SNACKS & APPS

Blue Crab Bisque
Texas Lager, Roasted Garlic, Hominy and Cilantro Hushpuppy **8**

Dairymaid's Cheese Board
Local and Imported Cheeses, Pickles, Seasonal Preserves, Texas Honey and Crusty Sourdough **15**

Shady Acres Picnic Platter
A Selection of Cured Meats with Crisp's Pickles, Citrus Sicilian Olives and Crusty Sourdough **14**

Chilled Scallop Crudo
Raw Scallops, Pickled Fennel, Cucumber, Avocado, Green Apple and EVO **13**

Baked Texas Goat Cheese & Marinara
Roasted Garlic Tomato Sauce, Soft Garlic, Extra Virgin Olive Oil and Drunken Garlic Bread **11**

Saffron Arancini
Fried Risotto Balls, Mozzarella, Orange & Thyme Vinaigrette **11**

Simmered Mussels
Hill Country White Wine, Parsley Pesto, Anchovy Butter and Grilled Bread **14**

Truffled Parmesan Fries
Hand Cut, Fresh Rosemary and Raw Garlic **9**

Roasted Mushroom Fondue
Nutmeg Scented Spinach, Taleggio Cheese, Grilled Flatbread and White Truffle Oil **13**

Shrimp & Polenta
Grilled Shrimp, Crispy Polenta with smoked bacon, Fresh Basil and Roasted Garlic Tomato Sauce **12**

CRISP GREENS

Add Grilled Yard Bird, Buttermilk Calamari or Crispy Chickpea Cake $4
Add Grilled Gulf Shrimp Skewer $5.

Height's House Salad
Organic Greens, Fresh Herbs, Little Tomatoes, Cucumber, Extra Virgin Olive Oil, Sea Salt and Lemon **7**

Beak & Beet Salad
Crispy Duck Leg, Dr. Pepper® Beets, Goat Cheese, Organic Arugula, Pickled Fennel and Balsamic Vinaigrette **11**

Crisp's Classic Pizzeria Cobb
Chopped Romaine, Cucumber, Black Olive, Artichoke Heart, Mozzarella, Salami, Tomato, Pepperoncini and Basil Balsamic Vinaigrette **11**

Romaine Salad "Caesar Style"
Parmesan CRISP, Olive Crouton, White Anchovy and Lemon **9**

Organic Orchard
Organic Greens, Gorgonzola, Green Apple, Candied Pecan and Sweet Peach Vinaigrette **11**

BY HAND & MOUTH

Accompanied with CRISP's Hand Cut Fries

Chicken Saltimbocca
Grilled Yard Bird, Mozzarella, Prosciutto, Balsamic Onion, Basil Leaves and Sage Mayo on Ciabatta **11**

Crispy Chick Pea Cake
Avocado, Tomato, Sprouts, Cucumber and Minted-Pepperoncini Yogurt on Ciabatta **10**

Lito's Gyro
Grilled Lamb Meatballs, Feta, Basil, Shaved Onion, Roma Tomato and Minted Dill Greek Yogurt on Grilled Flatbread **13**

Crisp's 1/2 Pound Burger
Fresh Angus Beef, Balsamic Onion, Tomato, Basil, Aged Provolone, and Sage Mayo On Challah Bun **13**

(Add Prosciutto, Cage Free Egg or Avocado $2)

FLOUR & EGG

Accompanied with CRISP'S Drunken Garlic Bread

(Gluten Free Penne Available Upon Request add $2)

Crisp's Four Cheese Ravioli
Hand Made Ravioli, Tomato Stewed Vegetables, Truffle Oil and Parmesan **17**

Mama's Lasagna
Herbed Ricotta, Sweet Peppers, House Sausage and Italian Cheeses **17**

Lamb Bolognese
"Little Ears" Pasta, feta Cheese, Kalamata Olives, Braising Greens and Balsamic Syrup **19**

Lump Crab Mac & Cheese
"Little Ears" Pasta, Parmesan Cream, Tomato, Organic Spinach, Smoked Bacon, Sweet Peas and Parsley Breadcrumbs **19**

Parmesan Meatballs XL
Braised in Roasted Garlic Tomato Sauce with Spaghetti, Aged Provolone and Fresh Basil **17**

CRISP'S HAND TOSSED PIZZAS By Stone...

