



BILL OF FARE

KITCHEN OPEN UNTIL 2AM

SOUPS - SALADS - SANDWICHES

Mama's Gulyás ----- 6.5

A traditional spicy Hungarian beef soup, mixed with onions, peppers, potatoes, celery root, carrots, garlic & paprika

Daily Market Salad ----- Market Price

Picked fresh daily from the farmer's market

Grilled Cardini ----- 8

Grilled baby romaine heart, pepper & garlic torn croutons, grana padano cheese, and a splash of Aventinus dressing

S&M Salad ----- 9

Baby spinach, strawberries, baby bella mushrooms, Paula's goat cheese, spice roasted Texas pecans, smoked bacon, and maple bourbon balsamic

Black & Bleu Salad ----- 14

Blackened flank steak, sliced atop mixed greens, grilled Texas peaches, Gose drunken red onion, and Paula's Deep Ellum blue cheese crumble

No Reggie ----- 9.5

Chipotle and citrus brined chicken, avocado, baby spinach roasted tomatoes, Gose drunken red onion & Hungarian swiss on a ciabatta bun. Add smoked bacon \$1.50

The Deadwood ----- 12

Thin sliced marinated flank, marzano & sherry chutney, mixed greens & Paula's smoked mozzarella on La Segunda Cuban Bread

Csavargó ----- 10

Pork belly and Gyulai Hungarian scout sausage, shredded greens, house pickled jalapeños, tomatoes, & bearded bitch mustard, on a panini bâtard.

Damn Burger ----- 11

8oz short rib & brisket blend, 4 year aged Widmer cheddar, lettuce, tomato, onion, mason pickles, on a Challah bun
Add farm fresh egg or pecan smoked bacon \$1.50. Pink or Done Specialty meat or cheese \$2.00

SHARED PLATES & SIDES

Cured - Pickled - Preserved ----- 17

Your choice of five cured meats and/or specialty cheeses, paired with our house fixings

Meats

- Gyulai Hungarian Sausage: traditional Hungarian sausage with garlic, paprika, caraway, and black pepper
- Smoked Pork Rib: Cold smoked pork ribs from Bende.
- Olli Calabrese: spicy pork salami with cayenne, fennel, paprika
- Mousse Royale Sauternes: goose liver, with cépes, sauternes
- Duck Salami: French style salami, with red wine and peppercorn

Cheeses

- Bellwether Pepato (Sonoma, California): Semi firm raw ewe's milk
- Saint Rocco Triple Creme (Benton Harbor, Michigan): Soft ripened cow's milk
- Fleur de Maquis (France): Semi-firm sheep's milk w/ wild herbs, peppers, and juniper berries
- Oveja al Brandy (Spain): cured sheep, full bodied, brandy aroma
- Deep Ellum Blue (Dallas, Texas): Earthy, robust and complex bleu from - Mozzarella Co.
- Smoked Mozzarella (Dallas, TX): Smoked with pecan shells at the Mozzarella Co.
- Hoja Santa (Dallas, TX): Goat cheese wrapped with hoja santa, sassafras, & mint. Made at Mozzarella Co.

Lángos ----- 4

Deep fried Hungarian flat bread served with side of Körözött, sour cream, and garlic spread. Specialty meat or cheese \$2.00

Cactus Fries ----- 5

Breaded nopalitos fried golden brown, served with smoked ancho romesco

Pork Belly Fritters ----- 6

Pork belly, funnel cake, & Aperol orange sauce

Darkwing Drums ----- 12

Five duck wings, deep fried & tossed in mango-peach chili sauce. Served with daikon slaw

Charred Pulpo ----- 13

Octopus simmered in white wine and Spanish spices, then basted and charred.

