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FEARING'S

SIGNATURE COCKTAILS

Dean's Signature Margarita

Dean's Hand Selected Santo Reposado Tequila,
Damiana Liqueur, Agave Nectar, Fresh Lime Juice, Salt Rim | 24

The Trinity

Stoli Ohranj Vodka, Grand Marnier,
Fresh Lemon Juice, Orange Infused Syrup, Sugar Rim | 20

Southern Style

Michter's Bourbon, Sorghum Syrup,
Peach Bitters, Chili Bitters | 26

ROX Star

ROXOR Gin, Apple Liqueur, Grenadine,
Fresh Lime Juice, Peychaud's Bitters | 20

Jason's Mojito

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

Uptown Spring

Basil Hayden Dark Rye, Cinzano Sweet Vermouth,
Fernet Brancamenta, Rhubarb Bitters | 34

Zumba Sandia

Villa One Blanco Tequila, Watermelon Liqueur,
Fresh Lime Juice, Agave Nectar,
Jalapeno/Serrano Tincture, Tajin Rim | 22

Diablo Daiquiri

Kuleana Nanea 2 Year Rum, Chili Syrup,
Blood Orange Puree, Fresh Lime Juice
Dash of Speakeasy Hot Sauce | 22

No Borders

Highland Park 12 year Scotch, Pedernales Tempranillo,
Lillet Blanc, Italicus, Grapefruit Bitters, Tonic | 30

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

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
Fuedi di San Gregorio, Campania	20
La Scolca, Gavi dei Gavi, Piedmont	32

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
Casa Madero Cabernet, Valle de Parras	32

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

Salmon/Mango Tartar with Crispy Sushi Rice Cake

Avocado Mousse, Coconut/Ginger Dressing
& House Smoked Sweet Soy | 16

Barbequed Fried Gulf Oysters

on Spinach, Bacon & Artichoke Dip | 14

Green Pea Falafel with Black Bean Hummus

Greek Salad & Tzatziki | 12

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

Heirloom Melon and Prosciutto Salad

Feta/Mint Spread, Grilled Endive & White Balsamic Vinaigrette | 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

Peach 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

Whipped Potatoes, 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

“A Bar N’ Ranch” Strip Carne Asada

Southwest Steak Fries, Borracho Black Beans, Grilled Peach Pico de Gallo

& Ancho Lime Crema | 28

Grilled Organic Redbird Chicken Breast with Caprese Salad

Heirloom Tomatoes, Creamy Basil Vinaigrette, Fresh Local Mozzarella

& Smoked Sour Dough Croutons | 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

- substitute Impossible Burger | 2

****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****