(on honey-stone ground wheat/ or classic extra virgin-sea salt dough / or gluten free crust add $4)

Earl & Marie's Classic Margherita
Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Cheeses and Basil **15**

Duck Dine'asty
Duck Leg, Herb Roasted Mushroom, Goat Cheese, Collard Greens and Balsamic Syrup **18**

Shady Acres
Herb Roasted Mushroom, Sun-Dried Tomato, Roasted Red Pepper, Balsamic Onion, Goat Cheese, Arugula and Red Sauce **16**

Cluck You BBQ
Beer Can Chicken, Smoked Gouda, Pickled Jalapenos, Grilled Red Onion and Dr. Pepper® BBQ Sauce **17**

The Dragon's Pizza Pie
Gulden Draak® Poached Apples, Gorgonzola, Smoked Prosciutto, Organic Arugula and Balsamic Syrup **18**

Get 'Em To The Greek
Feta, Organic Spinach, Sundried Tomatoes, Kalamata Olives and EVO
Add Chicken or Prosciutto $3 **15**

Taleggio Florentine
Taleggio Cheese, Creamy Spinach, Marinated Artichoke, Crispy Onion and Truffle Oil **16**
Add Chicken or Prosciutto $3

San Fran's North Beach
Pepperoni, Rosemary Ham, Fennel Seed Sausage, Sicilian Olive, Chili Flake, Little Tomatoes and Red Sauce **18**

Toscano
Herb Roasted Mushroom, Balsamic Onion, Salami, Gorgonzola, Sage and Red Sauce **18**

FORK & KNIFE

Beer Can Chicken
Lone Star® Beer, Parmesan Fries, Rosemary and Herbed Honey Butter **19**

Surf & Turf Risotto
Caramelized Scallops, Beef Short Rib Risotto, Asparagus, Organic Spinach and Veal Stock Reduction **29**

Melting Beef Short Ribs
Soft Polenta, Wilted Spinach, Butter Braised Mushrooms, Pickled Parsley and Red Wine Braising Liquids **24**

Grilled Salmon West Coast Cioppino Style
Gulf Shrimp, Mussels and Calamari Stewed in Roasted Garlic Tomato Sauce with Grilled Sourdough **23**

Grilled ½ Pound Beef Tenderloin
Mac & Cheese, Grilled Asparagus, Gorgonzola and Butter Braised Mushrooms **30**

HAPPY ENDINGS...

Death By Brownie
Dark Chocolate, Red Wine Chocolate Fudge and Vanilla Gelato **9**

Seasonal Fruit CRISP
Granola Crust, Grated Nutmeg and Vanilla Gelato **9**

Banana Bread Pudding
Candied Pecans, Melted Peanut Butter Sauce and Vanilla Gelato **9**

Salted Caramel Custard
Poached Apple and Burnt Sugar **9**

CRISP's CRITTERS MENU

Accompanied with fresh apples and raisins
Add Crisp's Hand Cut Fries $3

"Nuggs" (All Natural Chicken Breast) **6**

Natural P.B. & J **6**

Simply Mac & Cheese **6**

Grilled "Real Cheese" (Not Processed) **6**

Just Spaghetti & Red Sauce (No Green Stuff) **6**

'CRISP has partnered with *Share Our Strength;* encouraging our children to select healthy alternatives'

CAFFÈ

Espresso in Lavazza® Tazzina
*Single **(2)** Or Double Shot **(2.50)***

Caffè Macchiato in Lavazza® Tazzina
*Espresso stained with frothed milk **(3)***

Caffè Cappuccino in Lavazza® Tazza
*Espresso layered with frothed milk **(3)***

Acqua Panna® *(3)*
Tuscany Still Natural Water (500ml)

San Pellegrino® *(4)*
Sparkling Mineral Water (500ml)

Cup O Joe *(2)*
Lavazza® Regular or Decaf

BEERS

We are Beer enthusiasts here at CRISP and understand that the only way to learn about new brews is to step outside our comfort zone and taste. Please ask any of our staff members about purchasing a Flight Paddle, you can mix and match any of our 24 Craft Beers on tap, with the exception of our CASK. Enjoy four 5oz glasses filled with your unique selection of Brews. We also offer 32oz and 64oz Growlers To Go. Just ask our staff for details and take your favorite Brew with you to share, or enjoy all by yourself. Our 'Crawler' & 'Walker' brews are served in a traditional pint glass and our 'Sprinter' brews are served in a Snifter.

'Sip' back and ENJOY!

ROTATING CRAFT SELECTIONS

TAP #1 - CRISP EMPLOYEES' FAVORITE

TAP #2 - CRISP COSTUMERS' FAVORITE

|Prices & Serving Sizes Vary|
Please ask your bartender/server for the current selections on tap #1 and #2, as these craft brews will rotate weekly to bring you the most superior and demanded craft beer.

