

COCKTAILS | 18

GREEN HORNET

A surprising fusion of cilantro & cucumber with Casamigos Blanco Tequila give a seasonal refresh to a house favorite

EAST BLUE

Bright & zesty libation with Nikka Coffey Gin, lavender & blueberry

SPRING FLING

Haku Vodka lychee martini with notes of rose & lemon

MONKEY BUSINESS

Made with Hendricks Gin & pandan, this daring take on a Negroni is absolute bananas

GARDEN SMASH

Watermelon & Suntory Toki Whiskey make the perfect pair to sip under the spring sun

EASY BREEZY

Contraluz Mezcal blends with yuzu & lemongrass for a light & earthy refresher

SAKURA

Botanical notes from Rose Gold Rosé & Bacardi Limon Rum are sweetened with peach, soju & lemon

BUSY BEE

A Commons Club twist on an espresso martini with the choice of Patron Reposado Tequila or Grey Goose Vodka

ROSE & THORN MOCKTAIL

Orange blossom & rose give this strawberry elixir an extra dose of flower power

WINES BY THE GLASS

SPARKLING

Veuve De Paris Blanc De Blancs , NV, FRA	13
Domaine Carneros, Brut , NV, CA	19
Veuve Ambal Cremant Cuvée Rosé , Burgundy, FR	18
Argyle Vintage Brut , Willamette, OR	20
Moët & Chandon Brut ‘Imperial’ NV 187ml	30

WHITE

August Kessler R Riesling , Rheingau, GER	15
La Crema Monterey Chardonnay , Monterey, CA	15
Gradis’Ciutta , Pinot Friuli-Venezia, IT	15
Mont Rochelle Sauvignon Blanc , South Africa	15
Emmolo Sauvignon Blanc , Napa, CA	14

ROSÉ

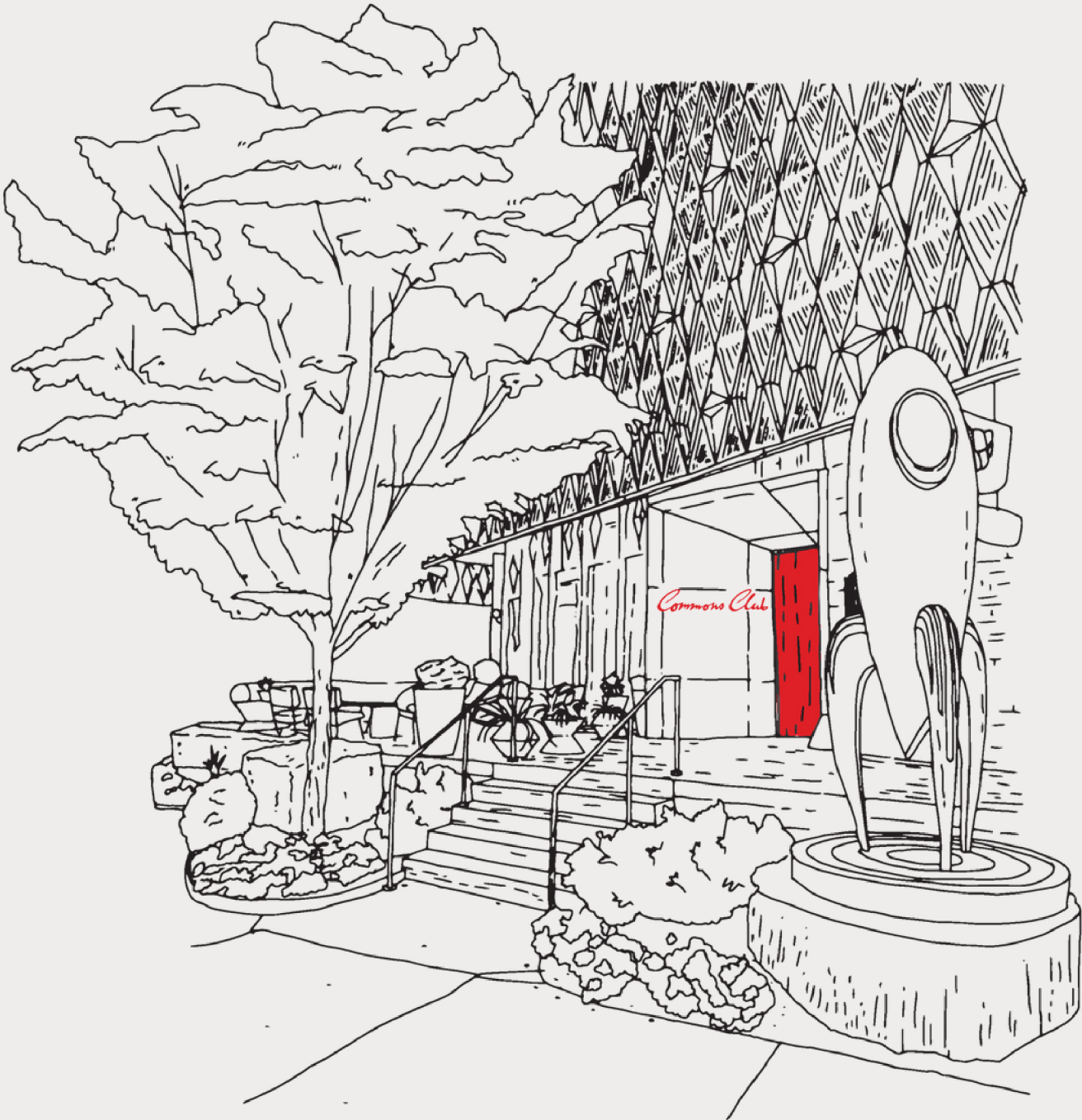
OZV Rosé , Lodi, CA	14
Rose Gold Rosé , Provence, FRA	13

