



# 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 | 17

### Yellow Fin Tuna on Fried Sushi Rice

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

### Crispy Pork Croquette with Fried Quail Egg

Cold Field Pea Salad and Torn Herbs | 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 | 22

### Texas Caesar Salad

Grilled Radicchio, Baby Romaine, Pomegranate Seeds & Grana Padano Cheese | 16

### House Salad 'Composee'

Jeff's Profound Farm Greens, Shaved Vegetables  
with White Balsamic/Orange Vinaigrette and Hazelnut Drippings | 14

### Add Proteins to Your Salad

Chicken | 14    Salmon | 18    Shrimp <sub>3pc</sub> | 16    Crab Cakes <sub>3pc</sub> | 16

## LUNCH MAIN COURSES

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

Ginger Stir Fried Rice, Sautéed Bok Choy and Green Apple Slaw | 26

### **Spicy Fried Chicken Breast Sandwich on Toasted Poppy Seed Roll**

Firecracker Slaw, Ranch Seasoned Kettle Chips & 'Kool-Aid' Pickle Spear | 24

### **Pan Seared Nova Scotia Halibut**

Crab/Lime Beurre Blanc, Sautéed Asparagus, Summer Herbs Heirloom Tomato Salad | 28

### **Colossal Shrimp Scampi**

Parmesan Parisian Gnocchi, Cherry Tomatoes and Mozzarella Foam | 24

### **BBQ Buffalo Tacos on White Flour Tortillas**

Salsa Verde, Jalapeno Ranch, Pickled Red Onions

Mexican Elote & Fried Avocados | 20

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

Saffron Scented Basmati Rice, Garlic Naan & Coconut/Mint Chutney | 20

*- add Smoked Chicken | 6*

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

Thrice Cooked Steak Fries, "D-1" Sauce & House Salad with Dijon Vinaigrette | 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

**\*\*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\*\***