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**FEARING'S**

## WINES BY THE GLASS

### 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

### 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

Carmes 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

### 'MOTC' Lobster Taco

Yellow Tomato Salsa, Jicama/Carrot Salad with Smokey Citrus Vinaigrette | 28

### Texas Caesar Salad

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

### Lone Star Surf & Turf Carpaccio

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

### Pan Seared Hudson Valley Foie Gras on Jarrahdale Pumpkin Puree

with Tarte Tatin Apples, Butter Toasted Brioche and Pineapple Moscato Sabayon | 27

### Barbequed Gulf Oysters 'Rockefearing'

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

### House Salad 'Composee'

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

### 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 | 60

Algodolce Glazed Colorado Lamb Breast on Sage Gnocchi  
with Blackened Broccolini, Sweet Potatoes, Pickled Fresnos, and Ramey Chardonnay Sauce | 52

Texas Striped Sea Bass on Black Bean Puree  
with Fried Potatoes, Tequila/Pickled Grilled Corn Salad and Guajillo Butter Sauce | 54

BBQ Spiced Beef Filet & Chicken Fried Maine Lobster  
on Loaded Whipped Potatoes & Soft Spinach Taco  
with Smoked Tomato Gravy | 62

Pan Seared Sea Scallops On Acorn Squash/Sorghum Puree  
with Sage Glazed Green Beans, Roasted Maitake Mushrooms and Country Ham Gravy | 54

Achiote Glazed Broken Arrow Ranch Nilgai Antelope  
over Mole Rojo with Braised Rabbit Enchilada, Chile Verde  
& Heirloom Squash Variations | 56

### FEARING'S BUTCHER CUTS GRILLED ON MESQUITE FIRE

“A Bar N Ranch” Wagyu Tenderloin, 7oz | 62

“A Bar N Ranch” Wagyu NY Strip, 10 oz | 74

HeartBrand, Akaushi Ribeye, 16 oz | 85

### *Add Ons*

Seared Foie Gras | 27  
Cognac Peppercorn Sauce | 3

### SHAREABLES

Mesquite Grilled Jumbo Asparagus | 14

Sautéed Local Mushrooms  
Shallots and Chives | 16

Fried Brussels Sprouts  
Fish Sauce Vinaigrette, Peanut Sauce | 16

Crispy Duck Fat Tater Tots,  
Roasted Garlic Aioli | 14

BBQ Brisket Mac N' Cheese  
Caramelized Onions, Smoked Cheddar Foam | 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\*\*