Beans / Brown Butter / Fried Capers
Toasted Almonds / Grilled Lemon / 26

BEEF SHORT RIBS

Espresso Molasses "Shellac" / Roasted Brussel Sprouts
Poblano & Pepper Jack Cheese Grits / 50

BLACKENED REDFISH

Quinoa and Lentils / Smoked Tomatoes
Scallions / Chipotle Tabasco Butter / 36

CEDAR PLANK SALMON*

Apricot Teriyaki Glaze / Chilled Green Bean Salad
Soy Butter / 29

ROTISSERIE CHICKEN

Elgin Sausage Cornbread / Green Beans / Lemon Garlic Jus / 24

sides

TRUFFLE FRIES 11

SAUTEED ASPARAGUS 12

MEXICAN STREET CORN 9

BACON & ONION BRUSSELS SPROUTS 11

STEAK MUSHROOMS 9

GREEN CHILI MAC & CHEESE 10

WILTED SPINACH & ONIONS 9

MASHED POTATOES 9

POBLANO & PEPPER JACK CHEESE GRITS 9

cocktails

FAMOUS FROZEN MARGARITA

Tequila / Triple Sec / Lime / 9

**Add a Blood Orange, Blackberry, or Mango Swirl / 1*

FOUNDERS MARGARITA

Herradura Silver Tequila / Cointreau / Lime / Agave / 13

SPICY CUCUMBER MARGARITA

Dos Hombres Mezcal / Aloe Liqueur / Cointreau
Lime / Cucumber / Jalapeño / 16

24 CARROT GOLD

Socorro Reposado / Ginger / Carrot / Lemon / 14

IN THYME FOR SUMMER

Ketel One / Jalisco 1562 Orange Liqueur / Thyme
Lemon / Ginger / Honey / Ginger Beer / 14

MANGO TANGO

Don Julio Silver / Jalisco 1562 Orange Liqueur
Lime / Mango / Pineapple / Tajin Rim / 15

NAKED AND FAMOUS

Mezcal Union / Aperol / Chartreuse / Lime / 16

WHITE NEGRONI

Gray Whale Gin / Suze / Lillet / 15

SMOKED PENICILIN

Highland Park Whisky / Lemon / Ginger Simple
Honey / Laphroig Rinse / 17

BLOOD ORANGE OLD FASHIONED

Still Austin Bourbon / Simple Syrup / Blood Orange
Angostura & Orange Bitters / 15

LAVENDER HAZE

Empress Gin / Simple / Lemon / Lavender Bitters / 15

EASY PEASY LEMON BREEZY

Zephyr Gin / Butterfly Pea Flower / Lemon / Ginger Beer / 14

PAPER PLANE

Redemption Bourbon / Montenegro / Campari / Lemon / 16

beer

ABW PEARLSNAP 7 / AUSTIN EASTCIDER 7

DOS XX LAGER 7 / BLONDE BOMBSHELL 7

GUINNESS DRAUGHT 8 / STELLA ARTOIS 7

FIREMAN'S #4 7 / MCCONAUHAZE IPA 8

LIVE OAK HEFEWEISEN 7 / YUENGLING 7 / LONE STAR 5

FRESH KICKS HAZY IPA 7 / COORS LIGHT 5

FIRE EAGLE IPA 7 / MILLER LIGHT 5

BUD LIGHT 5 / MICHELOB ULTRA 6

SHINER BOCK 6 / STASH IPA 7 / HEINEREN O.O 6

Bottles and Cans only

wine

CHAMPAGNE & SPARKLING WINE

PRINCE DE LISE, Blanc de Blanc 10 / 38
RODERER ESTATE BRUT 90
LE MESNIL, Champagne Grand Cru Brut N/V 120
CAMILLE SAVÉS, Champagne, Grand Cru Brut, 2012 160

STILL AND SPARKLING ROSE

PRINCE DE LISE, Sparkling Brut Rose 10 / 38
RIVAROSE, BRUT PRESTIGE, Sparkling, France 14 / 56
MINUTY, Cotes De Provence, France 15 / 60
J VINEYARDS, Sparkling Rose, California 70
FERRARI, Trento, Brut Rose 80

SAUVIGNON BLANC

WHITEHAVEN, Marlborough, New Zealand 13 / 50
HONIG, Napa Valley 14 / 56
DUCKHORN, Napa Valley 76