House Fries 3 Brussel Sprouts 5.5 Papa Brava 5

Cheese Spaetzle 4 Side Salad 4

ENTREES

Chicken Paprikás ----- 16

Fresh local airline cut with lollipop drum slow simmered in Hungarian spices. Served on brown butter spaetzle

Angostura Seared Coulotte ----- 15

8oz coulotte steak seared with angostura, sea salt, & cracked pepper. A la carte side

Carthusian Pesto Mahi ----- 17

8oz Mahi served with cilantro pecan pesto and dusted with Green Chartreuse
Side served a la carte

DESSERTS

Herman & Marshall Old Fashioned Ice Cream ----- 6

HOUSE COCKTAILS

- BONNIE & CLYDE ----- \$11
old grandad, old overholt rye, chamomile demerara, smoked cedar,
laphraoig rinse, orange & angostura bitters.
- VULGAR DISPLAY OF SOUR ----- \$12
ford's gin, byyrh, lime, honey, cilantro, celery, cucumber, paprika
- LAST CARESS ----- \$12
unicum, amargo angostura, old overholt rye, orgeat, lemon, egg white
- LULU CLAVO ----- \$10
siembre azul blanco, del maguey vida, lime agave, jalapeno, nopales
cactus, hellfire bitters.
- LONE GUNMAN ----- \$8
titos vodka, aperol, lemon, claret syrup, blackberry, mint.
- STAGGER LEE ----- \$9
fernet branca, cynar, lemon syrup, acid phosphate, soda
- RUBY'S REVOLVER ----- \$8
old grandad, lemon, house grenadine, house ginger juice, angostura
bitters, strawberry, mint, soda.
- TRINITY PEACH ----- \$8
herman and marshall bourbon, texas honey, peach cream.
- SPEAK OF THE DEVIL ----- \$11
pisco porton, slivovitz plum, lime simple, egg white, chuncho bitters,
& pedro ximenez port

MORE COCKTAILS COMING SOON!!

LEAVE IT TO US

CHOOSE A BASE SPIRIT

CHOOSE A FLAVOR

CHOOSE A STYLE

BOILERMAKERS

- OLD BASTARD ----- \$6.5
Old Milwaukee & Old Grandad
- DAN IT TO HELL ----- \$7
Schlitz & Old Grandad
- BROWN OUT ----- \$8
Pearl Light & Fernet Branca
- THE NAKED VARGAS ----- \$8
Modelo & Well Mezcal
- PETER UNCUT ----- \$10
Unicum & Pivo Pils
- LEMASTER BLASTER ----- \$10
Cider & Grand Marnier

OTHER

- Mocktails ----- \$6
- House made Sodas ----- \$4
Strawberry
Raspberry
Orange
Grapefruit
Lime
Lemon
- Classic Soda Bottles ----- \$4
Coke
Diet Coke
Sprite
Dr Pepper
Saint Arnold's Root Beer
- Iced Tea ----- \$2.5
- Espresso or Latte ----- \$3.5
- Iced Coffee ----- \$4.5

BEER

DRAUGHTS BOTTLES CANS & BOMBERS

DRAUGHTS

Boulevard Tank 7	-\$8
Bishop Cideways	-\$6
Community Public Ale	-\$6
Destihl Counter Clockweisse	-\$6
Founder's Nitro Oatmeal Stout	-\$6
Independence Stash IPA	-\$7
Lakewood Zomer Pils	-\$7
Live Oak Hefeweizen	-\$6
Martin House Cellerman's Reserve IPA	-\$6.5
Odell Cutthroat Porter	-\$6
Peticolas Velvet Hammer	-\$6
Squatters Hop Rising Double IPA	-\$7

AMERICAN BOTTLES & CANS

LIGHT & CRISP

Austin Eastcider	-\$6
Deep Ellum Dallas Blonde	-\$6
Southern Star Bombshell Blonde	-\$6
O'Mission Lager (Gluten Free)	-\$6
Ranger Creek Oatmeal Pale Ale	-\$6
Six Point Sweet Action Wheat Pale Ale	-\$6
Oasis Slow Ride	-\$5

WHEAT

Lakewood Rock Ryder Rye Wheat	-\$6
Wasatch Apricot Hefeweizen	-\$5

HOP HEAVY

Ballast Point Sculpin Double IPA	-\$7
Clown Shoes Space Cake 22oz	-\$12
Community Mosaic IPA	-\$6.5
Deep Ellum IPA	-\$6
Founder's Centennial IPA	-\$6
He'Brew Lenny's RIPA	-\$8
Odell IPA	-\$6
Odell Myrcenary Double IPA	-\$9
Oasis Meta Modern Session IPA	-\$5
Saint Arnold's Endeavor Double IPA	-\$15