CRAWLERS
(ABV 4% - 5.5%)

#10 - $6 Goose Island Honker's Ale / Chicago, IL
ABV 4.3% / IBU 30
S: Rich fruity hop aromas and a malty middle
T: Golden sunset appearance with a bisquity malt flavor

#3 - $6.50 Scrimshaw Pilsner / Fort Bragg, CA
ABV 4.4% / IBU 22
S: Delicate fruity & hoppy nose with hints of pale malts
T: High-dry malt characters, dry finish with a slight lemon aftertaste

#12 - $6.00 Independence Austin Amber / Austin, TX
ABV 4.8% / IBU 32
S: Moderate caramel malts and some molasses
T: Medium bodied. Smooth, crisp and refreshing. Sweetness followed by the hints of hops

#5 - $6.50 Crispin Hard Apple Cider / Minneapolis, MN
ABV 5.0% / IBU 0
S: Fruit forward, with a fresh, crunchy apply nose
T: Deliciously creamy, refreshingly crisp mouth feel

#22 - $7 Rogue Mocha Porter / Ashland, OR
ABV 5.1% / IBU 54
S: Aromas of powdered cocoa, light coffee and some caramel notes
T: A bittersweet balance of malt and hops with a light cream finish

#4 - $6.50 Brooklyn Lager / Brooklyn, NY
ABV 5.2% / IBU 28
S: Toasted caramel malt, breadly lager yeast and not much in the way of hops
T: Caramel malts come through very nicely along with some grainey toasted bread

#6 - $7 Wells & Young's Banana Bread Beer / Bedford, England
ABV 5.2% / IBU 12
S: Pumpkin flavored spice with a distinct banana aroma
T: A very well balanced pumpkin and banana flavored ale with hidden little spices

#7 - $6 Southern Star Bombshell Blonde / Conroe, TX
ABV 5.25% / IBU 20
S: Somewhat sweet like honey, with grassy and lesser grapefruit rind notes
T: Quite malty, floral hop notes with a creamy smooth finish

#8 - $6 Live Oak HefeWeizen / Austin, TX
ABV 5.2% / IBU 12
S: Delicate notes of clove, vanilla and banana
T: Medium bodied, banana, clove, orange peel and a light wheat sourness

(ABV) Alcohol By Volume / (IBU) International Bittering Units

CRISP
WEEKLY SPECIALS

HAPPY HOUR
MONDAY—FRIDAY
(3pm-7pm)
$2 OFF any By The Glass Wines & Craft Draft Beers

REVERSE HAPPY HOUR
FRIDAY & SATURDAY
(10pm-MIDNIGHT)

MONDAY SPECIALS
Buy $20 on the Enomatic card, and we will put an additional $5 on it.
(Available from 11am-11pm)
Buy 1 PIZZA and get the 2nd HALF OFF

TASTY TUESDAYS
All Day & Night (11am—11pm)
Order any of our Specialty Pizzas and get 25% OFF any Bottle of Wine in house

FRIDAY NIGHT FLIGHTS
(3pm-7pm)
Sample FOUR different 5oz. craft Brews.
Served in Miniature pint glasses.
Pick from any of our 24 Craft Brews, and enjoy them on our chalk board beer flight paddles for just $6 a paddle

SATURDAY & SUNDAY BRUNCH
(10am-3pm)
$5 Sangrias
$2.5 Mimosas
$2.5 Poinsettias
$5 Sake Bloody Marys

CRISP policy allows our servers to add 18% gratuity on parties 6 or larger
We do not encourage split checks on parties of 14+

WALKERS
(ABV 5.5% - 7.5%)

#11 - $5.50 Buffalo Bayou 1836 Copper Ale / Houston, TX
ABV 5.9% / IBU 30
S: Very malty with heavy toffee and caramel notes.
T: Large toffee notes and a little bit of grass and caramel malt

#16 - Saint Arnold SEASONAL / Houston, TX
ABV -- / IBU --
**Please ask your server/bartender for the current seasonal as it rotates frequently*
|Prices & Serving Sizes Vary|

#23 - $5.50 Left Hand Milk Stout / Longmont, CO
ABV 6.0% / IBU 25
S: Notes of Coffee, Chocolate and pleasant roasted malts
T: Taste of chocolate, coffee, and cream; as well it should for a milk stout

#13 - $7 Ska Modus Hoperandi / Durango, CO
ABV 6.5% / IBU 69
S: Pleasant blend of varied hops and clean caramel malts
T: Clean, clear, and moderately bitter, very nicely balanced drinking beer

#9 - $6 Lone Pint Zeno's Pale Ale / Magnolia, TX
ABV 5.9% / IBU 45
S: Fruity aromas with abundant hops in combination with resin
T: An American Pale Ale with a nice light malty-breadiness up front; resiny hop punch with notes of citrus and pine at the back.

#14 - $6.50 Karbach El Hopadillo Negro / Houston, TX
ABV 7.2% / IBU 80
S: Delicate aromas of burnt malts, roasted chocolate, and pine
T: A medium-bodied beer, perfectly balanced with multiple hops, giving it a smooth bitter and roasted malty flavors, neither overpowering

#18 - Abita SELECT Series / Abita Springs, LA
ABV -- / IBU --
**Please ask your server/bartender for the current seasonal as it rotates frequently*
|Prices & Serving Sizes Vary|

#15 - $6.50 Green Flash IPA / San Diego, CA
ABV 7.3% / IBU 95
S: Smells of bitter grapefruit, sweet mango, pine resin, backed by decent floral notes
T: Grapefruit and pine resin on the palate with a hint of sweet mango