CHARDONNAY

TAKEN, Napa Valley 10 / 40
FAMILLE PAQUET, Bourgogne, France 15 / 58
DAVIS BYNUM, Russian River Valley 15 / 58
ALEXANA TERROIR SERIES, Willamette Valley 17 / 66
STAGS LEAP WINERY, Napa Valley 72
THE PRISONER, Napa Valley 90
ROMBAUER, Carneros 100
JORDAN, Russian River Valley 105
SHAFFER RED SHOULDER RANCH, Napa Valley 120
PAUL HOBBS, Russian River Valley 130

WHITE VARIETALS

DR. HERMANN, Riesling 10 / 40
BRICCOTONDO, Moscato D'Asti, Italy 10/40
PALADIN, Pinot Grigio 11 / 44
ANTINOR VERMENTINO, Bolgheri, Italy 15 / 58
SANTA MARGHERITA, Pinot Grigio, Italy 70

PINOT NOIR AND BURGUNDY

HAHN, California 11 / 44
CLOUDLINE CELLARS, Willamette, Oregon 16/62
DUCKHORN MIGRATION, Sonoma 76
BELLE PENTE, Yahmill-Carlton 80
BELLE GLOS CLARK & TELEPHONE, Central Coast 90
MARTIN WOODS, Willamette, Oregon 110
FLOWERS, Sonoma 28 / 110
BERGSTROM 'CUMBERLAND RESERVE', Willamette 120
DOMAINE BACHELETE MONNOT, Bourgogne 140
DOMAINE SERENE, EVENSTAD RESERVE, Willamette 190

MERLOT

FREI BROTHERS RESERVE, Dry Creek, Sonoma 11 / 44
GAINEY VINEYARDS, Santa Ynez 16/62
EMMOLO, Napa Valley 80
DUCKHORN, Napa Valley 120
PEDESTAL BY MICHEL ROLLAND, Columbia Valley 140

CABERNET

DRUMHELLER, Washington 12 / 48
ANNABELLA, Napa Valley 15 / 58
SERIAL, Paso Robles 15 / 60
BERINGER, Knights Valley 18 / 70
AUSTIN HOPE, Paso Robles 85
MOUNT VEEDER, Mount Veeder 96
FAR NIENDE, Post & Beam, Napa Valley 25 / 100
FAUST, Napa Valley 30 / 120
FRANK FAMILY, Napa Valley 150
JORDAN, Alexander Valley 44 / 170
FEATHERS, by Randy Dunn, Columbia Valley 170
DUCKHORN, Napa Valley 180
HOWELL MOUNTAIN VINEYARDS, Howell Mountain 185
CAKEBREAD, Napa Valley 190
SILVER OAK, Alexander Valley 200
CAYMUS VINEYARDS, Napa Valley 210
TURNBULL RESERVE, Napa Valley 225
NICKEL & NICKEL 'VACA VISTA', Rutherford, Napa 250

BIG BLENDS, BORDEAUX, AND RED VARIETALS

DAOU 'PESSEMI' RED BLEND, Paso Robles 56
WILLIAM CHRIS MOURVEDRE, Texas High Plains 56
LUIGI BOSCA MALBEC, Mendoza Argentina 15/60
SALDO ZINFANDEL, California 18/72
LEVIATHAN, California 20/80
IL BRUCIATO TOSCANA, Red Blend 20/80
STOLPMAN VINEYARDS, Syrah, Ballard Canyon 80
FRANK FAMILY, Zinfandel, Napa Valley 90
STAGS LEAP PETITE SIRAH, Napa Valley 96
ABSTRACT, by Orin Swift, California 100
FAUSTINO GRAN RESERVA, Rioja, Spain 100
THE PRISONER, Napa Valley 26/100
DAMILANO, Barolo, Italy 28/108
DRAGON'S TOOTH, Trefethan, Napa Valley 120
CASTELLO DI VOLPAIA, Riserva, Chianti, Italy 120
SOLITUDE, Chateaneuf-du-Pape, France 130
ALTESINO, BRUNELLO, Tuscany, Italy 170
BÉLAIR-MONANGE, Bordeaux, France 180
PIO CESARE, Barolo, Italy 190
ANTINORI 'TIGNANELLO', Tuscany, Italy 300
QUINTESSA, Rutherford, Napa Valley *100 Rating* 425
OPUS ONE, Oakville, Napa Valley 550

CORAVIN SELECTION BY THE GLASS

DAMILANO, Barolo, Italy 28
FLOWERS, Pinot Noir, Sonoma Valley 28
FAUST, Napa Valley 30
JORDAN CABERNET, Alexander Valley 44