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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

Carnes 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 Apricot, Ginger Ponzu,  
Wasabi Aioli & Tempura Nori | 18

### **Jaxson and Campbell Pancakes**

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

### **Texas Avocado Toast**

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

### **Chicken Fried Lockhart Quail**

on Cheddar Cheese Waffle, Jalapeno/Bourbon Maple Syrup and Citrus Salad | 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, Smokey Tomato 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

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

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

### **"A Bar N' Ranch" Steak and Eggs**

Southwest Fried Potatoes, Horseradish Slaw and "D-1" Sauce | 28

### **Mighty Mike's Mesquite Grilled Brunch Cheese Burger**

Crispy Bacon, Caramelized Onion Jam and Fire Roasted Poblanos  
on Toasted Pretzel Bun with Duck Fat Tater Tots | 26

### **Vegan Roasted Romanesco Makhani Curry**

Saffron Scented Basmati Rice, Garlic Naan & Coconut/Mint Chutney | 20  
*- add Smoked Chicken | 6*

## 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*