SPRINTERS
(ABV 7.5% -14%)

#17 - $7 Boulevard Smokestack Tank 7 Farmhouse Ale / Kansas City, MO
ABV 8.5% / IBU 38
S: Floral, citrusy hops, and Belgium yeasts
T: Surge of fruity flavors with grapefruit hoppiness that tapers off to a peppery finish

#24 - $6.50 Old Rasputin Imperial Stout / Fort Bragg, CA
ABV 9% / IBU 75
S: Sweet smell for such a big heavy stout with hints of chocolate and roast malt
T: Notes of sweetness from chocolate and just a hint of lingering bitterness

#19 - $6.50 Victory Golden Monkey / Downingtown, PA
ABV 9.5% / IBU 25
S: Ripe dark fruits, brown sugar, floral, various spices, caramel & pecan pralines
T: Malty, honey, molasses, warming malty finish with an aftertaste that sticks around and continues to warm

#20 - $6 Karbach Rodeo Clown / Houston, TX
ABV 9.5% / IBU 85
S: Some caramel and toffee notes with bitter and hoppy aromas
T: Double IPA with some notes of caramel, citrus, resins and pine, a very well rounded smooth brew

#21 - $8 brouwerij Van Steenberge Gulden Draak / Ertvelde, Belgium
ABV 10.5% / IBU 18
S: Aroma is strong dark, sweet fruit, toffee and plums
T: Strong Belgian Tripel Ale with caramel, toffee, malty with a nice alcohol warmth, rich and silky

CASK SELECTION

$7 Saint Arnold Selection / Houston, TX

(please ask your server/bartender for current cask selection as it rotates frequently)

"stored and served under ideal cask temperature cultivates secondary fermentation"

(ABV) Alcohol By Volume / (IBU) International Bittering Units

NEW WORLD WHITES

2011 Llano - **Moscato -** Texas **32**
Unique tangerine-zest, and key-lime aromatics along with a touch of frizzante.

2010 Pacific Rim- **Organic Riesling-**Columbia Valley, Washington **32**
Pear and winter citrus fruit flavors are complemented by creamy vanilla spice.

*2011 ViNo 'Evergreen Vineyard' – **Pinot Grigio***
Columbia Valley, Washington **38**
Smell & taste green apples, Meyer lemons, pears and orange zest.

2011 Joel Gott - **Pinot Gris**
Willamette Valley, Oregon **32**
A lovely nose of pineapple, pine needles, almond and lime.

2011 Indaba - **Chenin Blanc** - Western Cape, South Africa **26**
Flavors of tropical fruit, melon, honeyed pear and bright citrus flavors.

2008 Farrier 'Hay Hook' - **Semillion/Sauvignon Blanc**
Alexander Valley, Sonoma **40**
It brims with Meyer lemon, pineapple, pear, peach, apricot and lime flavors

2011 Kim Crawford-**Sauvignon Blanc-**Marlborough, New Zealand **38**
Herbaceous aromas, backed by ripe fruit flavors of melon, passion fruit and crisp acidity.

2011 Girard - **Sauvignon Blanc -** Napa Valley, California **36**
Aromas of jasmine and citrus balanced by bright and refreshing acidity

2008 Shoofly 'Buzz Cut' – **Riesling Blend** - Adelaide**,** Australia **28**
A fresh, vibrant white blend displaying exotic fruits on the nose and refreshing apple and citrus crunch on the palate

2010 Becker Vineyards Reserve - **Viognier** - Texas Hill Country **36**
Very nice aromatics, with white flowers and green bell peppers, Hints of aged honey with peaches and orange blossom on the finish.

*2010 Schug – **Chardonnay** - Carneros, California* **62**
Ripe, spicy tropical bouquet with flavors that suggest citrus, pear and apple-butter. Well-balanced acidity gives it a crisp, clean finish.

2011 Educated Guess - **Chardonnay** - Napa Valley, California **36**
Creamy notes, toast, spice and vanilla without being overdone in any way.

2010 Jordan - **Chardonnay** - Russian River Valley, Sonoma **62**
Offers multi-layered hints of pear, citrus, kiwi accented by vanilla crème brûlée.

2010 Treana Vineyards - **Marsanne/Viognier**
Central Coast, California **45**
White Rhone blend with vibrant floral aromas of citrus and jasmine followed by flavors of ripe stone fruit, pineapple and honey overtones.

2011 Seghesio - **Arneis -** Russian River Valley, California **42**
Complex and full-bodied, with notes of pear and dried apricot

Vintage subject to change

OLD WORLD WHITES

2011 Villa Antinori Bianco
Trebbiano/Malvasia/Pinot Blanc/Pinot Grigio - Toscana, Italy **32**
Pale straw-yellow in color with intense aromas of white flowers on the nose and a fresh, soft and nicely lingering palate.

2011 Re Midas - Soave - **Garganega -** Veneto, Italy **28**
Pale yellow color and a spicy nose with a touch of honey.
On the palate, it's fuller and round with aromas of fresh white peach.

