

## 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 | 16

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

**House Salad 'Composee'**  
with Jeff's Profound Farm Greens, Roasted Almonds  
& Cultured Buttermilk Dressing | 14

**Cacio e Pepe**  
House Made Fettuccine Tossed with Toasted Black Pepper,  
Parmesan Reggiano and Fried Basil | 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"**  
Cannellini Bean Hummus, Glazed Spring Peas, Trumpet Mushrooms  
with Beurre Rouge Sauce and Crispy 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