

BEVERAGES



THE CLASSICS | 18

PAPER PLANE

Four Walls, Aperol, Amaro
Nonino, lemon

NEGRONI

Spring 44 Gin, Campari,
Carpano Antica Formula

HEMINGWAY DAIQUIRI

Bacardi Silver, Luxardo Maraschino
liqueur, lime, grapefruit

FRENCH 125

Hennessy VS, lemon, sugar, bubbles

TOMMY’S MARGARITA

Patron Blanco, lime, agave

BLOOD & SAND

Johnnie Walker Black,
Carpano Antica Formula,
Cherry Heering, orange

DIRTY MARTINI

Ketel One, Filthy olive brine,
Carpano dry vermouth

ICED IRISH COFFEE

Four Walls Whiskey, Black Irish
Salted Caramel, Borghetti coffee
liqueur, cold brew, sugar

TEQUILA ESPRESSO
MARTINI

Lobos 1707, Borghetti coffee
liqueur, cold brew, sugar



WINES

SPARKLING

	BTG	BTB
Les Allies Sparkling Brut, NV, FRA	15	65
Domaine Carneros Brut, NV, CA	20	90
Veuve Ambal Cremant Cuvée Rosé, Burgundy, FRA	17	77
Giuliana Prosecco, Veneto, IT	16	72
Moët & Chandon Brut Impérial, Champagne, FRA 187ml	30	
Moët & Chandon Brut Rosé Impérial, Champagne, FRA 187ml	35	

WHITE

Banfi San Angelo Pinot Grigio, Tuscany, IT	15	68
Emmolo Sauvignon Blanc, Napa, CA	15	68
Matanzas Creek Chenin Blanc, CA	16	72
J. De Villebois Pouilly-Fume, Loire, FRA	18	81
Jordan Chardonnay, Russian River Valley, CA	19	85
Feudi di San Gregorio Greco di Tufo, Campania, IT	16	72
La Fete du Mediteranee Blanc, FRA	16	72

ROSÉ

Rose Gold Rosé, Provence, FRA	15	68
Spade & Sparrows Rosé, CA	15	68
Chateau D’esclans ‘Whispering Angel,’ Provence, FRA	17	77

RED

Miguel Torres Cordillera, Cabernet Sauvignon, Maipo Valley, Chile	15	68
Siduri, Pinot Noir, Willamette Valley, OR	17	77
Caymus The Walking Fool Red Blend, Suisun Valley, CA	16	72
Giovanni Rossa, Langhe Nebbiolo, Piedmont, IT	21	95
Famille Perrin Côtes du Rhône Village Rouge, Rhône Valley, FRA	15	68
Il Poggione Rossi di Toscana, Tuscany, IT	15	68
La Fete du Rouge, Provence, FRA	20	90



Zero-Proof

DON’T WANNA CRY | 18

CleanCo Clean G, grapefruit, elderflower,
orange, lemon, Fever Tree tonic water

HEINEKEN 0.0 | 7 GUINNESS 0.0 | 8 STELLA ARTOIS 0.0 | 7

ATHLETIC BREWING COMPANY RUN WILD IPA | 7

ALLIGATOR TEARS | 18

Lyre’s Agave Blanco, watermelon,
pineapple, coconut, lime, rose water

AMARILLO BY MORNING | 18

CleanCo Clean V, Lyre’s
coffee, cold brew, sugar

HOT, HOT
HOLIDAY CHEERS

MULLED WINE | 16

Red Wine, Brandy, Orange,
Cinnamon, Star Anise, Clove

CHATEAU IN THE SNOW | 17

Hennessy V.S., Apple
Cider, Cinnamon

HOT CHOCOLATE | 17

Crown Royal Vanilla, Baileys
Original Irish Cream, Hot
Chocolate, Whipped Cream

YULETIDE TODDY | 16

Bulleit Rye, Honey, Lemon, Cinnamon

BRRR, IT’S COLD

THE LION & THE FIR | 18

George Dickel 8 Year Bourbon,
Cardamom Simple, Angostura
& Black Walnut Bitters

THE WINTER HUNT | 17

Captain Morgan Spiced Rum,
Apple Cider, Lemon, Ginger Beer

STARLIT SLEIGH | 18

Spiced Cranberry Syrup, Moët
& Chandon Imperial Brut

RIBBONS & BOWS | 17

Ketel One Vodka, Triple Sec,
Spiced Cranberry Syrup, Lime

WHITE NOEL | 18

Casamigos Blanco, Triple
Sec, Coconut, Lime

THE EVERGREEN | 18

Apple, Cinnamon & Clove Infused
Tanqueray Gin, Liber & Co Fiery
Ginger Syrup, Cranberry, Lemon

