

# Specialty Cocktails

## Sip Back & Relax \$16

*Tanqueray gin, St-Germain elderflower liquor, lemon juice, La Marca prosecco*

## Dress to Empress \$16

*Empress 1908 gin, St-Germain elderflower liquor, Fever-Tree soda*

## Rose Garden \$16

*Ketel One Botanical Grapefruit & Rose vodka, Fever-Tree grapefruit soda*

## Berry Berry Refresher \$16

*BACARDÍ Superior rum, Fever-Tree soda, muddled fresh mint, blueberries, cucumber, cane sugar, lime juice*

## Spill The Tea \$16

*21 Seeds Grapefruit Hibiscus Blanco tequila, grapefruit juice, Fever-Tree soda, hibiscus tea bag*

# Wine

## SPARKLING

### La Marca \$15

*Prosecco, Italy*

### Mia Dolce \$12

*Moscato, Italy*

## WHITE

### Whispering Angel \$14

*Rosé, France*

### Kim Crawford \$12

*Sauvignon Blanc, New Zealand*

### Mersolei Silver \$12

*Chardonnay, California*

## RED

### Sea Sun \$12

*Pinot Noir, California*

### Decoy by Duckhorn \$12

*Merlot, California*

### Louis M. Martini \$16

*Cabernet Sauvignon, California*

# Bartesian Specialty Cocktails \$16

## Tequila Sunrise

*PATRÓN Silver tequila, orange juice, sweet cherry grenadine*

## Passion Fruit Margarita

*PATRÓN Silver tequila, triple sec, Passion fruit, lime juice*

## Blackberry Margarita

*PATRÓN Silver tequila, honeyed fig*

## Uptown Rock

*Tanqueray gin, herbs, peach, lemon, cilantro*

## Pineapple Sage Vodka Still

*Tito's Handmade vodka, pineapple, coconut, botanical sage*

## Jalapeño Lime Shrub

*Tito's Handmade vodka, sour lime, citrus, spice, hint of drinking vinegar*

## Bee's Knees

*Tanqueray gin, lemon, honey, clover, alfalfa*

## Westside

*Tito's Handmade vodka, lemon, mint*

## Ginger Peach Iced Tea

*Maker's Mark bourbon, iced tea, ginger, sweet peach*

## Cosmopolitan

*Tito's Handmade vodka, cranberry, lime, orange*

## Whiskey Smash

*Maker's Mark bourbon, lemon, muddled mint*

## Old Fashioned

*Maker's Mark bourbon, bitters, cane sugar syrup, orange peel*



# Breakfast

## Mediterranean Avocado Toast \$9

7-grain toast, smashed citrus-scented avocado, whipped burrata, tomato confit, extra virgin olive oil, za'atar spice, fresh basil

## Emerald Fresh Fruit Plate \$13

An artful composition of peak-season fruits with mint, citrus, & a delicate finish

## Texas Pecan Praline Brûlée Oats \$7

Chilled overnight oats, chia, oat milk, brûléed honey-raw sugar crust, toasted pecans, cinnamon, vanilla, blackberries

## Breakfast Açaí Bowl \$14

Açaí blend, seasonal fruit, coconut, honey, granola

## Savory Breakfast Bread Pudding \$13

House-baked croissants & breads tossed with the Chef's choice of carvery meats, cheeses, vegetables, & eggs, served with grapes

## Continental Breakfast Basket \$16

House pastries, peak-season fruit, yogurt

## Spa Berry Bowl \$14

Peak-season berries, citrus-kissed & herb-finished, served with whipped yogurt

# Fresh Juices

## Detox Beet Juice \$6

Beets, carrots, oranges

## Revitalize Greens \$6

Apples, celery, cucumbers, spinach

## Seasonal Juice \$7

# Lunch / Lighter Fare

## Charcuterie & Cheese

### Shareable \$25 - Individual \$13

Chef's selection of cured meats, cheeses, seasonal fruit, pickled vegetables, and accompaniments

## Emerald Fresh Fruit Plate \$13

An artful composition of peak-season fruits with mint, citrus, & a delicate finish

## Mediterranean Veggie Board

### Shareable \$20 - Individual \$11

Marinated olives, roasted peppers, cheeses, grilled vegetables, grilled flatbread, house-made hummus

## Mediterranean Avocado Toast \$9

7-grain toast, smashed citrus-scented avocado, whipped burrata, tomato confit, extra virgin olive oil, za'atar spice, fresh basil

## Chicken Caesar Wrap \$15

Grilled chicken, romaine, Parmesan, Caesar dressing, flour tortilla, choice of house potato chips or fresh fruit

## Chopped & Tossed Texas Chicken Cobb \$15

Grilled chicken, cucumber, hard-cooked eggs, tomatoes, pickled onions, avocado, Green Goddess dressing  
Bacon added upon request

## Jumbo Gulf Shrimp Cocktail \$19

Six jumbo Gulf shrimp, Hatch chile cocktail sauce, lemon, tabasco

## Burrata & Roasted Tomato Flatbread \$18

Toasted flatbread, confit tomatoes, whipped burrata, torn basil, cracked pepper, balsamic drizzle

## Southwest Texas Power Bowl \$18

Cilantro-lime rice, black beans, charred corn, avocado, pico de gallo, queso fresco, chili lime crema  
Add: Ancho Tofu +\$5 • Chicken +\$8 • Grilled Shrimp +\$10

# Desserts

## Dessert Platter \$20

Cheesecake Bites • Birthday Cake Pop • Chocolate Cake Pop  
Mini Pecan Pie • Coconut Flan

## Tartlet Trio Plate \$10

Chocolate hazelnut, chai tea, & raspberry bite-sized treats

## Chocolate Decadence Bombe GF \$12

Chocolate mousse with a chocolate hazelnut center & chocolate almond biscuit