2011 Pesquié - Vin de Pays - **Viognier** - France **34**
White flowers and exotic fruit on the nose. Great balance, delicate acacias, and citrus flavors.

2010 Le Village du Sud – **Chardonnay -** Vin de Pays d'Oc, France **28**
You will enjoy this one! Lively aromatic white with dominant fruit and floral flavors.

2010 Château de Sancerre-**Sauvignon Blanc**-Loire Valley, France **52**
Floral notes of apricot and yellow peach with slight nuances of vanilla

2010 Verdillac – Bordeaux Blanc - **Semillon/Sauvignon Blanc**
France **26**
Light-bodied and softly textured, slight touch of sweetness, the lemon-lime, green apple and mineral flavors finish crisp.

2010 Pierre Sparr - **Gewürztraminer** - Alsace, France **36**
Hints of candied orange peel and dried fruit mix with fresher cantaloupe and mandarin orange notes.

2011 S.A. Prüm 'Blue' - **Riesling Kabinett -** Mosel, Germany **44**
Elegantly structured, with pronounced mineral character.

2010 Paco & Lola - **Albariño -** Rías Baixas, Spain **40**
Dew drenched fresh herbs and fine hints of green apples.

2011 Baron Philippe de Rothschild 'Cadet d'Oc' - **Chardonnay**
Languedoc-Roussillon, France **32**
An efficient Chardonnay, lightly oaked and crisp with apple notes.

2011 Pighin - **Pinot Grigio -** Friuli, Italy **38**
Lots of perfume-like aromas of white flowers, honeysuckle, lime zest and chalky minerality.

2011 Jean-Marc Brocard Kimmeridgien - Chablis - **Chardonnay**
Burgundy, France **42**
Green apple and grape on the nose.
Low acidity and sweet on the palate with enticing sweetness of fruit.

Vintage subject to change

WINE BY THE GLASS

BUBBLES/ROSE

NV Mionetto - **Prosecco -** (187ml)- Veneto, Italy **8**
Aromas of fruit, pear and citrus with a slightly floral bouquet.
Fresh and crisp with apparent apple and peach flavors

NV Mumm 'Napa Brut Prestige' - (187ml) - California **10**
Delicate golden peach color, tantalizing hints of melon, spice and toasty vanilla, with a crisp lingering finish

NV Santola - **Rose Blend** – Portugal **7 / 24**
Effervescent, fresh, invigorating stuff. Just a touch of residual sugar balances out the lush, red fruit, acidity, and fizz.

WHITES

2011 Clean Slate - **Riesling** - Mosel, Germany **8 / 32**
Ripe peach flavors balance lively, acidity, hints of lime and characteristic minerality.

2011 Thorny Rose- **Chardonnay** - Washington, USA **9 / 32**
Orange, lemon zest, fruity, floral and round notes on the palate with a long and languishing finish

2011 Benvolio - **Pinot Grigio** - Friuli, Italy **8 / 28**
Full of core fruit flavors with notes of blood-orange and citrus notes

2011 Haras de Pirque- **Sauvignon Blanc** - Maipo Valley, Chile **8 / 30**
Bright greenish-yellow with intense aromas of citrus fruits with herbal notes.

2011 Cline - **Viognier –** North Coast, California **10 / 36**
The palate has really nice fruit flavors, with peach being the most prominent.

REDS

2011 Block Nine "Caidens Vineyards" – **Pinot Noir** - California **10 / 37**
Bright fruit with a mix of strawberry, violets, plum, tea, and a hint of clove. Flavorful and silky in the mouth with complex finish.

2009 Emerald Bay – **Merlot**– California **8 / 28**
Cab Sav Blended. Full forward fruit aromas highlighted by dark currant. Bing cherry and soft vanilla notes. Soft tannins and smooth finish.

2010 Citra – **Montepulciano D'Abruzzo** - Italy **7 / 24**
Full, fruity, with cherries and dark fruits, nice tannins, with a smooth nice finish.

2011 Bianchi Elsa - **Malbec** - Argentina **8 / 29**
Soft and succulent ripe fruits follow through with a surprising delicacy.

2009 Guenoc – **Cabernet Sauvignon** – Lake County, California **9 / 32**
Classic red and black cherry with a vanilla oak in the finish.

Studies have shown that it only takes 1/5th of a second to fall in love when two potential mates establish sensory exchanges. Our study has shown that it takes 1/5th of a second to fall in love with our sixteen hand-picked wines from our "Enomatic" wine preservation system. If you are not familiar, ask a staff member or a manger how to purchase a card!

Vintage subject to change

NEW WORLD REDS

2008 Anne Amie - Willamette Valley, Oregon - **Pinot Noir** **72**
Flavors of black cherry, horehound, chicory coffee, vanilla

2010 Penner-Ash **-** Willamette Valley, Oregon - **Pinot Noir** **78**
Bing cherry, plums, and exotic spices on the nose.
Palate of red berries, black fruit, and dark chocolate.