AMBER & MALT

Anchor Steam	-\$6
Rogue XS Old Crustacean Barleywine 26oz	-\$30

SOUR

Destihl Here Gose Nothing	-\$7
Six Point Jammer	-\$6

DARK & ROASTED

Anderson Valley Barney Flats Oatmeal Stout	-\$6
Lakewood Temptress	-\$7
Maui Coconut Porter	-\$7
Uinta Dubee	-\$7

CLASSIC AMERICAN

Lone Star	-\$3
Budweiser	-\$4
Coors Original	-\$4
Miller High Life	-\$3.5
Pearl Light	-\$3
Old Milwaukee	-\$2.5
Pabst Blue Ribbon	-\$3
Schlitz	-\$3

BELGIAN STYLE & FARMHOUSE

Boulevard Sixth Glass	-\$8
Community Wit	-\$6
Firestone & Walker Pivo Pils	-\$6
Great Divide Collette Farmhouse Saison	-\$6
Lakewood Hopp Trapp	-\$6
Prairie Gold	-\$19
Real Ale Devil's Backbone Tripel	-\$5

IMPORTS

Aecht Schlenkerla Rauchbier Urbock	-\$18
Baladin Nora	-\$16
Clausthaler - N/A	-\$6
Hitachino Nest White Ale	-\$8
Lindenman's Framboise	-\$12
Lindenman's Pomme	-\$12
Modelo	-\$4
Petrus: Flanders Oud Bruin Ale	-\$11
Westmalle Trappiste Tripel	-\$11
Rochefort 6 Trappiste Dubbel	-\$12
Rodenbach Grand Cru: Flanders Red Ale	-\$25
Samuel Smith Organic Chocolate Stout	-\$8
Samuel Smith Apricot Ale 20oz	-\$12
Samuel Smith Organic Cherry Ale 20oz	-\$12
Schneider Aventinus	-\$11
Unibroue La Fin Du Monde	-\$8
Weihenstephaner Hefeweizen	-\$8
Wells Banana Bread Ale	-\$7

WINE

REDS

Chateau Recougne Bordeaux ----- \$9 ---- \$34
Fleshy and robust, full of ripe black fruit, and hints of mocha, smoke and toast.

Freakshow Cabernet Sauvignon ----- \$9 ---- \$34
Explosively fruity, fruit bomb style, dense purple creme de cassis, licorice and cedar notes

Joel Gott Zinfandel ----- \$10 --- \$38
Roasted plum and blackberry jam with hints of sweet spices

Goldschmidt Merlot ----- \$9 ---- \$34
rich and stony with touches of vanilla, savory coffee and spice sinewy

Egri Bikaver (Bull's Blood) ----- \$7 ---- \$26
robust and elegant dry red wine aged in barrels stored in volcanic stone cellars of Hungary

WHITES

Drylands Sauvignon Blanc ----- \$7 ---- \$26
Palate is rich and mouth-filling, with passionfruit and citrus notes

Nicolas Perrin Viognier ----- \$9 ---- \$34
aromatic, crisp, with notes of citrus and white flower

Ventana Chardonnay ----- \$7 ---- \$26
Light and fresh, with notes of pineapple mango, gala apple and pear

Royal Tokaji ----- \$9 ---- \$34
Elegant and finely detailed with a waft of smoke behind white grapefruit melon and traces of spice

Riff Pinot Grigio ----- \$7 ---- \$26
Bright yellow green tint, with apple and peach notes

BUBBLES

Gloria Ferrer Blanc de Blanc ----- \$9
Creamy clean and refreshing with flavors of granny smith apples, lemongrass, brioche, and vanilla creme.

