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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

LUNCH 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

Barbequed Fried Gulf Oysters
on Spinach, Bacon & Artichoke Dip | 14

Green Pea Falafel with Black Bean Hummus,
Greek Salad & Tzatziki | 14

Gulf Crab Cakes
'Joe's Stone Crab' Mustard/Mayonnaise & Watercress Salad | 18

SALADS

The 2121 Cobb Salad with Chicken Fried Lobster
Crumbled Bacon, Charred Corn, Hass Avocado, Grated Farm Eggs
& Smoked Chèvre Herb Dressing | 32

Point Reyes Blue Cheese Wedge Salad
House Cured Pork Belly, Fried Jalapeño Grits & Pickled Red Onions | 16

Texas Caesar Salad
Grilled Radicchio, Baby Romaine, Pomegranate Seeds & Grana Padano Cheese | 16

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

Add Proteins to Your Salad

Chicken | 14 Salmon | 18 Shrimp | 16

LUNCH MAIN COURSES

BBQ Mopped Bay of Fundy Salmon

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

Vegan Roasted Cauliflower Makhani Curry

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

- add Smoked Chicken | 6

72-Hour Braised Dr. Pepper Short Ribs

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

Shrimp Scampi with Parisian Gnocchi

Cherry Tomato Arrabbiata Sauce, Sugar Snap Peas & Burrata Foam | 24

Buffalo Tacos on White Corn Tortillas

Blue Cheese, Smoked Chili Aioli, Sriracha,

Mexican Elote & Fried Avocados | 18

Chicken Fried “A Bar N’ Ranch” Strip Steak

Mashed Potato, Smokey Tomato Gravy & Chilled Snow Pea Salad | 27

Grilled Organic Redbird Chicken Breast

Asparagus with Dill Vinaigrette & Wild Arugula Salad | 26

The Rattlesnake Burger

Mesquite Grilled, Dean’s Secret Sauce, Smoked Bacon & Pepper Jack Cheese

on Toasted Pretzel Bun with House Cut Rosemary Garlic Fries | 22

****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****