

SOCIAL HOUR MENU

SERVED DAILY AT THE BAR 2-6PM

SMALL BITES

CHILLED OYSTERS 3 EA

POACHED GULF SHRIMP 5 EA
HORSERADISH COCKTAIL SAUCE

DEVEILED EGGS 6
WASABI TOBIKO

MARINATED OLIVES 4
CITRUS, SPICES

PANISSE 5
CHICK PEA FRIES, BLACK GARLIC AIOLI

SMOKED SALMON RILLETTES 9
CUCUMBER, DILL, BRIOCHE

POMME FRITES , GARLIC AIOLI 5

STONELEIGH BURGER 14
44 FARMS BEEF, BRIOCHE BUN, GARDEN VEGGIES,
POMME FRITES, SECRET SAUCE

FRENCH DIP 16
SHAVED RIBEYE, BAGUETTE, PROVOLONE,
CARAMELIZED SWEET ONIONS, AU JUS,
HORSERADISH MOUSSE, FRITES

CHICKEN SALAD CROISSANT 12
ROTISSERIE CHICKEN, HERB MAYO, ROASTED
GRAPES, WARM CROISSANT, DRESSED GREENS

CHEF'S CHARCUTERIE BOARD 18

ARTISAN CHEESE BOARD 16

COCKTAILS

10

LICKETY SPRITZ

PERLE ON MAPLE OLD FASHIONED
OLD OVERHOLT 100 PROOF RYE, CHICORY-PECAN
BITTERS, MAPLE SYRUP

WINE

9

HOUSE CHOICE WHITE OR RED

ASK SERVER, CHANGES DAILY

BEER

7

STELLA ARTOIS

PILSNER 5.2% ABV - BELGIUM

DALLAS BLONDE / DEEP ELLUM BC

BLONDE ALE 5.2% ABV - DALLAS TX

LAGUNITAS IPA

INDIA PALE ALE 6.2% ABV - PETALUMA CA

MODELO ESPECIAL

PILSNER 3.5% ABV - MEXICO

SAM ADAMS 76

LAGER & ALE 4.7% ABV - BOSTON MA

BLUE MOON BELGIAN WHEAT

GOLDEN WITBIER 5.4% ABV - GOLDEN CO

SHINER BOCK / SPOETZEL BREWING

BOCK 4.4% ABV - SHINER TX

FIRE ANT FUNERAL / TEXAS ALE PROJECT

AMERICAN AMBER/ RED ALE 6.0% ABV - DALLAS TX