

3908 CEDAR SPRINGS DALLAS, TEXAS 214 559 4470

Executive Chef: Michael Watkins

Chef de Cuisine: Kelly Burton

Sous Chef: Candice Nunez

General Manager: Eric O'Connor



### *Small Plates*

Soup of the Day 5.

Garlic Truffle Hummus, Pita 9.

– Add Fresh Vegetables 3.

Cheese Plate:

Choice of one 7. two 13. or all three 19.

Charcuterie Plate:

Prosciutto, Bresaola, Cappacollo, Olives,  
House Pickled Vegetables, Balsamic Onions, Grilled Bread 9.

Ahi Tuna Salad 12.

Arugula, Radish, Tomato, Avocado, Soy Ginger Dressing

Winslow's Salad 9.

Mixed Greens, Bacon, Candied Pecans, Dried Cranberry, Granny Smith Apple,  
Goat Cheese, Apple Cider Vinaigrette

– Add Chicken 5. – Add Shrimp 7.

Caprese 7.

Tomato, Hand Pulled Mozzarella, Basil, Balsamic Reduction, Truffle Oil

Grilled Asparagus, Shaved Hard Boiled Egg, Sherry Walnut Vinaigrette 7.

House made Chorizo, Tomato-Roasted Garlic Spread, Grilled Bread 7.

Steamed Mussels, Red Curry-Coconut Broth 10.

Grilled Prawns, Smoked Paprika Aioli, Salsa Verde, Toasted Almonds 13.

### *Signature Pizzas*

Jim Bowie: BBQ Chicken, Smoked Cheddar, Jalapeño, Applewood Smoked Bacon, with BBQ Sauce 14.

Margherita: Oven Roasted Tomato, Fresh Basil, Parmesan Cheese, Hand Pulled Mozzarella 14.

Pepperoni: Tomato Sauce, Mozzarella and Parmesan 12.

Veggie: Mushrooms, Bell Pepper, Onions 12.

### *Hand Crafted Sandwiches, with Choice of Side*

Bacon, Wine Poached Figs, Goat Cheese, Pickled Red Onion 10.

Wild Mushrooms, Fresh Mozzarella, Romesco, Oven Roasted Tomatoes 10.

Rosemary Roasted Pork Loin, Fresh Mozzarella, Salsa Verde, Caramelized Onions 10.

Roasted Chicken Salad, Dried Cranberries, Toasted Almonds, Arugula, Tomato 10.

Triple Cheese– Chef's Choice 10.

### *Sides*

Toasted Orzo and Roasted Vegetable Salad 4.

Herbed Potato Salad, Bacon, Mayo 4.

Petit Salad, White Balsamic, Extra Virgin Olive Oil 4.

### *Dessert*

Crème Brulee 7.

Chocolate Budino 7.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering.

	GLASS	BOTTLE
<b>2013 A To Z Pinot Gris</b> , Rogue, Columbia & Willamette Valley, OR	10.	36.
<b>2013 Abbazia di Novacella Pinot Grigio</b> , Trentino-Alto Adige, Italy	14.	52.
<b>2014 Mohua Sauvignon Blanc</b> , Marlborough, New Zealand	9.	34.
<b>2013 Laird "Big Ranch" Sauvignon Blanc</b> , Napa Valley, CA	13.	48.
<b>2013 Franciscan Estate Chardonnay</b> , Napa Valley, CA	10.	36.
<b>2012 Chanson Pere &amp; Fils-Bourgogne Vire-Clesse Chardonnay</b> , Burgundy, France	12.	44.
<b>2013 Sonoma Cutrer Chardonnay</b> , Russian River Valley, CA	14.	52.
<b>2013 Dr. Loosen "Dr. L" Riesling</b> , Bernkastel, Germany	8.	30.
<b>2014 Left Coast Cellars White Pinot Noir</b> , Willamette Valley, OR	15.	56.
<b>2014 Château Goudichaud Rosé</b> , Bordeaux, France	9.	32.
<b>2013 Belle Glos "Meiomi" Pinot Noir</b> , Central Coast, CA	12.	44.
<b>2012 Erath Pinot Noir</b> , Oregon	13.	48.
<b>2010 Heartland Shiraz</b> , Langhorne Creek, Australia	12.	44.
<b>2012 Peachy Canyon "Westside" Red Zinfandel</b> , Paso Robles, CA	12.	46.
<b>2012 Decero Malbec</b> , Mendoza, Argentina	10.	36.
<b>2011 Healdsburg Ranches Merlot</b> , Healdsburg, CA	9.	34.
<b>2011 LangeTwins Cabernet Sauvignon</b> , Lodi, CA	10.	36.
<b>2010 Trefethen Cabernet Sauvignon</b> , Napa Valley, CA	20	80.
<b>2012 Hahn Winery Meritage</b> , Central Coast, CA	12.	44.
<b>2008 Château Larose Trintaudon Bordeaux</b> , Haut Médoc, France	13.	50.
<b>2011 Luiano Chianti Classico</b> , Tuscany, Italy	12.	44.
<b>2012 Bodegas Volver La Mancha Tempranillo</b> , La Mancha, Spain	11.	40.
<b>NV Gloria Ferrer Sonoma Brut</b> , Sonoma, CA	9.	32.
<b>NV Cavicchioli 1928 Prosecco Extra Dry</b> , Veneto, Italy	10.	36.
<b>NV CJR Rosé of Malbec Sparkling</b> , Mendoza, Argentina	12.	46.
<b>NV Pommery POP Champagne</b> , Champagne, France	(split)	15.
<b>NV Veuve Clicquot Brut Yellow Label Champagne</b> , Champagne, France		105.
<b>NV Billecart-Salmon Rosé</b> , Champagne, France		140.
<b>Taylor Fladgate 10 yr Tawny Port</b> , Vila Nova de Gaia, Portugal	11.	
<b>Vesper and Violette</b> 11. Vodka, Gin, Lillet Blanc, Crème de Violette, House Made Blueberry Bitters, Lemon Twist		
<b>Ruby and Ginger</b> 11. Ruby Red Vodka, Lemon, Simple Syrup, House Made Orange Chamomile Bitters, Soda, Crystallized Ginger		
<b>Basiltini</b> 11. Gin or Vodka, Basil, Cucumber, Jalapeño, Lime, Lemon, Simple Syrup		
<b>Strawberry Gimlet</b> 11. Vodka, Strawberry, Lime, Strawberry Balsamic Simple Syrup, House Made Cherry Peppercorn Bitters		
<b>Hibiscus in Italy</b> 11. Prosecco, Hibiscus Simple Syrup, St. Germaine, Wild Hibiscus Flower, House Made Orange Chamomile Bitters		
<b>Summer Old Fashioned</b> 11. Rye Whiskey, Thyme Simple Syrup, House Made Peach Bitters, House Made Cherry Peppercorn Bitters, garnished with Lemon Expression		
<b>Blueberry Smash</b> 11. Bourbon, Blueberry, Lemon, Mint, Simple Syrup, House Made Blueberry Bitters		
<b>Velvet 75</b> 11. Gin, Falernum, Lemon, Champagne		
<b>Moscow Mule</b> 11. Vodka, Lime, Ginger Beer, Ginger Simple Syrup		
<b>White Sangria</b> 11. Pinot Gris, Vodka, St. Germaine, Lemon, Lime, Soda, House Made Peach Bitters		



WINE • MARTINI'S • CRAFT COCKTAILS