Gruet Brut ----- \$8
Crisp full bodied, with spicy tropical fruit, green apple, and grapefruit

Gruet Brut Rose ----- \$8
Bright and floral with hints of strawberry, raspberry, and cherry

FORTIFIED WINES

Bonal Gentiane Quina ----- \$4 ----- \$8

Byrrh- ----- \$4 ----- \$8

Lillet Blanc ----- \$4 ----- \$8

Lillet Rouge ----- \$4 ----- \$8

Carpano Antica ----- \$7 ----- \$14

Carpano Punt E Mes ----- \$4 ----- \$8

Cocchi Americano ----- \$4 ----- \$8

Suze Saveur D'autrefois ----- \$4 ----- \$8

Dolin Rouge ----- \$3 ----- \$6

Dolin Blanc ----- \$3 ----- \$6

Dolin Dry ----- \$3 ----- \$6

Nigori Sake ----- \$3 ----- \$6

TF: Gran Glassico Quinquina- ----- \$7 ----- \$13

SPIRIT LIST

RYE WHISKEY	1OZ	1.5OZ
Bulleit - - - - -	\$4.5 - - - -	\$7
Colonel EH Taylor 100 - - - - -	\$11 - - - -	\$17
Goerge Dickel - - - - -	\$4 - - - -	\$6
Herman & Marshall - - - - -	\$9 - - - -	\$13
KGB Taos Lightning - - - - -	\$9 - - - -	\$13
Michter's - - - - -	\$9 - - - -	\$13
Old Overholt - - - - -	\$4 - - - -	\$6
Rittenhouse 100 Proof - - - - -	\$5 - - - -	\$7
Sazerac 6yr Rye - - - - -	\$5 - - - -	\$7
Templeton - - - - -	\$8 - - - -	\$12
Whistlepig - - - - -	\$13 - - - -	\$16

BOURBON

Balcones True Blue - - - - -	\$9 - - - -	\$12
Black Maple Hill - - - - -	\$8 - - - -	\$11
Booker's - - - - -	\$10 - - - -	\$14
Buffalo Trace - - - - -	\$5 - - - -	\$6
Colonel EH Taylor - - - - -	\$8 - - - -	\$10
Eagle Rare 17yr - - - - -	\$6 - - - -	\$8
Elijah Craig 12yr - - - - -	\$6 - - - -	\$8
Four Roses Small Batch - - - - -	\$6 - - - -	\$8
Garrison Brothers 2013 - - - - -	\$13 - - - -	\$17
Herman & Marshall - - - - -	\$8 - - - -	\$10
Makers Mark - - - - -	\$6 - - - -	\$8
Michter's Small Batch - - - - -	\$9 - - - -	\$11
Old Charter - - - - -	\$3 - - - -	\$5
Old Granddad - - - - -	\$3 - - - -	\$5
Ranger Creek 36 - - - - -	\$7 - - - -	\$9
Witherspoon 100 - - - - -	\$8 - - - -	\$10

SCOTCH

Aberlour A' Bunadh - - - - -	\$15 - - - -	\$18
Auchentosen 12yr - - - - -	\$8 - - - -	\$10
Balvenie 12yr Doublewood - - - - -	\$10 - - - -	\$12
Balvenie 15yr Sherry Cask - - - - -	\$15 - - - -	\$17
Balvenie 17yr Madeira Cask - - - - -	\$21 - - - -	\$30
Caol Ila 12yr - - - - -	\$10 - - - -	\$13
Cragganmore 12yr - - - - -	\$9 - - - -	\$14
Famous Grouse - - - - -	\$4.5 - - - -	\$6
Glenfiddich 15 - - - - -	\$11 - - - -	\$16
Glenfiddich 18yr - - - - -	\$19 - - - -	\$29
Glengoyne 12yr - - - - -	\$9 - - - -	\$13
Glenkinchie - - - - -	\$8 - - - -	\$12
Glenlivet 12yr - - - - -	\$7 - - - -	\$11
Glenlivet 15yr French Oak - - - - -	\$11 - - - -	\$15
Glenmorangie Quinta Ruban - - - - -	\$9 - - - -	\$13
Highland Park 12yr - - - - -	\$9 - - - -	\$13
Laphroaig 10yr - - - - -	\$8 - - - -	\$12
Lagavulin 16yr - - - - -	\$14 - - - -	\$19
Macallan 12yr - - - - -	\$10 - - - -	\$13
Macallan 15 Fine Oak - - - - -	\$15 - - - -	\$17
Monkey Shoulder - - - - -	\$6.5 - - - -	\$9
Oban 14yr - - - - -	\$13 - - - -	\$19
Old Pulteney - - - - -	\$7 - - - -	\$9
Springbank 10yr - - - - -	\$10 - - - -	\$15
Sheep Dip - - - - -	\$7 - - - -	\$10

