

MOCKINGBIRD BISTRO WINE BAR

BAR MENU

HAPPY HOUR BITES \$5

roasted eggplant

goat cheese, pine nuts, flatbread

caesar salad

white anchovy, truffle potato crouton

mac & cheese

mascarpone, white truffle oil, parm crisp

mussels à la meunière

garlic and white wine sauce

slow braised short rib

smoked cheddar mashies, spinach

served 5pm - 7pm daily in the bar only

FROMAGE & CHARCUTERIE

3 choices \$10 / 5 choices \$15

CHEESE SELECTIONS

fig jam, local honey & candied pecans

barely buzzed, cow's milk, semi-firm, coffee

lavender rub cheddar, beehive cheese, ut.

mt. tam cow's milk, triple-cream, soft

ripened, ca.

point reyes blue, raw cow's milk, rich, robust

creamy blue, ca.

bellwether san andreas, raw sheep's milk,

Italian-style pecorino, ca.

hoja santa, goats milk, soft, wrapped in hoja

santa leaf, tx.

CHARCUTERIE

traditional garniture, french dijon mustard
& apricot mostarda

prosciutto di san daniele, sea salt cured,

creamy texture, sweet finish

rosette de lyon, dry cured pure pork salami,

full rich flavor

capicola, dry cured with pepper & garlic,

intense deep flavor

smoked duck breast, house-smoked on cherry

wood

paté maison, traditional french style,

pork - chicken - duck & pistachios

BITES

mac & cheese

mascarpone cheese, white truffle oil w/ parmesan chips 6

creamy polenta with veal bolognese

herbed ricotta 8

salmon tartare

king salmon, wasabi crème fraiche, chili sauce, crispy wontons 14

duo of calamari

crispy & sautéed with white wine & garlic 9

petite crab cakes

celery roulade & lemon beurre blanc 11

crispy oysters

ginger coleslaw & dijon sauce 10

roasted eggplant

goat cheese, pine nuts, flatbread 6

veal sweetbreads

sweet onions, wild mushrooms & tarragon cream 9

PLATES

caesar salad

parmesan dressing, truffle potato croutons, white anchovy 9

raspberry mixed greens salad

spring mixed greens, raspberries, candied pecans, Texas goat cheese,

raspberry vinaigrette 10

butternut squash risotto

parmigiano reggiano & maple glazed pecans 12

mussels

tomato, garlic, red curry, coconut milk broth & garlic toast 10

slow-braised short ribs

smoked cheddar whipped potatoes, baby spinach & braising jus 12

TARTINES

served with a choice of pommes frites or market vegetables.

salmon club

grilled salmon, smoked bacon, avocado, tomato, sourdough 12

roasted turkey breast

cranberry orange relish, swiss cheese, grilled sourdough 12

kobe beef burger

bacon-onion marmalade, stilton blue cheese & onion bun 9

trio of sliders

lamb merguez w/ cucumber tzatziki, kobe burger w/ bacon onion

marmalade & adobo pork w/ ginger coleslaw 12

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BREWS

MEET THE LOCALS

karback, lager, houston 4 *

st. arnold, amber ale, houston 4

rahr & sons, texas red amber, forth worth 4

rahr & sons, storm cloud, forth worth 4

rahr & sons blond lager, fort worth 4

southern blonde bomb shell, conroe 4 *

southern , pine belt pale ale, conroe 4

spoetzl, shiner bock, shiner 4

spoetzl, blonde ale, shiner 4

IMPORTS

victoria, mexico 5

corona, mexico 5

negra modelo, mexico 5

amstel light, netherlands 6

heineken, netherlands 6

krombacher, germany 6

stella artois, belguim 6

leffe, blond abby ale, belguim 6

duvel, pale ale, belguim 8

boddingtons, pub can, england 8

guinness, ireland 6

COCKTAILS

SIGNATURE

pear cosmo
pear infused enchanted rock, cranberry, licor 43, meyer lemon 10

ginger apple
brandy, lemon, ginger syrup, homemade apple cider, ginger ale 10

nutella alexander
crème de cacao, nutella , brandy, vanilla ice cream, shaved chocolate 11

kiwi caipiriña
leblon cachaca, kiwi puree, lime, crushed ice 10

ruby red collins
oxley gin, ruby red grapefruit , lemon, bitters, soda 10

wild berry slush
blackberry infused gin, wild berry puree, soda, crushed ice 10

mockingbird rita
sauza blanco, triple sec, orange curacao, lime, agave syrup 8

passion fruit mojito
plantation rum, lime, prickly pear cactus, mint, soda 10

TWISTED CLASSICS

pimm daddy
pimm's no1, new amsterdam gin, cucumber, lemon-lime soda 9

sangria española
red wine, triple sec, brandy, orange, cranberry, lemon, lime 8

gin fizzle
plymouth gin, st-germain, lemon juice, egg whites 11

pisco sour (peruvian style)
ocujaje pisco, lime, egg whites, bitters 9

autumn julep
cinnamon-apple infused bourbon, apple cider, mint, crushed ice 10

old fashioned
maker's mark, cherries, orange & soda 11

pumpkin spice manhattan
(Ri)¹ rye kentucky whiskey, pumpkin spice syrup 12

sazerac
sazerac rye, herbsaint, peychaud's bitters, lemon peel 11