
DINNER



GOODALL'S KITCHEN

Thursday-Saturday 5pm-10pm



Shareables

Bread & Butter Affair \$20

Artisan Bread Served with Two Seasonal Spreads

Charcuterie Board \$28

Seasonal Selections of Artisanal Meats and Cheeses, Honeycomb, Pickled Vegetables, Crackers

Truffle Fries \$9

House-Cut Fries, Truffle Seasoning, White Truffle Aioli (GF,V)

House-Made Arancini \$14

Crispy Risotto, House Marinara, Shaved Parmesan, Micro Basil (GF,V)

Crispy Brussel Sprouts \$8

Crispy Brussel Sprouts, Maple Syrup, Aged Balsamic, Chili Flake (V)

Salads

Harvest Salad \$17

Roasted Cauliflower, Spiced Chickpeas, Seasonal Greens, Dried Cranberries, Sunflower Seeds, Lemon-Tahini Dressing (V)

Roasted Beet & Goat Cheese Salad \$18

Beets, Arugula, Goat Cheese, Candied Pecans, Orange Segments, Citrus-Thyme Vinaigrette (V)



Caesar Salad* \$16

Little Gem Lettuce, Anchovy Gremolata, Focaccia Crumble, Pecorino Romano, House Caesar Dressing

Bacon & Brussel Sprout Salad \$16

Shaved Brussel Sprouts, Crispy Lardons, Parmesan, Apple Cider Vinaigrette (GF)

Add A Protein: Salmon \$12 - Chicken \$8 - Shrimp \$8- Steak \$12

Entrees

Braised Short Ribs* \$42

Texas Bourbon-Braised Short Ribs, Mushroom Risotto, Roasted Broccoli (GF)

Autumn Pork Tenderloin* \$32

Grilled Pork Tenderloin, Parsnip Puree, Roasted Autumn Vegetable Medley, Bourbon Gastrique (GF)

Market Steak* \$48

Dry-Aged Ribeye Steak, Twice Baked Potato, Ella Steak Sauce (GF)

Chicken Pot Pie* \$32

Chicken Cream Sauce, Garden Vegetables, Flaky Pie Crust, Arugula Salad

Sides

Twice Baked Potato \$8

Charred Broccoli \$6

Truffle Fries \$9

Side Salad \$5

Pumpkin Ravioli \$30

Pumpkin Ravioli, Brown Butter Cream Sauce, Pumpkin, Caramelised Onion, Crispy Sage (V)

Roasted Salmon* \$35

Roasted Salmon, Cauliflower Puree, Fennel & Apple Slaw (GF)

Red Beans & Rice* \$28

Red Beans, Smoked bacon, Andouille Sausage, Fragrant Jasmine Rice (GF)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We kindly ask that checks not be split for groups of six or more. A 20% gratuity will be added for parties of six or more. Unsigned checks will incur a 25% gratuity on the total amount. Thank you for your understanding!

DRINKS

Beer

Pearl Snap Pilsner \$7

Fire Eagle IPA \$8

Modelo Especial \$7

Inquire About Our Rotating Drafts



White

Saldo Chenin Blanc \$18/72
Napa Valley, California

Saint Clair Sauvignon Blanc \$17/55
Marlborough, New Zealand

Cambria Estates Chardonnay 2021 \$14/48
Santa Maria Valley, California

Talbott Kali Hart Chardonnay \$24/96
Santa Lucia Highlands, California

Tiefenbrunner Pinot Grigio \$14/50
Alto Adige, Italy

Sparkling

Novecento Extra Brut \$14/56
Mendoza, Argentina

Lucien Albrecht Brut Rosé \$14/56
Friuli, Italy

Chandon Brut \$18/72
Friuli, Italy

Veuve Clicquot Brut Yellow Label \$175
Champagne, France

Non-Alcoholics

Assorted Sodas \$4

San Pellegrino Sparkling \$10

Acqua Panna Still \$10

Iced Tea \$5

Hot Tea \$5

Ask Your Server About Our Seasonal
Tea Selections

Classic Cocktails

Espresso Martini \$18

Weber Ranch Vodka, Cantera Negra
Coffee Liqueur, Espresso

Ella G&T \$19

Still G.I.N. by Dre and Snoop, Fever-
Tree Tonic, Lemon Twist

Cadillac Margarita \$19

Cantera Negra Blanco Tequila, Grand
Marnier, Lime Juice, Agave

Paper Plane \$19

Bearface Whiskey, Aperol, Romano
Amaro, Lemon Juice

Signature Cocktails

Harvest Fizz \$16

Fireball Whiskey, Pumpkin Spice
Syrup, Cranberry, Ginger Beer

Pearfect Harmony \$18

Still Austin Gin, Pear, Lemon,
Ginger Beer

Aw Nuts! \$17

Smirnoff Vanilla Vodka, Chica Chida
Peanut Butter Tequila, Creme de
Cacao, Half & Half

Caramel Apple \$17

Tito's Vodka, Caramel Syrup,
Cranberry, Apple

Autumn's Old Fashioned \$18

Still Austin Bourbon, Maple Syrup,
Vanilla, Walnut Bitters

Spirit-Free

Aperitif Spritz \$14

Ritual Aperitif, Sparkling Water,
Orange Wheel

Cool Runnings \$14

Ritual N/A Gin, Fever-Tree Lime &
Yuzu Soda, Lime Juice, Mint



Red

Bella Gloss Pinot Noir Clarke &
Telephone \$22/88
Sonoma County, California

Kara-Tara Pinot Noir 2021 \$15/56
Western Cape, South Africa

Iron + Sand Cabernet \$28/108
Paso Robles, California

Familia Torres Celeste Crianza
Tempranillo 2018 \$18/66

Ribera del Duoro, Spain

Starmont Cabernet Sauvignon \$20/75
Napa Valley, California

Al Passo Red Blend \$13/50
Tuscany, Italy

Frescobaldi Chianti \$14/56
Chianti, Italy

Rosé

The Beach \$15/56
Provence, France

J. de Villebois, Sancerre Rosé \$18/66
Sancerre, France