SPIRITS CONTINUED

IRISH WHISKEY	1OZ	1.5OZ
Jameson - - - - -	\$5 - - - -	\$6.5
Jameson 12yr - - - - -	\$10 - - - -	\$12
John L Sullivan - - - - -	\$4 - - - -	\$6
Knappogue 12yr - - - - -	\$7 - - - -	\$10
Midleton Rare - - - - -	\$24 - - - -	\$35
Powers - - - - -	\$4 - - - -	\$6
Red Breast - - - - -	\$10 - - - -	\$14
Tyrconnell - - - - -	\$7 - - - -	\$9

OTHER WHISKEY

Amrut Fusion - - - - -	\$13 - - - -	\$16
Jack Daniels - - - - -	\$4.5 - - - -	\$6.5
Crown Royal - - - - -	\$5 - - - -	\$7
Forty Creek - - - - -	\$4 - - - -	\$6
Nikka Taketsuru 12yr - - - - -	\$10 - - - -	\$14
TX Blend - - - - -	\$6 - - - -	\$9
Yamazaki 12yr - - - - -	\$12 - - - -	\$16

GIN

	\$5	\$7
Aviation - - - - -	\$8 - - - -	\$11
Barr Hill Reserve Tomcat - - - - -	\$5 - - - -	\$8
Bluecoat Gin - - - - -	\$6 - - - -	\$8.5
Bols Genever - - - - -	\$4 - - - -	\$6
Broker's English Dry Gin - - - - -	\$3 - - - -	\$5
Seagram's - - - - -	\$5 - - - -	\$7
Hayman's Old Tom Gin - - - - -	\$5 - - - -	\$8
Hendrick's - - - - -	\$4 - - - -	\$7
Junipero - - - - -	\$6 - - - -	\$8
Plymouth - - - - -	\$5 - - - -	\$7
Ransom Dry Gin - - - - -	\$5 - - - -	\$7
Tanqueray - - - - -	\$6 - - - -	\$8
St. George Rye Gin - - - - -	\$6 - - - -	\$8
Uncle Val's Botanical Gin - - - - -	\$5 - - - -	\$7
Waterloo - - - - -	\$6 - - - -	\$8
Waterloo Antique Barrel Aged - - - - -		

RUM

Appleton Est. V/X - - - - -	\$4 - - - -	\$6
Bacardi Heritage - - - - -	\$4 - - - -	\$6
Brugal Anejo - - - - -	\$4 - - - -	\$6
Flor De Cana 4yr - - - - -	\$4 - - - -	\$6
Gosling Black Seal - - - - -	\$4 - - - -	\$6
Mount Gay Barbados Black Rum - - - - -	\$4 - - - -	\$6
Pecan Street Rum - - - - -	\$5 - - - -	\$7
Pusser's Navy Rum - - - - -	\$4 - - - -	\$6
Rhum, J.M. VSOP - - - - -	\$4 - - - -	\$6
Rhum, J.M. White - - - - -	\$4 - - - -	\$6
Sailor Jerry Spiced Rum - - - - -	\$4 - - - -	\$6
Ypioca Cachaca Prata - - - - -	\$4 - - - -	\$6

SPIRITS

AGAVE

BLUE AGAVE TEQUILA	10Z	1.50Z
Casa Dragones	\$11	\$13
Casamigos Blanco	\$8	\$10
Casamigos Reposado	\$9	\$11
Corralejo Reposado	\$6	\$8
Correlejo Anejo	\$7	\$10
Corazon Sazerac Rye Anejo	\$14	\$20
Herradura Silver	\$6	\$8
Hussong Reposado	\$7	\$9
Patron Silver	\$8	\$11
Siembra Azul Blanco	\$7	\$9
Siembra Azul Reposado	\$8	\$10
Siete Leguas Reposado	\$6	\$12
Siete Leguas Anejo	\$10	\$15
Seleccion 1414 either Anejo	\$10	\$13
Tres Pesos	\$3	\$5