2010 Schug- Sonoma Coast, California - **Pinot Noir** **44**
A balanced wine with ripe flavors, silky texture ; exhibits flavors of cherries, strawberries and spice. Crisp acidity and a lovely finish.

2009 Moshin – Russian River Valley, California - **Pinot Noir** **68**
Dark cherry color. Blackberry and black cherry on the nose, with good earth and mineral notes

2007 Twomey – Napa Valley, California – **Merlot** **70**
Dark ruby color and a nose of fresh, ripe black cherry and blackberry, dark chocolate and alluring smell of roasting coffee.

2008 Nickel & Nickel 'Suscol Ranch' **-** Napa Valley - **Merlot** **138**
Deep plum and berry flavors are framed by supple tannins and balanced acidity.

2010 Armida 'Poizin'- Sonoma County, California - **Zinfandel** **56**
Fruit driven with fresh plum, bing cherry, spicy peppercorn and zinberry.
The mouth feel is soft with a hint of milk chocolate, sweet oak, and a long vanilla finish.

2010 Two Hands 'Angels Share' **-** McLaren Vale, Australia - **Shiraz** **78**
Aromas of vanilla, mocha, blackberry and black pepper, followed by a spicy endnote.

2008 Henry's Drive Dead Letter Office- South Australia- **Shiraz** **45**
Juicy rich aromas immediately strike the nose with a wide spectrum of fruits, including raspberries, cherry, and plum intermingle with milk chocolate, vanilla bean, and roasted toffee.

2010 Earthquake - Lodi Vineyards, California - **Zinfandel** **52**
Ripe and zesty with baked berry pie aromas and appealing flavors of Huckleberry, fresh sage and licorice.

2010 Three Wine Company - Conta Costa, California - **Zinfandel** **38**
Full bodied but balanced. Rich fruit and spice but not over the top alcohol.

2010 Haras – Maipo Valley, Chile – **Cabernet Sauvignon** **26**
Medium/full nose of red fruit and spice, black pepper, cayenne and nicely balanced oak.

2010 Alexander Valley, California - **Cabernet Sauvignon** **42**
Elegant and balanced with rich concentrated flavors of black cherry, plum, cassis, chocolate, and spice.

2010 Justin - Central Coast, California- **Cabernet Sauvignon** **48**
On the nose it presents an attractive mix of red and black fruit of currents, cherry and blackberry layered with spicy notes of anise, vanilla and with a subtle cedar character from an American oak influence.

2010 Edge – Napa Valley, California - **Cabernet Sauvignon** **58**
The nose opens with sweet dark tobacco and ripe black cherries.
Tastes of baked black cherry tart, ripe blackberries and wet stone.

2008 Jordan - Alexander Valley, Sonoma - **Cabernet Sauvignon** **90**
Deep ruby color. Bright Red Fruits with notes of Cherries and Licorice, velvety mouth feel with a smooth silky finish. Well Balanced.

2005 Silver Oak – Napa Valley - **Cabernet Sauvignon** **150**
Aromas of jammy fruit, leather, and oak.
Nice fruit up front - dark plum, black cherry, and blackberry with a long smooth finish.

2009 Opus One - Oakville, Napa Valley - **Cabernet Sauvignon** California **275**
Aromas of rose petals, cassis, and black cherry, satin texture round tannins, bright acidity with a juicy elegant mouthfeel.

Vintage subject to change

OLD WORLD REDS

2009 Frédéric Magnien - Burgundy – **Pinot Noir** **54**
Nice earthy nose with delicate notes of cranberry, sour cherries and violets on the palate. Medium finish at the end.

2009 Château Coutet - St. Emillion Grand Cru- **Bordeaux Blend** **65**
Rich and deep flavors, lifted by savory truffle and brightened by mid freshness

2008 l'Ecuyer - Pomerol - **Bordeaux Blend** **85**
Deep, silky, complex and good minerality
Very nice fruit with some notes of evolution

2008 Fitou 'Les Trois' - France- **Grenache/Carignan/Syrah** **55**
Rich red fruit, anise, pepper, olive, sage. Nice long finish.

2009 Tridente - Tempranillo - Spain **38**
Lovely rustic aroma of plum, chocolate and espresso, balsamic, and incense. Sweet blueberry and blackberry fruit with balsamic and a touch of incense.

2011 Bodegas Muriel Gran Reserva - **Rioja** - Spain **60**
On the palate the wine is perfectly assembled, full of velvet silkiness.
A classic Rioja that is only produced in superior vintages.

2010 Gil Family Estates Bodegas Ateca 'Honoro Vera' - **Garnacha** - Calatayud, Spain **25**
Aromatic richness with bright blueberry and mineral notes leading to a savory spicy finish

2009 Vino dei Fratelli - **Montepulciano d' Abruzzo**, Italy **25**
Rich black fruit aromas and flavors that flow seamlessly over the palate

2009 Ca' Marcanda 'Promis' **-** Italy - **Super Tuscan** **95**
A beautiful well balanced wine. Dark ruby color, tart berry, cedar palate. Medium-plus finish.

