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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, Tonice | 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
Pernod	7

Sparkling

Villa Sandi Prosecco, Italy	14
Pierre Sparr Brut Rosé, Columbi Alsace	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
Fonseca 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

Warm Pumpkin-Apple Coffee Cake (1 pc)

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

Yellowfin Tuna Chirashi

on Sushi Rice with Avocado, Pickled Plums, Ginger Ponzu,
Wasabi Aioli & Tempura Nori | 18

Jaxson and Campbell Pancakes

Bourbon Maple Syrup, House Made Bacon & Whipped Butter | 14

Texas Avocado Toast

Smokey Devil Egg, Sundried Tomatoes, Arugula & Manchego | 14

Confit Duck Crepe with Mornay Sauce

Mushroom Duxelle and Watercress | 16

Southwest Caesar Salad

Grilled Radicchio, Pomegranate Seeds & Ancho Honey | 16

Wagyu Picadillo Empanadas

Mexican Iceberg Salad with Cumin/Lime Vinaigrette,
Guajillo Crema & Charred Pineapple Pico | 14

****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

Jumbo Gulf Crab Cake Benedict

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

Sonny's BBQ Mopped Bay of Fundy Salmon

Baked Potato Enchilada with Salsa Verde Crema,
Grilled Corn Salad & Fried Chayote | 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

Vegan Masala Fried Cauliflower

on Yellow Lentil Dahl, Saffron Scented Basmati Rice,
Garlic Naan & Coconut/Mint Chutney | 20
~ add Smoked Chicken | +6

The 2121 Cobb Salad with Chicken Fried Lobster

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

Smoke "A Bar N' Ranch" Wagyu Brisket

"Loaded" Whipped Potatoes, Horseradish Slaw & Tobacco Onions | 28

Mighty Mike's Brunch Burger

Mesquite Grilled, Pepper Jack Cheese, Fried Egg & Bacon Gravy
on Toasted Pretzel Bun with Duck Fat Tater Tots | 26

BRUNCH DESSERTS

Warm Apple Crisp

Served À la Mode with Vanilla Bean Ice Cream
& Cinnamon Oat Streusel | 16

Granny Fearing's Banana Pudding

with Toasted Meringue, Cinnamon Sugar Beignets | 16

Madagascar Vanilla Crème Brûlée

with Gingersnap Cookies | 16