

MARKER 10

SNACKS

CHARCUTERIE AND TEXAS CHEESEBOARD — \$17

thinly sliced cured meats and Antonelli's cheese with daily accompaniments

PULLED PORK & AVOCADO QUESADILLA — \$12

chipotle tortilla, oaxaca cheese, salsa verde & sour cream

BLISTERED SHISHITO PEPPERS — \$9

local olive oil, sea salt, grilled lemon, chipotle aioli

CHIPS & SALSA — \$7

our signature smoked onion salsa & avocado-tomatillo salsa

SWB SKILLET QUESO — \$9

zesty queso dip, guacamole, pico de gallo & tortilla chips

TEXAS CHICKEN WINGS — \$12

served crispy with choice of spicy-sweet chile, buffalo or Dr. Pepper bbq sauce

CHAR SU GLAZED BABY BACK RIBS — \$14

Pecan smoked with pickled radish, cucumber slaw and toasted sesame seeds

SOUP OF THE DAY — \$5/7

Chef's Selection inspired seasonally

GREENS

ARUGULA & BABY KALE SALAD — \$10

apple, CKC chèvre, Berdoll pecans, red balsamic vinaigrette

LOCAL BABY LETTUCE — \$9

fresh radish, grape tomatoes, carrot ribbons, sherry vinaigrette

SHRIMP TEMPURA SALAD — \$15

mesclun mix, romaine, sweet corn, edamame, roasted pepper, crispy wonton sesame-soy dressing and wasabi cream

SOUTHWEST CAESAR SALAD — \$9

chopped romaine hearts, red chile croutons, jack cheese, ancho-caesar dressing

~ add grilled chicken or shrimp for \$6 ~

*Consuming raw or undercooked meat, fish eggs or poultry may increase your risk of food-borne illness

GRILL & PIT

*BAT BRIDGE BURGER — \$14

grass fed beef, aged white cheddar, roasted garlic aioli, sriracha ketchup, butter lettuce, tomato, pickled onions on a brioche bun

SOUTHWEST GRILLED CHEESE — \$10

smoked cheddar cheese, mozzarella cheese, roasted green chiles on sourdough with tomato dipping sauce

~ add all natural bacon for \$2 ~

HONEY GLAZED CHICKEN SANDWICH — \$12

choose fried or grilled chicken, pepper-jack cheese, honey aioli on a toasted bun

*BBQ BRISKET BURGER — \$16

grass fed beef, pecan smoked brisket, Dr. Pepper bbq sauce, pepperjack cheese and creamy mustard slaw on a brioche bun

PORTOBELLO & EGGPLANT MELT — \$11

grilled seasonal vegetables, provolone, sun-dried tomato spread on sourdough

DINNER

Served only after 5:00pm

*SOY-GLAZED SCOTTISH SALMON — \$22

avocado-edamame puree, roasted sweet corn succotash, sweet soy

SLOW COOKED CHICKEN MOLE — \$19

spanish dirty rice, roasted baby sweet peppers, fresh avocado, chopped cilantro and toasted sesame seeds

*GRILLED PRIME SIRLOIN & GULF SHRIMP — \$29

whipped potatoes, broccolini tempura, red wine demi-glacé

*NIMAN RANCH STRIP STEAK — \$31

dauphinoise potato, wild rocket arugula salad, onion jam, chipotle steak sauce

ARTICHOKE RAVIOLI — \$16

spinach pasta, ricotta cheese, arugula pesto cream, spiced pine nuts and shaved Parmesan Reggiano

~ add grilled chicken or shrimp for \$6 ~

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