

M A I N

KITCHEN

DINNER

Starters


SMOKED SALMON, FRISEE SALAD 	16
Lemon Ricotta, Bagel Chips, Pickled Lotus Root	
806 WEDGE SALAD 	16
Baby Iceberg, Crispy Pancetta, Sesame Cherry Tomatoes, Jalapeno Ranch	
GUAJILLO TORTILLA SOUP 	11
Crispy tortillas, Avocado, Crema	
TX CAESAR SALAD 	15
Green Romaine, Poblano Caesar Dressing Corn, Black Beans, Tomato, Cotija Cheese	
CRISPY SHRIMP TACOS 	18
Remoulade Sauce, Cabbage Slaw	
AHI TUNA POKE	21
Wakame Salad, Ponzu Chili Dressing, Shrimp Cracker	
BABY ARUGULA FREEKEH SALAD	15
Toasted Freekeh, Hidalgo Watermelon Feta Cheese, TX Spiced Almonds, Lime Vinaigrette	
CHARCUTERIE BOARD	24
Seasonal Selection of Artisanal Meats & Cheeses House Pickles & Grain Mustard	

Sides

BBQ BRISKET MAC & CHEESE	10
CRISPY CAULIFLOWER, LABNEH	10
ROASTED CARROTS	10
GARLIC GREEN BEANS	10
PATATAS BRAVAS, SPICY AIOLI	10
PONZU BRUSSELS SPROUTS	10
CRISPY ASPARAGUS	10

Entrees

ANCHO RUBBED ATLANTIC SALMON 	32
Cilantro Lime Rice, Spring Vegetable Chili Ranchero	
IDAHO BLACKENED RAINBOW TROUT 	32
Spiced Braised Kale, Baby New Potatoes	
COUNTRY FRIED CHICKEN BREAST	30
Texas Potato Salad, Spicy Slaw Coffee BBQ Sauce	
12 OZ BONE IN DOUBLE PORK CHOP 	32
Crispy Potatoes, Garlic Green Beans, Carolina Mustard	
CACIO E PEPE	27
Spaghetti, Black Pepper, Parmesan Cheese	
JUMBO GULF SHRIMP	33
Toasted Fregola Pasta, Rooftop Pesto	
CRISPY SEARED RED SNAPPER 	33
Eggplant Barigoule, Piquillo Sauce, Bread & Butter Pickled Zucchini	
SPICED LAMB MEATBALLS 	31
Vegetable Ratatouille, Smoked Yoghurt	
12 OZ NEWYORK STRIP STEAK 	43
Crispy Asparagus, Romesco Sauce Tapenade	

 Denotes an item that can be made gluten-free
 18% gratuity will be added to parties of 6 or more guest
 Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food born illness, especially if you have certain medical conditions

Executive Chef, Jelle Vandenbroucke