

Charcuterie & Cheese Flights

(Crackers & Accompaniments are included)

(Charcuterie selection varies – Please ask your server)

Selection of 3 Cheeses	16
Selection of 5 Cheeses	25
Selection of 3 Cheeses & 2 Meats	25
Selection of 3 Cheeses & 3 Meats	30

Drunken Goat	Parmesan
<i>Wine Soaked Goat's Milk</i>	<i>Aged 10 years</i>
Barely Buzzed Cheddar	Bay Blue
<i>Rubbed with Coffee and Lavender</i>	<i>California, rustic reminiscent of Stilton</i>
Triple Crème Brie	Marieke Gouda
<i>Organic, Rich, Creamy Brie</i>	<i>Raw Aged Gouda</i>
Manchego	Truffle Gouda
<i>Sheep's Milk from Spain</i>	<i>Infused with Shaved Black Truffles</i>

We use only Houston Dairymaid's Cheese 

Starters & Assorted Plates

Beer Board	15
<i>Bratwurst and Knackwurst link with German mustard, sauerkraut, petite pickles, cheddar cheese, and a large, soft pretzel`+</i>	
Tomato & Basil Bruschetta	9
<i>Our signature balsamic tomatoes and basil bruschetta served on crostini</i>	
Stuffed Mushrooms	12
<i>Mushrooms filled with three cheeses, bacon and spices, topped with parmesan cheese</i>	
Hummus	8
<i>Roasted red pepper hummus served with toasted bread</i>	
Mushroom Crostini	9
<i>Herbed cream cheese on crostini topped with balsamic mushrooms and parmesan cheese</i>	
Crab Cakes	13
<i>Our House Special! Buttery lump crab cakes with our signature Rémooulade sauce</i>	

Gourmet Naan Flatbreads

*(10 inch Gluten-Free Crust or 12 inch Thin Crust, Add \$5)
Add Chicken \$3 / \$5*

Margherita	11
<i>Roma tomatoes, mozzarella, fresh basil</i>	
Surf Board	13
<i>Crab cake topped with mozzarella, tomatoes, green onions, capers and our creamy signature Rémoulade</i>	
Spicy Italian	12
<i>Italian sausage, balsamic mushrooms, mozzarella, and crushed red pepper</i>	
"Go to the Bar David"	12
<i>Italian sausage, bacon, spinach, mozzarella plus more bacon</i>	
The Greek	12
<i>Arugula, marinated artichoke hearts, sundried tomatoes, black olives, mozzarella and feta cheese</i>	
Spinach Artichoke	12
<i>Our signature spinach artichoke dip, tomatoes, marinated artichoke hearts and mozzarella</i>	

Hand-Crafted Sandwiches

Served with Kettle Chips

Gluttonous Grilled Cheese	10
<i>Swiss, mozzarella, and feta cheese served on Schiacciata</i>	
Ron's Reuben	12
<i>Corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on marble rye</i>	
Chicken Pesto	13
<i>Grilled chicken breast, pesto, tomatoes and mozzarella served on Schiacciata</i>	
Smothered Italian	12
<i>Italian sausage smothered in house made Marinara, topped with mozzarella and caramelized onions served on Schiacciata</i>	

Specialty Salads

Add Chicken \$3

<i>Hail to the Caesar</i>	10
<i>Romaine, parmesan, house made croutons tossed in creamy Caesar dressing</i>	
<i>Drunken Goat</i>	10
<i>Spinach, bacon, and shredded Drunken Goat Lightly tossed in raspberry vinaigrette</i>	
<i>Alexander the Greek</i>	12
<i>Peppery arugula and baby spinach, sundried tomatoes, black olives, roasted artichokes, cucumbers, feta cheese and dressed with our house Greek dressing</i>	
<i>Classic Wedge</i>	10
<i>Iceberg lettuce, diced tomatoes, bacon, red onions, dressed with blue cheese crumbles & dressing</i>	
<i>Greek Wedge</i>	10
<i>Iceberg lettuce, black olives, diced tomatoes, cucumbers and feta cheese, finished with Greek dressing</i>	

A La Carte

<i>Mixed Nuts</i>	4
<i>Chef's Soup of the Day (cup)</i>	4
<i>Small Drunken Goat or Caesar Salad</i>	3

Desserts

<i>Cheesecake</i>	9
<i>Flourless Dark Chocolate Cake</i>	7
<i>Belgian Waffle A La Mode</i>	7