RED

Decero Malbec , Mendoza, ARG	16
Il Fuano di Arcanum , Super Tuscan, Tuscany, IT	17
Quest Proprietary Red Blend , Paso Robles, CA	15
Miguel Torres Cordillera , Cabernet Sauvignon, Maipo Valley, CA	13
Postmark by Duckhorn , Cabernet Sauvignon, Paso Robles, CA	21
Siduri , Pinot Noir, Willamette Valley, OR	20
Substance Pinot Noir , Columbia Valley, WA	16
Caymus The Walking Fool Red Blend , Suisun Valley, CA	16

BEER

Karbach Brewing , Cerveza Especial	7
Deep Ellum Brewing Company , Dallas Blonde	7
Community Beer Co. , Mosaic IPA	7
Rotational Seasonal Beer	



Commons Club

BRUNCH

Daily | 7AM - 2PM

SALADS

- TUSCAN KALE

Lacinato kale, rose compressed grapes, pine nuts, brown butter breadcrumbs, pomegranate, parmesan dressing

15
- HEIRLOOM TOMATO

Arugula, grilled peaches, ricotta salata, basil, roasted almonds

15
- COBB

Mixed greens, bacon, egg, tomato, avocado, fried chicken, green goddess dressing

18

HANDHELDS

- AVOCADO TOAST

Toasted seven-grain, feta, za'atar, arugula, pickled shallots, roasted peppers
*add two farm eggs +5 | smoked salmon +6

14
- BRUNCH TACOS*

Flour tortillas, braised beef, scrambled egg, cotija, pico de gallo, salsa verde, lime crema

14
- GRILLED CHEESE & TOMATO SOUP

Gruyère & white cheddar, San Marzano tomato, crème fraîche, basil oil

16
- TURKEY SANDWICH

Smoked turkey breast, pepper jack cheese, garlic aioli, thick-cut bacon, heirloom tomatoes, bibb lettuce, red onion, ancient grain bread, sweet potato fries

17
- BAGEL & LOX SANDY

Bagel, lox, cream cheese, cucumber, tomato, red onion, capers, breakfast potatoes

20
- UNCOMMON BURGER*

Arrowhead Farms Kobe, roasted garlic aioli, aged cheddar, fried onions, heirloom tomato, bibb lettuce, brioche, sweet potato fries

24

BRUNCH BOARDS

Serves up to four guests.

PANCAKES

Buttermilk pancakes, chocolate ganache, assorted berries, whipped cream, Maker's Mark caramel, bacon

CHARCUTERIE

Imported meats & local cheeses, grilled sourdough, seasonal compote, local honeycomb, marinated almonds

MAINS

- MANGO & CHIA BOWL

Coconut milk, chia seeds, fresh berries, agave, granola

13
- CHICKEN & WAFFLES

Buttermilk waffles, crispy fried chicken, hot chili honey

23
- EGG WHITE OMELET*

Mushrooms, spinach, tomato, pepper jack cheese, cotija

16
- BUTTERMILK PANCAKES

add chocolate chips, bananas, or blueberries +2

12
- BRISKET HASH*

Crispy potato, smoked brisket, sunny side eggs, pickled peppers

19
- BREKKY*

Two farm eggs any style, choice of chicken apple sausage or smoked bacon, toast add short stack of buttermilk pancakes +6

20
- RED SALSA CHILAQUILES

Corn tortillas, pickled onions, house refried beans, queso fresco
*add chicken apple sausage +4 | bacon +5 | chicken +10

15
- POWER BOWL

Poached egg, quinoa, wild rice, bulgar wheat, arugula, feta, harissa tahini

15
- RAVIOLI

Sage, ricotta, taleggio

22

SIDES

- ONE FARM EGG*

3

FRUIT

8
- AVOCADO

5

BREAKFAST POTATOES

5
- BACON

9

SMOKED SALMON*

6
- TOAST

5

CHICKEN SAUSAGE

7

GLUTEN FREE | VEGETARIAN | VEGAN

*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

POWER LUNCH

MONDAY-FRIDAY | 11AM-2PM
Food for thought, fuel for success! Ask your server about this \$20 lunch + beverage special. Available for dine-in & to-go orders.