



# FEARING'S

## SIGNATURE COCKTAILS

### Dean's Signature Margarita

Dean's Hand Selected Aguasol Reposado, Damiana Liqueur, Agave, Lime Juice | 25

### Fearing's Old Fashioned

Maker's 46 Bourbon, Rich Turbinado Syrup, Angostura and Orange Bitters | 25

### Ancho Maria

Patron Reposado, Ancho Reyes Ancho Chili Liqueur, Apricot Eau De Vie, Lime Juice, Agave, Alderwood Smoked Sea Salt Rim | 27

### Taquito Bandito

Brown butter washed Ilegal Mezcal, Nixta Elote Liqueur, Ancho Reyes Poblano Chili Liqueur, Chipotle & Cilantro Foam | 30

### Sierra Juarez

Codigo 1530 Añejo, Zirbenz Stone Pine Liqueur, Green Chartreuse, Pineapple Juice, Lemon Juice | 60

### Jason's Mojito

Stolichnaya Elit Vodka, Blackberry Mint Barmalade, Lime Juice, Soda | 25

### Clear Intentions

Tito's, Cointreau, Clarified Lemon Juice, Clarified Cranberry Juice | 25

### The Maverick

Horse Soldier Bourbon, Velvet Falernum, Dom Benedictine, Blanc Vermouth, Bitters | 27

### Blossom

Roxor Botanical Bourbon, Amontillado Sherry, Luxardo Maraschino Liqueur, House-made Sarsaparilla Tincture, Rose Flower Water | 28

### Piña Quemada

Coconut washed Bacardi Añejo 4 Year Rum, Ilegal Mezcal Joven, Pineapple Juice, Lime Juice, Angostura Bitters | 24

### Orange Whip

Leblon Cachaça, Grand Marnier, Orgeat, Orange Juice, Lemon Juice, Orange Bitters, Vanilla (Tree Nut Allergy) | 24

### Bramblin' Man

Bombay Bramble, Lemon Juice, Thyme, Egg White | 28

## 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
Joseph Perrier Brut, Champagne	24
Billecart-Salmon, Champagne	40

### White

NxNW Riesling, Columbia Valley	11
Llano Estacado Moscato, Texas	11
Pighin Pinot Grigio, Friuli	14
Amici Sauvignon Blanc, Sonoma	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	22

### Rose

Commanderie De La Bargemone	14
-----------------------------	----

### Red

Elizabeth Rose Pinot Noir, Napa Valley	20
Mendel Malbec, Argentina	17
Peju Merlot, Napa Valley	20
McPrice Meyers Cabernet, Paso Robles	16
Trefethen Cabernet, Napa Valley	28

### 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 30-year Tawny Port	45

## BREAKING BREAD

### **Buttermilk Biscuits (3pc)**

with Texas Honey Butter & House Made Preserves | 8

### **Pumpkin Apple Coffee Cake**

with Cinnamon Oat Streusel | 8

### **Sweet Southern Cornbread**

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 | 17

### **Yellow Fin Tuna on Fried Sushi Rice**

Orange/Yuzu Aioli, Eel Sauce, Serrano,  
Napa Cabbage with Sesame Vinaigrette | 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

### **"The Elvis" Waffle**

Brown Sugar/Bourbon Banana Syrup, Peanut Butter Mousse, Candied Bacon  
and Chocolate Drizzle | 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, Horseradish Hollandaise, Arugula Salad | 28

### **Miso Glazed Bay of Fundy Salmon**

Ginger Stir Fried Rice, Sautéed Bok Choy and Green Apple Slaw | 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

### **Mesquite Grilled Texas Wagyu Flat Iron Steak**

Thrice Cooked Steak Fries, "D-I" Sauce & House Salad with Dijon Vinaigrette | 28

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

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

### **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

## BRUNCH DESSERTS

### **Warm Fried Pumpkin Pie**

with *Butterscotch Custard, Dark Chocolate Cremeux*  
& *Caramel Miso Ice Cream* | 16

### **Granny Fearing's Banana Pudding**

with *Toasted Meringue* & *Cinnamon Sugar Beignets* | 16

### **Madagascar Vanilla Crème Brûlée**

with *Caramelized Palmiers* | 16