PEPPERMINTINI | 17

Belvedere Vodka, Peppermint,
Coffee Liqueur, Cold Brew

THE EVER AFTER
‘TINI TOWER | 25

A trio of mini seasonal spirits: X,
Ribbons & Bows, & The Evergreen



DRAFT BEER

UNION BEAR BREWING
BLONDE | 8

COMMUNITY BEER
CO. MOSAIC IPA | 8

LOCAL ROTATING SELECTION

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BRUNCH

SHARE

CHARCUTERIE BOARD | 24
Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, whole grain mustard, crackers

SMOKED SALMON PLATTER | 27
Bagels, smoked salmon, Boursin cheese, capers, red onion, salmon roe

WHIPPED RICOTTA | 21 **V**
Hot honey, lemon oil, candied jalapenos, pistachio dukkah, pomegranate, mint, grilled rustique bread

TRUFFLE FRIES | 11 **GF**
Parmesan & herbs, garlic aioli



SALADS

FRUTA LOCA | 18 **VG GF**
Mango, pineapple, cantaloupe, kiwi, lime, watermelon, tajin, Chamoy, pepitas, coconut

LITTLE GEMS | 16 **VG GF**
Citrus, radish, pistachio, avocado, honey-lemon vinaigrette
add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

HOUSE CAESAR | 15 **V**
Romaine, heirloom tomatoes, Parmesan, crispy capers

BENEDICTS

CLASSIC* | 19
English muffin, Canadian bacon, poached eggs, Hollandaise, seasoned potatoes

ROYALE* | 25
Smoked salmon, crispy capers, Hollandaise, salmon roe, arugula salad



HANDHELDS

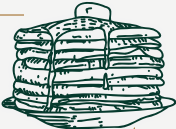
BROKEN YOLK BRISKET SANDWICH* | 18
Two eggs over easy, brisket, sourdough toast, Cheddar cheese, spicy ketchup, bacon, seasoned potatoes

BRUNCH TACOS | 18
Flour tortillas, brisket, scrambled egg, cotija, pico, salsa verde, lime crema

TURKEY CLUB | 18
Multigrain bread, roasted turkey, roasted garlic aioli, bibb lettuce, heirloom tomato, avocado, red onion, bacon, French fries
Upgrade to Truffle Fries +4

UNCOMMON BURGER | 24
Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles
Served with French fries

BLACKENED SNAPPER SANDWICH* | 25
Slaw, remoulade, house pickles, brioche bun, French fries
Upgrade to Truffle Fries +\$4



MAINS

HAM & CHEESE OMELET* | 17 **GF**
Three-eggs omelet, Gruyere, ham
Egg whites available upon request

POWER BOWL* | 15
Poached egg, quinoa, wild rice, farro, arugula, feta, harissa tahini
add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

STEAK & EGGS* | 32 **GF**
Two fried eggs, churrasco, salsa verde, salsa roja, truffle fries



BREKKY* | 20
Two eggs, seasoned potatoes, bacon or chicken sausage, sourdough or multi-grain toast

AVOCADO TOAST | 16 **V**
Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, balsamic fig glaze
Add two poached eggs +5 | smoked salmon* +6*

CREOLE BRISKET HASH* | 24 **GF**
Crispy potatoes, smoked brisket, sunny side eggs, tomatoes, jalapenos, andouille sausage

FROM THE GRIDDLE

VEGAN PANCAKE | 16 **VG**
Old-fashioned oats, almond milk, agave, cinnamon, mixed berries

STACK OF PANCAKES | 17 **V**
Three buttermilk pancakes, whipped cream, maple syrup, mixed berries, powdered sugar

PECAN BOURBON WAFFLE | 16 **V**
Cinnamon whipped cream, maple syrup, toasted pecans, powdered sugar

