



Edgar Cuspinera Executive Chef

Snacks

Mash Ups: panko fried mashed potatoes, chef selection of flavors & sauce 12

Tiger Apricot: bacon wrapped apricot, chipotle honey mascarpone, cilantro emulsion, arugula (*gf*) 14

Charred Edamame: chile oil, pop rocks, salt trio (*vegan, gf*) 10

Sesame Shishitos: shishito peppers, sea salt, toasted sesame seed, Thai coconut red curry (*vegan, gf*) 12

Rillettes & Focaccia: chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecan, toasted focaccia 17

How We Roll*: marinated rare sirloin, grilled scallion, kimchi rice, red miso aioli, toasted panko, galbi sauce 21

Vegetables

Kale Caesar: kale, parmesan cheese, croutons 13

Broccoli Crunch Salad: steamed broccoli & kale, cabbage, arugula, chile lime cashews, bacon, pomegranate, caramelized shallot vinaigrette (*gf*) 16

Whole Roasted Cabbage: curried mustard vinaigrette, garlic lemon aioli, toasted hazelnuts, fresh fresno peppers & herbs (*vegan, gf*) 18

Fungus Among Us: local mushroom risotto, white miso, crispy shallot, mushroom conserva, parsley (*vegan, gf*) 32

Fried Brussels Sprouts: nuoc cham, pickled onions, cremini mushrooms, golden raisins, toasted almonds (*vegan, gf*) 13

Pad Thai: butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, spicy peanuts, mushroom, green onion (*vegan, gf*) 18

Meat & Seafood

Lipstick on a Pig: braised pork cheeks, hoppin' john, pickled watermelon, pineapple quince agrodolce (*gf*) 29

Boom Bap: braised short ribs, cold vermicelli rice noodles, galbi, pickled cucumber, fennel, carrot, compressed watermelon radish, green onion curls, house kimchi, panko fried soft boiled egg 46

Don't Call Me Chicken: Crispy skin chicken thighs, smashed garlic potatoes, smoked celeriac puree, truffle hot sauce, parsley (*gf*) 36

Pae Yay Yuh*: Rosewood Ranches Wagyu Teres Major, mojo rojo, fried paella cakes, grilled asparagus with Manchego 49

Texas Fight: grilled shrimp, Rosewood Ranches wagyu jalapeno & cheddar sausage, Homestead Gristmill organic blue corn grits, Benton's Country Ham, Veldhuizen redneck cheddar, grilled zucchini, pickled sweet peppers, cilantro (*gf*) 31

Just for the Halibut: pistachio crusted halibut, blood orange beurre blanc, charred butter lettuce, pistachio green goddess, ube tuile 43

The Chef's Cut (Limited Availability) Market Price

Each week, Chef Edgar selects the best cuts available from local ranchers and farms.

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. @swiftsattic #eatswiftly*