

SIGNATURE COCKTAILS

Dean's Signature Margarita

Dean's Hand Selected Santo Reposado,
Damiana Liqueur, Agave & Lime | 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

BEERS

\$Texas, New England Double IPA	20
Texas Blood Orange IPA	10
Deep Ellum, IPA	10
Deep Ellum, Dallas Blonde	10
Shiner Bock	9
Stella Artois	9

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, Alsace	14
Nicolas Feuillatte Brut, Champagne	22
Billecart-Salmon, Champagne	40

White

NxNW Riesling, Columbia Valley	11
Becker Moscato, Texas	10
Pighin Pinot Grigio, Friuli	14
Coquerel Sauvignon Blanc, Napa	15
Neyers Chardonnay, Sonoma	16
Ramey Chardonnay, Sonoma	20

Rose

Hampton Water, Languedoc	14
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Red

Elizabeth Rose Pinot Noir, Napa	20
Mendel Malbec, Argentina	15
Peju Merlot, Napa	18
Broadside Cabernet, Paso Robles	15
Trefethen Cabernet, Napa Valley	25



FEARING'S

VEGETARIAN MENU

STARTERS

Dean's Tortilla Soup
with South of the Border Flavors | 17

Chili Braised Jackfruit Street Taco
with Pickled Red Onion/Mango Salad, Cilantro Crema
& Crispy Two Bite Avocado Tacos | 16

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

Cacio e Pepe
House Made Linguine Tossed with Toasted Black Pepper
and Parmesan Reggiano | 14

MAIN COURSE

Mexican Sampler
- Spinach/ Jalapeno Ranchero Enchilada on Black Bean Puree
- Butternut Squash Taquito with Cilantro Crema
- Chili Lime Corn Gratin & Baja Avocado Fries with Poblano Queso | 30

Pan Seared Daikon "Scallops"
on Garden Vegetable Sautee with Tangy Buttermilk Sauce, Dill Oil
and Fried Shoe String Carrots | 30

Vegan Romesco/Chickpea Makhani Curry
Saffron Scented Basmati Rice, Garlic Naan & Coconut/Mint Chutney | 30

BBQ Cauliflower Steakhouse Plate
Roasted Mushrooms, Grilled Asparagus and Mac n' Cheese | 30