SIDES

TWO FARM EGGS (ANY STYLE) | 6 **GF**

AVOCADO | 5 **VG GF**

APPLEWOOD SMOKED BACON | 9 **GF**

CHICKEN SAUSAGE | 7 **GF**

SMOKED SALMON | 6 **GF**

SEASONED POTATOES | 5 **V GF**

TOAST | 5
Choice of sourdough, multi-grain, gluten free, english muffin

OATMEAL | 10 **VG**
Brown sugar, seasonal berries

ACAI PARFAIT | 10 **V**

SWEETS | 9

CHEF ANDY'S KEY LIME PIE
Pecan & white chocolate crust, coconut meringue, guava glaze

BANANAS FOSTER BREAD PUDDING
Rum caramel, vanilla ice cream

STICKY TOFFEE CAKE
Salted caramel, peppermint whip

HARD EGG NOG PUDDING
Ginger Snaps, Bark

SCOOP OF ICE CREAM | 7
Vanilla, chocolate or banana



SATURDAYS & SUNDAYS | 11AM-2PM
\$50++ | serves two
Tea pot of boozy hot cocoa, assorted sweet & savory holiday bites.



Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

the
EVERGREEN
by Commons Club

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DINNER

SHARE



WHIPPED RICOTTA | 21 V
Hot honey, lemon oil,
candied jalapenos, pistachio
dukkah, pomegranate, mint,
grilled rustique bread

CHIEF'S PICK



TUNA STACK* | 25 Gf
Tuna, crab, avocado,
cucumber, seaweed salad,
mirin-ginger, plantain

CRAB CAKE* | 26
Aji amarillo,
avocado-mango relish

BBQ SHRIMP* | 22 Gf
Chive and cheddar grit
cake, rosemary

SPICY TUNA BITES | 20 Gf
Crispy rice, serrano, avocado

**CHICKEN AND
CAVIAR** | 26
Fried chicken thighs,
crème fraîche, chives,
red onion, caviar

BRUSSELS | 14 Gf
Truffle, parmesan, pork
belly, balsamic, fried egg



GREENS *add chicken +10 | salmon* +9 | snapper* +13 | shrimp* +11*



JICAMA | 16 V
Baby greens, pepita, dates,
quinoa, corn bread croutons,
tamarind vinaigrette

LITTLE GEMS | 16 VG Gf
Citrus, radish, pistachio,
avocado,
honey-lemon vinaigrette

WINTER CHOP | 16 VG Gf
Kale, shaved brussels, arugula,
apple, pomegranate, candied
pecans, winter squash,
cane syrup vinaigrette

HOLIDAY
FARE



**CORN & CRAB
CHOWDER** | 15

SPICY SHRIMP COCKTAIL | 22 Gf
Tanqueray cocktail sauce

SEARED FOIE GRAS | 24 Gf
Glühwein poached pears, roasted
chestnuts, Glühwein reduction

MINI LOBSTER ROLLS | 26
Lemon vinaigrette, garlic butter

FILET MEDALLIONS | 28
Mushroom, spinach, crispy prosciutto,
puff pastry, sauce madeira

MAINS

BLACKENED SNAPPER* | 36 Gf
Sweet potato, andouille hash

LAMB BOLOGNESE | 38
Braised lamb, house-made za'atar pasta, labneh, pine nuts

IBERICO SECRETO STEAK | 50 Gf
the wagyu of pork - Pork steak, persimmon
BBQ sauce, creamy polenta, sauteed kale

PERI PERI CHICKEN | 30
Half-roasted chicken, sweet potato wedges,
poblano and redneck cheddar cornbread

BRAISED SHORT RIB | 40 Gf
Vanilla scented, yukon gold mashed potatoes,
spice-roasted tri-colored carrots

CHIEF'S PICK

STEAK FRITES* | 42 Gf
Skirt steak, fries, citrus chimichurri

SPAGHETTI SQUASH | 28 VG Gf
Mushroom ragout, cashew cream



SWEETS

KEY LIME PIE | 9
White chocolate &
pecan crust, coconut
meringue, guava

CHIEF'S PICK



STICKY TOFFEE CAKE | 9
Salted caramel, peppermint whip

HARD EGG NOG PUDDING | 9
Ginger Snaps, Bark

**BANANAS FOSTER
BREAD PUDDING** | 9
Rum caramel, vanilla ice cream

SCOOP OF ICE CREAM | 9 Gf
Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR
Weekdays | 2-7 pm

LIVE MUSIC & DJ
Fridays | 6-9pm
Saturdays | 9pm-12am

Executive Chef Andy Papson

Legend: Gf Gluten Free V Vegetarian VG Vegan

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