



"The Bohemian character and
adventurous spirit of the Fort Worth Circle
challenged the preconceived notion of
Southwestern art while engaging Texas
in a global aesthetic conversation."

Matthew Ward, Museum of the Southwest Curator

• COCKTAILS •

SPIRITED

Fashionista \$15

Tito's Handmade Vodka, Limoncello, Raspberry,
Lemon, Prosecco

That's Amore \$18

Lalo Blanco Tequila, Blood Orange, Lime, Amaretto

Bird's Eye View \$16

Blackland Gin, Cappelletti, Carpano Antica Formula Vermouth,
Strawberry, Pineapple, Toasted Peppercorn, Citrus

Portia's Garden \$18

The Botanist Gin, Thyme Syrup, Lime, Q Tonic

Paper Plane \$16

Sazerac Rye, Amaro Nonino, Aperol, Lemon

Camp Boulevardier \$18

Balcones Baby Blue Whiskey,
Carpano Antica Formula Vermouth, Campari

Aperol Spritz \$14

Prosecco, Aperol, Club Soda, Orange

Olive & Herb Martini \$16

Rosemary and Thyme-Infused Citadelle Gin, Lillet Blanc, Olive Juice

Mediterranean Vesper \$17

Bombay Sapphire Gin, Verità Italian Vodka,
St. George Basil Eau de Vie, Lillet Rose

• COCKTAILS •

SPIRITED

The Crescent Martini \$18

Belvedere Vodka, Dry Vermouth, Orange Bitters

Oaxaca Old Fashioned \$17

Bahnez Joven Mezcal, Altos Reposado Tequila, Agave Syrup,
Mole Bitters, Orange Bitters

Clarified Limoncello \$16

Cognac, Rye Whiskey, Lemon, Nutmeg, Black Tea, Whey

FREE-SPIRITED

Just in Thyme \$13

Ritual Gin Alternative, Thyme-Basil Syrup, Lemon,
Non-Alcoholic Lavender Bitters, Q Tonic

Mai Time To Shine \$13

Ritual Rum Alternative, Orgeat, Non-Alcoholic Orange Bitters

Blackberry Smash \$13

Ritual Whiskey Alternative, Blackberry, Mint, Lemon

• Wines by the Glass •

Sparkling WINES

Lallier Brut Champagne, FR, NV	\$23 \$110
Belstar Prosecco Veneto, IT, NV	\$11 \$50
Kir-Yianni 'Akakies' Sparkling Rosé 2022	\$14 \$65

Rose and White WINES BY THE GLASS

Daou Rose Paso Robles 2021	\$14 \$54
Wolffer Estate 'Summer in a Bottle' Côtes de Provence 2022	\$17 \$66
Astrolabe Sauvignon Blanc Marlborough NZ 2022	\$12 \$46
Peju Sauvignon Blanc North Coast 2022	\$15 \$58
Trefethen Estate Chardonnay Napa Valley 2021	\$15 \$58
Talbott 'Sleepy Hollow Vineyard' Chardonnay Santa Lucia Highlands 2021	\$19 \$74
Pra "Otto" Soave Veneto IT 2020	\$14 \$54
Langetwins Merrill Vineyards Chenin Blanc Clarksburg 2022	\$12 \$46
Stolpman Vineyards 'Uni' Roussanne Ballard Canyon 2021	\$16 \$62
Scarpetta Pinot Grigio Friuli-Venezia IT 2022	\$12 \$46
Gerard-Bertrand Orange Gold Languedoc 2021	\$15 \$58

• Wines by the Glass •

RED Wines by the Glass

Sokol Blosser 'Evolution' Willamette Valley 2022	\$14 \$54
Jax Vineyards 'Y3' Russian River Valley 2021	\$17 \$66
Antinori 'Peppoli' Chianti Sangiovese Blend Tuscany 2020	\$18 \$70
Renato Ratti Barbera D'Asti 2021 Piedmont 2021	\$14 \$54
Revelry Merlot Columbia Valley 2019	\$13 \$50
Torres Celeist Blue Crianza Ribera del Duero 2019	\$15 \$58
Tapiz "Alta Collection" Malbec Uco Valley 2019	\$13 \$50
Langetwins 'Midnight Reserve' Bordeaux Blend Lodi CA	\$16 \$62
Hedges Family Estate 'C.M.S.' Cabernet Sauvignon Colombia Valley 2019	\$13 \$50
Band of Vinters Cabernet Sauvignon Napa Valley 2019	\$21 \$82
William Chris Mourvedre Texas High Plains 2019	\$15 \$58

Beers

12oz bottle \$9

Coors Light

Modelo Especial

Shiner Bock

Revolver Blood & Honey

6666 Grit & glory Pilsner

6666 Grit & Glory Amber

Lagunitas IPA

Stella Artois

Angry Orchard Cider

Stella Artois Liberte (NA)

Draft \$9

Rahr and Sons 'Dagdum IPA'
American IPA

Fort Worth, TX

Martin House Brewing 'Friday IPA'
Tropical IPA

Fort Worth, TX

Cowtown Brewery 'Cold Fort Worth'
American Lager

Fort Worth, TX

Four Corners Brewing 'Heart of Texas'
Red Ale

Dallas, TX

Wild Acre Brewing 'Texas Blonde'
American Blonde Ale

Fort Worth, TX

Peroni Nastro Azzurro
Pale Lager

Rome, Italy

• FOOD •

Portobello and Asparagus "Fries" \$16

Confit Garlic & Lemon Aioli

Rotating Oysters \$4 EA

Seasonal Mignonette

Marinated Olives \$14

Tangerine, Calabrian Chile, Confit Garlic

Fries \$8

Parmesan & Rosemary

Spiced Marcona Almonds \$14

Cumin, Oregano, Honey Powder

Dry Aged Beef Tartare \$22

Charred Onion Mayo, Chive, House Chips

Cheese Board \$32

Three Cheeses, Padrone Pepper & Butternut Squash Mostarda, Grapes,
Olives, Oives, House Pickles, Local Honey Comb, and Lavash

Charcuterie \$36

Three Cured Meats, Padrone Pepper & Butternut Squash Mostarda, Grapes,
Olives, Oives, House Pickles, Local Honey Comb, and Lavash

Emilia's Burger \$24

Prime Beef Patty, Fontina Cheese, Crispy Porchetta,
Balsamic Caramelized Onions, Heirloom Tomato, Bibb Lettuce,
Roasted Garlic Aioli, Brioche Bun, Rosemary & Parmesan Fries

