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**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, Tonice | 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  |
| Pernod                            | 7  |

### Sparkling

|                                     |    |
|-------------------------------------|----|
| Villa Sandi Prosecco, Italy         | 14 |
| Michelle Brut Rosé, Columbia Valley | 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 |
|--------------------------|----|

### 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 |
| Sandeman 20-year Tawny Port         | 20 |
| Kopke 40-year Tawny Port            | 50 |

## BREAKING BREAD

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

with Texas Honey Butter & House Made Preserves | 8

### **House Made Croissants (2pc)**

with Texas Honey Butter & House Made Preserves | 8

### **Chocolate Banana Bread with Walnut Streusel (1pc)**

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 | 16

### **Shrimp Cocktail with Tito's Cocktail Sauce**

Lime Crema & Tajin Jicama/Watermelon Salad | 15

### **Jaxson and Campbell Pancakes**

Bourbon Maple Syrup, House Made Breakfast Wagyu Sausage & Whipped Butter | 14

### **Texas Avocado Toast**

Smokey Devil Egg, Heirloom Tomatoes, Arugula & Manchego | 14

### **Chicken Fried Lockhart Quail**

Summer Corn Salad over Grilled Romaine Lettuce | 14

### **Southwest Caesar Salad**

Grilled Radicchio, Pomegranate Seeds & Ancho Honey | 14

### **Overnight Toasted Coconut Oats Crème Brulee**

Turtle Creek Granola & Fresh Berries | 12

**\*\*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, Poblano Hollandaise, Arugula Salad | 28

### **Peach BBQ Mopped Bay of Fundy Salmon**

Loaded Baked Potato Enchilada, Salsa Verde Crema & Pickled Corn Relish | 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

### **Vegan Roasted Cauliflower Makhani Curry**

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

### **The 2121 Cobb Salad with Chicken Fried Lobster**

Crumbled Bacon, Charred Corn, Hass Avocado, Grated Farm Eggs  
& Smoked Chèvre Herb Dressing | 32

### **"A Bar N' Ranch" Strip Carne Asada**

Southwest Steak Fries, Borracho Black Beans, Grilled Peach Pico de Gallo  
& Ancho Lime Crema | 28

- add Sunny Side Egg | 3

### **Mighty Mike's Hangover Breakfast Sandwich**

Beef Chorizo Patties, Jalapeno Jack Cheese, Avocado, Pickled Red Onions & Griddled Egg  
served with Mexican Potato Hash & Chili Lime Aioli | 26

## BRUNCH DESSERTS

### **Warm Valrhona Brownie Skillet**

Sea Salt Caramel Ice Cream & Chocolate Fudge Sauce | 12

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

Homemade Vanilla Wafers & Toasted Meringue | 12

### **Madagascar Vanilla Bean Cheesecake**

Strawberry and Rhubarb Compote & Whipped Cream | 12