MEZCAL

Del Maguey Minero	\$12	\$14
Del Maguey Vida	\$7	\$9
Wahaka Reposado Con Gus	\$8	\$10
Mezcal Vago Elote	\$10	\$12
Los Amantes Resposado	\$11	\$13
Illegal Joven	\$10	\$12
Illegal Reposado	\$13	\$15
Pierde Almas Mezcal Weber	\$11	\$13
Sombra	\$8	\$10
Monte Alban Reposado	\$3	\$5

BRANDY & EAU DE VIE

Ansac VS	\$4	\$6
Gran Duque D'Alba	\$9	\$11
Laird's Applejack	\$4	\$5
Luxardo Maraschino	\$6	\$8
Pierre Ferrand Original 1840	\$8	\$10
Pisco Porton	\$6	\$9
Slivovitz: Pecsetes Plum	\$6	\$8
Remy Martin VSOP	\$8	\$10
Schladerer Himbeergeist	\$7	\$10
Sempe 1965 Armagnac	\$70	\$100
Stroh Obstler	\$6	\$8

VODKA

Grey Goose	\$6	\$9
Ketel One	\$5	\$8
Monopolawa	\$3	\$5
Titos	\$4	\$6
Wodka	\$3	\$5

AMAROS & HERBAL SPIRITS

	10Z	1.50Z
Aalborg Akvavit	\$4	\$5
Amargo Angustura Vallet	\$6	\$9
Amaro Nonino	\$9	\$12
Aperol	\$5	\$7
Averna	\$6	\$8
Batavia Arrack Van Oosten	\$6	\$8
Becherovka	\$5	\$7
Benedectine	\$7	\$10
Branca Menta	\$6	\$8
Campari	\$5	\$7
Chartreuse Green	\$9	\$13
Chartreuse Yellow	\$9	\$13
Chartreuse Green VEP	\$21	\$31
Cynar	\$5	\$7
Fernet Branca	\$5	\$7
Fernet Vallet	\$5	\$7
Herbsaint	\$4	\$6
Jagermeister	\$5	\$7
Malort	\$5	\$7
Mata Hari	\$7	\$10
Meletti	\$4	\$6
Pernod Absinthe	\$12	\$14
Pimm's No. 1	\$4	\$6
Ramazotti	\$4	\$6
Strega	\$6	\$8
Unicum	\$5	\$7
Vieux Pontarlier Absinthe	\$11	\$13
Zirbenz Stone Pine Liqueur	\$8	\$10

OTHER LIQUEURS

Borgetti Coffee Liqueur	\$4	\$6
Cherry Heering	\$5	\$7
Cointreau	\$7	\$9
Creme Yvette	\$8	\$10
Di Saronno Amaretto	\$5	\$7
Drambuie	\$7	\$9
Fireball	\$4	\$6
Frangelico	\$5	\$7
Galliano	\$6	\$8
Godiva Original	\$6	\$8
Goldschlager	\$5	\$7
Grand Marnier	\$6	\$8
Mathilde Cassis	\$4	\$6
Mathilde Framboise	\$4	\$6
Mathilde Peche	\$4	\$6
Pierre Ferrand Dry Curacao	\$5	\$7
Plymouth Sloe Gin	\$5	\$7
R&W Creme de Violette	\$5	\$7
Rumplemintz	\$5	\$7
St. Elizabeth Allspice Dram	\$5	\$7
St. Germain Elderflower	\$7	\$9
Tempus Fugit Creme De Cacao	\$6	\$8
Tempus Fugit Creme de Menthe	\$6	\$8
Tempus Fugit Creme De Noyaux	\$7	\$9
Tuaca	\$5	\$7
Velvet Falernum	\$4	\$6