2009 Capezzana - Barco Reale di Carmignano, Italy - **Sangiovese** **36**
The palate is soft, voluminous, and ample with sweet tannins of medium density in good balance with the acidity. Fruity, sweet, longlasting finish.

2007 Fuglini - **Brunello di Montalcino** , Italy **140**
100% Sangiovese Grosso. Bursting at the seams with plum and cherry fruit sustained by firm, full structure and polished tannins.

2010 Michele Chiarlo 'le Orme' - **Barbera d'Asti Superiore**, Italy **36**
Plum and spices on the nose, powerful acid, very fresh

2009 Bongiovanni, **Barbera d'Alba -** Piedmont, Italy **58**
Red currant, wild strawberries, blueberries with a lingering almondy finish and great varietal character.

2009 Fontana Fredda - **Dolcetto d'Alba** - Piedmont, Italy **32**
A clear, ruby-red wine with violet highlights. Its vinous bouquet is fruity, very intense and rather attractive and persistent.

2008 Ormanni - **Chianti Classico** - Italy **36**
A bright and stylish version of an Old World Classic, this Chianti has rich, soft tannins and a rustic flavor that pairs great with pizza and pasta.

2007 Le Clos du Caillou 'Vielles Vignes'- **Côtes du Rhône**, France **68**
A Grenache dominated blend. Sexy and supple suggestions of dark chocolate and black/red fruits flood the palate

2009 Guigal Crozes - **Syrah**, Hermitage - France **58**
A complex bouqet of black olives, licorice, ground beef, spring flowers and red and black currants soar from the glass of this 100% Syrah that is aged in 3-year-old barrels as well as larger foudres

continued...

Vintage subject to change

Continued...

OLD WORLD REDS

2010 Delas Côtes du Rhône - France - **Syrah/Grenache** **34**
This wine has great fruit, sweet raspberry and black cherry nose with some herbs, licorice, and pepper. Medium to full body with long finish.

2011 Domaine de Colette **Beaujolais Villages** - France **45**
Ridiculous ripe, tangy nose of crunchy, grapey cherries and berries, laced with cracked rocks and minerals. Flavorful and athletic in the mouth, zesty red fruit and minerals, along with a little tannin.

2007 Haut Des Terres Blanches - **Châteauneuf du Pape -** France **96**
A Southern Rhône red blend with crisp and sharp floral and dark berry nose. Intense full red color, with blueberries and spicy notes.

2008 Château la Nerthe - **Châteauneuf du Pape -** France **98**
Nice red color with bright strawberry, cherry aromas and flavors.

2010 Tormaresca 'Trentangeli' - **Castel del Monte** - Puglia, Italy **45**
Soft palate entrance with intense red fruit and spice flavors, well balanced with smooth tannins.

2008 Orma - Italy - **Super Tuscan** **150**
Hints of grilled herbs, espresso, blackberry jam, mocha and spices emerge from the glass.

2009 Château Peyrabon - **Cabernet Sauvignon** - Bordeaux, France **60**
Well balanced red fruit with leather, tobacco and fall forest scents. Nicely softening tannins.

2007 Château de Pez - St. Estèphe - **Merlot -** Bordeaux, France **105**
Dark berry and earthy aromas of cassis, and truffle. Rich round wine that end with mouth full of chocolate covered cassis

2009 Prunotto - **Barberesco -** Piedmonte, Italy ***80***
Garnet red in color, of good tonal intensity, complex in aroma with notes of red fruit and spices, full and velvety on the palate with a long finish and aftertaste.

2008 Prunotto – **Barolo –** Piedmonte, Italy **98**
Complex aromas of violets and berry fruit, full and velvety in flavor and very balanced. Ideal match for meat and game dishes and for cheese.

2009 Monte Antico – **Rosso Toscana IGT –** Tuscany, Italy **28**
A Tuscan classic! Deep ruby color with garnet reflections, its elegant bouqet of leather, black cherries, licorice and plums, preludes a medium to full-bodied palate

NEW WORLD REDS

2008 Stratton Lummis Riddler - Napa Valley - **Red Blend** **38**
Hints of bright wild raspberries mix with fresh plums and violets.

2009 Antigal Uno - Mendoza, Argentina - **Malbec** **36**
Intense red color with violet tones. Aromas of wild berry and dark plum with a hint of coffee. Berry and plum continue to the palate with smoke and vanilla joining through the persistent finish.

2009 Trivento Golden Reserve **–** Argentina - **Malbec** **56**
Intense black, jammy fruit like plum and blackberry with sweet spice.

