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FEARING'S

SIGNATURE COCKTAILS

Dean's Signature Margarita

*Dean's Hand Selected Avion Anejo Tequila,
Damiana Liqueur, Agave Nectar, Fresh Lime Juice, Salt Rim* | 22

Flower Child

*Absolut Elyx Vodka, Pear Purée
Sparkling Rosé, Orange & Peach Reduction, Fresh Lemon Juice* | 20

No.2: Electric Boogaloo

*Empress 1908 Gin, Italicus Rosolio,
Cointreau, Absente Absinthe, Fresh Lemon Juice* | 24

The "Old" Voice

*Heaven's Door Double Barrel Whiskey, Alessio Vermouth Chinato,
Maple Syrup, Orange & Angostura Bitters* | 26

Jason's Mojito

*Stoli Elite Vodka, Blackberry Mint Syrup,
Fresh Lime Juice, Soda Water* | 25

GIN-ger Smash

*ROXOR Gin, Green Apple Puree, Texas Honey, Sage,
Fresh Lemon Juice, Ginger Sugar Rim* | 22

The Green Knight

*Highland Park 12-year Scotch, Fernet Brancamenta,
Suze, Buzz Button Tincture* | 30

Pie Tai

*Plantation 5-year Rum, Pumpkin Pie Syrup,
Orgeat Almond Syrup, Fresh Lime Juice* | 20

LOCAL BEERS

Dallas Blonde	10
Deep Ellum Brewing Company, IPA	10
Shiner Bock	9
\$Texas, New England Double IPA, 16oz	20
Texas Ale Project Blood Orange IPA	10
Tempress Imperial Milk Stout	14

WINES BY THE GLASS

Aperitifs

Lustau, Amontillado Sherry, Spain	8
Lustau, Oloroso Sherry, Spain	10
Lustau, Manzanilla Sherry, Spain	8
Pernod	7

Sparkling

Villa Sandi Prosecco, Italy	14
Michelle Brut Rosé, Columbia Valley	14
Nicolas Feuillatte Brut, Champagne	22

White

NxNW Riesling, Columbia Valley	11
Llano Estacado Moscato, Texas	10
Pighin Pinot Grigio, Friuli	14
Coquerel Sauvignon Blanc, Napa Valley	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	20

Rose

Hampton Water, Languedoc	14
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Red

Elizabeth Rose Pinot Noir, Napa Valley	20
Mendel Malbec, Argentina	15
Pedernales Tempranillo, Texas	16
Peju Merlot, Napa Valley	18
Broadside Cabernet, Paso Robles	15
Trefethen Cabernet, Napa Valley	25

Dessert

Carnes Des Rieussec, Sauternes	30
Royal Tokaji Wine Co., Tokaji Aszu	25
Warre's LBV Port 2004	12
Fonseca 20-year Tawny Port	20
Kopke 40-year Tawny Port	50

STARTER

Dean's Tortilla Soup

with South of the Border Flavors | 16

Barbeque Shrimp Taco

with Mango/Pickled Red Onion Salad, Smoked Pecans
& Cilantro-Lime Crema | 18

Texas Caesar Salad

Grilled Radicchio, Baby Romaine, Pomegranate Seeds
& Grana Padano Cheese | 14

Lone Star Mosaic

Tuna, Wagyu Beef, Salmon & Barbeque Eel
with Roasted Onion Aioli, Cilantro Oil & Oranges | 26

Lobster Coconut Bisque

with Thai Pork Dumpling, Sizzling Lemongrass Scented Fried Rice
and Sweet Soy Caramel | 17

House Salad 'Composee'

with Jeff's Profound Farm Greens, Shaved Local Vegetables, Roasted Almonds
& Cultured Buttermilk Dressing | 14

Barbequed Gulf Oysters 'Rockefearing'

on Jumbo Lump Crab, Apple Wood Smoked Bacon
& Cream Spinach | 22

Sorghum/Ginger Lacquered Berkshire Pork Belly

with Pan Seared Bok Choy on Sweet Potato Puree
& Cashew/Sesame Slaw | 22

Southwest Sampler

Griddled Jumbo Lump Crab Cakes with Chipotle Crema
BBQ Short Rib Enchilada with Chorizo Queso Fundido
Crispy Two-Bite Lobster Tacos with Avocado Relish | 28

MAIN COURSE

Maple/Black Peppercorn Soaked Buffalo Tenderloin

on Brazos Valley Jalapeno Grits, Tangle of Greens,
Butternut Squash Taquito with Smoky Chili Sauce | 58

Seared Gulf Snapper on 'Blue Jasmine' Spanish Rice Pilaf

with Crab/Corn Empanada, Pistachio Salsa,
Roasted Chayote and Winona Farms Peaches | 54

Charred Texas Iberico Pork Secreto Steak

on Smothered Calabacita Squash, Tempura Fried Goat Cheese Blossom
with Pickled Watermelon Rind Beurre Monte | 56

Prime Beef Filet & Chicken Fried Maine Lobster

on Loaded Whipped Potatoes & Soft Spinach Taco
with Smoked Tomato Gravy | 62

Pan Seared Sea Scallops

Sweet Field Pea/Basil Puree, Olive Oil Marinated Baby Artichokes,
Roasted Radishes and Sauce Choron | 54

Achiote Glazed Broken Arrow Ranch Nilgai Antelope

over Mole Rojo with Braised Rabbit Enchilada, Chile Verde
& Heirloom Squash Variation | 56

FEARING'S BUTCHER BLOCK CUTS & GRILLED ON MESQUITE FIRE

"A Bar N Ranch" Wagyu Tenderloin, 7oz | 58

"A Bar N Ranch" Wagyu Strip, 10 oz | 68

HeartBrand, Akaushi Ribeye, 16 oz | 82

Add Ons

Seared Foie Gras | 27
Cognac Peppercorn Sauce | 3

SIDES

Mesquite Grilled Jumbo Asparagus | 14

Sautéed Local Mushrooms
with Shallots and Chives | 16

Fried Cauliflower with Bagna Cauda
White Wine Poached Raisins, Almonds | 16

Crispy Duck Fat Tater Tots,
Roasted Garlic Aioli | 14

BBQ Brisket Mac N' Cheese
Caramelized Onions, Cheddar Foam, Panko | 17

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions