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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
Pierre Sparr Brut Rosé, 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

## LUNCH 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

### Warm Gulf Crab Dip

with Shaved Celery & Toasted Brioche | 18

### Wagyu Picadillo Empanadas

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

### Tandoori Chicken Taco

with Tikka Masala Sauce, Cucumber Raita,  
Pickled Red Onions & Puffed Rice | 16

## SALADS

### The 2121 Cobb Salad with Chicken Fried Lobster

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

### "Fiesta" Taco Salad

Wagyu Beef Chili, Romaine Lettuce, Shaved Cabbage, Black Beans, Radish,  
Tomatoes, Candied Jalapenos, Smoked Cheddar & Avocado Ranch | 18

### 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

### **Sonny's BBQ Mopped Bay of Fundy Salmon**

Baked Potato Enchilada with Salsa Verde Crema,  
Grilled Corn Salad & Fried Chayote | 26

### **Smoked "A Bar N' Ranch" Wagyu Brisket**

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

### **Pancetta Bolognese on House-Made Fettuccine**

with Grana Padano, Toasted Sage Mascarpone  
& Broiled Garlic Sourdough | 24

### **Blackened Shrimp/Toasted Ancient Grain Bowl**

Avocado, Butternut Squash, Cucumber,  
Dried Cherries & Jalapeno Green Goddess Dressing | 24

### **Buffalo Tacos on White Corn Tortillas**

Blue Cheese, Smoked Chili Aioli, Sriracha,  
Mexican Elote & Fried Avocados | 20

### **Vegan Masala Fried Cauliflower**

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

### **Mesquite Grilled Red Snapper**

on Celery Root Purée, Sautéed Asparagus & Lemon Tarragon Sauce | 28

### **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\*\*