2010 Tranquilo – Texas – **Tempranillo** **34**
Syrah/Grenach Blend Plum, raspberry, blueberry & underlying sweet spice makes it a dazzling wine to drink & repeat.

Vintage subject to change

BUBBLES

Solletico - **Prosecco** – Veneto, Italy **35**
Soft flavorful wine with delicate bubbles. Also matched well with Prosciutto, seafood, and fried fare.

Col de' Salici - **Prosecco -** Italy **30**
Beautiful aromatics rich fruit, cream and roasted almonds notes. Medium bodied, soft and slightly sweet

Mionetto - **Prosecco –** Veneto, Italy **40**
Aromas of fruit, pear and citrus with a slightly floral bouquet. Fresh and crisp with apparent apple and peach flavors.

Charles LaFitte Brut prestige 'Vin de Sable' **–** France **40**
Applesauce, bread and cinnamon aromas. Green apple and papaya flavors on the palate. A finish that's dry and smooth.

Michel Turgy Grand Cru Brut - Le-Mesnil-Sur-Oger **Champagne** **115**
White flowers, pine nuts, spice and even Christmas cookies all came to mind when tasting this wonderful bottle of Champagne.

Piper-Heidsieck Brut - ***Champagne*** **70**
Flavors of cut green grass and honey with a medium/full body.

Veuve Clicquot Brut Yellow Label - **Champagne** **95**
Subtle notes of white peach, anise, biscuit, and kumquat. A refined smokey finish.

Casteller Brut – **Cava**, Spain **28**
Green apple and citrus aromas. In the mouth, it has crisp, fresh flavors with citrus-lime notes and just a touch of sweetness.

ROSE

2011 Mulderbosch - **Cabernet Rosé -** Stellenbosch, South Africa **30**
Pink grapefruit, peppery nasturtium and hints of strawberry jam. Palate: pomegranate, pink grapefruit and honey.

2011 Henri Bourgeois - **Pinot Noir Rosé** Loire, France **32**
100% Pinot Noir. Wonderful aromas of ripe summer strawberries with plenty of berry and melon fruit flavors on the palate.

DESSERT WINES

Màd Cuvée **Royal Tokaji,** Hungary 375ml **10/38**
Fresh tropical fruits, with a tiny hint of quince, which gives a lingering citrus finish.

2006 Château d'Armajan des Ormes **Sauternes**, France 375ml **14/52**
Medium and complex nose evokes empyreumatic, spicy, floral and fruity notes. On the palate, it offers a unctuous mouthfeel that leads into a long finish.

2009 Michele Chiarlo 'Nivole', **Moscato d'Asti - Italy** **12/45**
Ripe melon and mango flavors.

Vintage subject to change

BEER FLIGHT PADDLE SUGGESTIONS

Suggested Flight Variations or Select Your Own Variety
(served daily $8 / Friday Night Flights 3pm-7pm $6)

TEXAS FLIGHT YA'LL
7 - Southern Star Bombshell Blonde (Conroe)
8 - Live Oak HefeWeizen (Austin)
9 - Lone Pint Zeno's Pale Ale (Magnolia)
12 - Independence Austin Amber (Austin)

HOUSTON, WE HAVE A FLIGHT
11 - Buffalo Bayou 1836 Copper Ale
14 - Karbach El Hopadillo Negro
16 - Saint Arnold SEASONAL
20 – Karbach Rodeo Clown DIPA

HEAVY, DARK, AND CREAMY
14 - Karbach El Hopadillo Negro
22- Rogue Mocha Porter
23- Left Hand Milk Stout
24 - North Coast Old Rasputin Imperial Stout

HIGH ALTITUDE FLIGHT
19 - Victory Golden Monkey (9.5%)
20 - Karbach Rodeo Clown DIPA (9.5%)
21 - brouwerij Van Steenberge Gulden Draak Strong Triple Ale (10.5%)
24 - North Coast Old Rasputin Imperial Stout (9.0%)

BEER FLIGHT PADDLE SUGGESTIONS

Suggested Flight Variations or Select Your Own Variety
(served daily $8 / Friday Night Flights 3pm-7pm $6)

OFF THE GRID FLIGHT
6 - Wells & Young's Banana Bread Beer
9 - Lone Pint Zeno's Pale Ale
17 - Boulevard Tank 7 Farmhouse Ale
21 - brouwerij Van Steenberge Gulden Draak

FLIGHT AS A FEATHER
3 - North Coast Scrimshaw Pilsner
4 - Brooklyn Lager
5 - Crispin Hard Apple Cider
10 - Goose Island Honker's Ale

HOPP ON THE IPA FLIGHT
13 - Ska Modus Hoperandi
14 - Karbach El Hopadillo Negro
15 - Green Flash West Coast IPA
20 - Karbach Rodeo Clown DIPA

FRUITS & FLAVORS FLIGHT
6 - Wells & Young's Banana Bread Beer
10 - Goose Island Honker's Ale
18 - Abita SELECT Series
22 - Rogue Mocha Porter