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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

### Diablo Daiquiri

*Plantation 5-year Rum, Arbol Chile Syrup,  
Blood Orange Puree, Fresh Lime Juice  
Dash of Speakeasy Hot Sauce* | 20

### Bloodthirsty

*Dean's Hand Selected Avion Anejo Tequila, Damiana,  
and Home Made Bloody Mary Blend* | 16

### Sunrise Sangria

*Combination of House Made White and Red Sangria* | 18

### Seasonal Mimosa

*Bartender's Choice* | 16

## 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
Temptress 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
Billecart-Salmon, Champagne	40

### 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
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
Sandeman 20-year Tawny Port	20
Kopke 40-year Tawny Port	50

## BREAKING BREAD

### **Buttermilk Biscuits (3pc)**

with Texas Honey Butter & House Made Preserves | 8

### **House Made Croissants (2pc)**

with Texas Honey Butter & House Made Preserves | 8

### **Chocolate Banana Bread with Walnut Streusel (1pc)**

with Texas Honey Butter & House Made Preserves | 8

### **Cinnamon Sugar Beignets**

Chocolate Sauce & Caramel | 8

## BRUNCH STARTERS

### **Dean's Tortilla Soup**

with South of the Border Flavors | 16

### **Ricardo's Gulf Coast King Kampachi Crudo**

Asian Pear, Charred Texas Ruby Grapefruit & Honey Yuzu Dressing | 12

### **Jaxson and Campbell Pancakes**

Blueberry Syrup, Thick Smoked Bacon, Whipped Butter | 14

### **Green Pea Falafel with Black Bean Hummus,**

Greek Salad & Tzatziki | 14

### **Beef Chorizo & Farm Egg 'With The Works' Migas**

Roasted Tomato Salsa, Cilantro Crème, Cumin Carrot Slaw | 14

### **Texas Caesar Salad**

Grilled Radicchio, Pomegranate Seeds, Ancho Honey | 14

### **Overnight Toasted Coconut Oats Crème Brulee**

Turtle Creek Granola & Fresh Berries | 12

**\*\*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\*\***

## BRUNCH ENTRÉES

### **72-Hour Braised Dr. Pepper Short Ribs**

Parsnip/Celeriac Puree, Honey/Thyme Glazed Carrots & Tobacco Onions | 26

### **BBQ Mopped Bay of Fundy Salmon**

Loaded Baked Potato Enchilada, Salsa Verde Crema & Pickled Corn Relish | 26

### **Granny Fearing's 'Paper Bag Shook' Fried Chicken**

All Day Green Beans, Whipped Potatoes, Tomato Gravy | 24

### **Carmella's Truck Stop Buffalo Enchiladas**

Basted Farm Egg, Smoky Black Bean Puree, Queso Fundido | 24

### **Jumbo Gulf Crab Cake Benedict**

Poached Farm Eggs, Homemade English Muffin, Poblano Hollandaise, Arugula Salad | 28

### **Vegan Roasted Cauliflower Makhani Curry**

Saffron Scented Basmati Rice, Garlic Naan & Coconut/Mint Chutney | 20

### **The 2121 Cobb Salad with Chicken Fried Lobster**

Crumbled Bacon, Charred Corn, Hass Avocado, Grated Farm Eggs  
& Smoked Chèvre Herb Dressing | 32

### **Chicken Fried "A Bar N' Ranch" Strip Steak**

Mashed Potato, Smokey Tomato Gravy & Chilled Snow Pea Salad | 27  
- add Sunny Side Egg | 3

## BRUNCH DESSERTS

### **Warm Valrhona Brownie Skillet**

Sea Salt Caramel Ice Cream & Chocolate Fudge Sauce | 12

### **Granny Fearing's Banana Pudding**

Homemade Vanilla Wafers & Toasted Meringue | 12

### **Warm Honey Crisp Apple Dumpling**

Served a la mode with Vanilla Bean Ice Cream | 12